BITES FOR SHARING

POTATO CAKE DUNKING BASKET

Potato cakes with petite cups of gravy or green chili for dunking, 10

PIMENTO FRITTERS

Basket of our house-made savory pimento cheese balls rolled in panko, fried to a golden brown with raspberry jalapeno jam, 10

FRIED PICKLES Basket of dill pickle chips fried to a golden

brown. Served with ranch, 7.5

SALMON CROQUETTES

Four salmon medallions served with remoulade, 10

CHEESE CURDS Breaded and fried mozzarella cheese nuggets. Served with marinara, 7.5

SWEET TREATS

BLUEBERRY LEMON CHEESE CAKE 6.5

STRAWBERRY LEMON CHEESECAKE 6.5

TURTLE CHEESE CAKE 6.5

CHOCOLATE CAKE 6.5

BURGERS* & SANDWICHES

Your choice of waffle fries, kettle chips or potato salad. Or choose sweet potato fries, add/1. Or choose onion rings or side salad, add/2. Switch up your protein with your choice of: grilled chicken, grilled salmon burger, GF Impossible Burger, GF vegan hemp patty or black bean burger. Ask your server for price adjustments.

CLASSIC CHEESEBURGER

Front Range grass-fed beef patty with sharp cheddar cheese. Served on a brioche bun, 17 Make it a Bison burger/20 Add a slice of hardwood-smoked bacon, 1.5

PIMENTO-CHEESE BACON BURGER

House-made savory pimento cheese slathered on our front range grilled beef patty topped with a slice of bacon. Served on a brioche bun, 18.5

> Make it a Bison burger/20 Make it **vegetarian** with our Blackbird black bean burger, 18.5

SALMON BURGER

House-made salmon patty with minced onion, bell peppers, savory seasonings and herbs. Served on a brioche bun with lemon-garlic aioli, 18.5

PRIME RIB FRENCH DIP

Thinly-sliced prime rib dipped in our house-made au jus, stacked on a toasted Parisian baguette, 20 Add provolone, add/1.5 Add pickled giardiniera veggies, add/1.5

MT. EVANS GREEK WRAP V

Your choice of house-made falafel or grilled chicken wrapped in a flour tortilla with hummus, cucumbers, red onion, tomatoes, lettuce, lemon tahini drizzle and feta cheese, 18.5

TURKEY CREEK

Oven-roasted turkey, hardwood-smoked bacon, avocado, Gruyère cheese, lettuce and tomato. Served with honey-dijon on fresh-baked rustic seven grain bread, 16.5

AFTERNOON ENTRÉE

SHEPARD'S PIE

A rich gravy stew of ground beef, lamb, herbs, and vegetables, topped with mashed potatoes. Served with a starter salad, 24

COCONUT CURRY

Grilled chicken breast and sautéed seasonal veggies tossed in a coconut curry sauce over basmati rice. Served with a starter salad, 22

SALADS

ASPEN AHI TUNA SALAD

Ahi tuna seared, sliced and chilled, served over a bed of greens with shaved fennel, chilled quinoa, sliced beets, pickled red onions and sliced avocado, 22

SEARED SALMON SALAD*§

Brown sugar glazed salmon fillet, dried cranberries, pepitas, candied walnuts, slices of avocado and crisp apple atop mixed greens, 18.5

BLACKBIRD COCKTAILS

