

LUNCH MENU



12.95
Choice of Two
Soup, Salad, 1/2
Sandwich

Lentil Soup
toasted bread with cheddar
 8

Chicken Tortilla Soup
grilled chicken, cheddar, avocado, sour cream
 9

Mixed Greens Salad
tomatoes, cucumbers, red onions, honey-champagne vinaigrette
 7

Pickled Beet and Arugula
farmer's cheese, orange vinaigrette
 11

Caesar Salad
white anchovy, garlic croutons
 14
Add grilled chicken \$4



1/2 Ham, Gruyere & Apple
on Baguette

1/2 Chicken Club

1/2 Steak Sandwich

— ASPEN SMALL PLATES —

Polenta Fries *gorgonzola sauce* 9

Tuna Tartare *avocado & tortilla chips* 14

Quesadilla *chicken, guacamole & lime crema* OR 10
fried pork, salsa verde & pico de gallo

Cornmeal Trout Taco *sweet pepper salsa & lime crema* 7

Grandma's Four-Cheese Mac *housemade chorizo* 11

Duck Spring Rolls *soy chile dipping sauce* 12

Steak Taco *bacon, onions, salsa roja* 7

Bison Slider *bacon, smoked cheddar, gonzo sauce* 7

— ENTREES —

Nicoise Salad *seared tuna, green beans, potatoes, caramelized onions, eggs, balsamic vinaigrette* 18

Veggie Burger *lettuce, tomato, dijon mayo, cheddar, fries* 12

Chicken Club *bacon, lettuce, avocado, & mayo, fries* 16

Steak Sandwich *ciabatta, caramelized onions, chipotle mayo, fries* 14

Sirloin Burger *french fries or salad* 14
add \$1 for each item: sauteed onions, bacon, swiss, blue, cheddar

Lamb Burger *served on pita, feta, greek salad, tzatziki, sweet mustard* 17

Agave Glazed Pan Roasted Salmon *rice pilaf* 22

Pan-Roasted Chicken Breast *sauteed vegetables* 19

Hanger Steak Frites *red wine sauce, arugula* 21

DESSERTS

Snow-Capped Cupcakes *cream cheese frosting* 6

S'mores *graham crackers, marshmallow, chocolate* 6

Pumpkin Flan *fresh berries* 8

Housemade Ice Creams & Sorbets *choice of three* 6

Ice Creams: *vanilla, chocolate, hazelnut-coffee*

Sorbets: *mango, lemon, strawberry*

“I have a theory that the truth is never told during the nine-to-five hours.”
 -Hunter S. Thompson



➤ SPARKLING & ROSE ◀

PROSECCO, <i>Stellina di Notte, NV, Italy</i>	12./55.
CHAMPAGNE, <i>Veuve Cliquot Yellow Label Brut, NV, France</i>	18./120.
CHAMPAGNE, <i>Moet & Chandon Imperial, NV, France, 375ml</i>	45.
COTES DE PROVENCE, <i>Chat Desclans Whispering Angel, 2009, France</i>	12./48.

👁️ BLANC 👁️

Riesling, <i>St. Urbans-Hof 2008, Germany</i>	11./42.
Pinot Grigio, <i>Benvolio Friuli 2008, Italy</i>	12./48.
Chardonnay, <i>La Crema 2007, Sonoma, CA</i>	14./51.
Fume Blanc, <i>Grgich Hills Estate 2007, Napa Valley, CA</i>	65.
Viognier, <i>Arrowood 2007, Russian River Valley, CA</i>	70.
Chardonnay, <i>Chalk Hill 2005, Sonoma, CA</i>	110.

👁️ ROUGE 👁️

Malbec, <i>Terrazas "Reserva" 2006, Argentina</i>	11./42.
Pinot Noir, <i>Wild Horse, 2007, Santa Barbara, CA</i>	14./55.
Tinta de Toro, <i>Termes 2008, Spain</i>	17./65.
Shiraz, <i>Jacob's Creek "Centenary Hill" 2005, Australia</i>	78.
Grenache/Syrah, <i>Ch. Mont-Redon Chat. du Pape 2004, France</i>	96.
Cab. Sauvignon, <i>Stag's Leap 2006, Napa Valley, CA</i>	100.

