

SMALL PLATES & APPETIZERS

Barbeque Shrimp Tacos 13

Barbeque spiced rock shrimp, cilantro, red cabbage slaw, smoked chili aioli, flour tortillas

Chicken Nachos 12

Braised chicken, tortilla chips, black beans, roasted chilies, pico de gallo, guacamole, sour cream, salsa

Steak & Frites 13

Grilled steak tips, potato frites, cognac red onion jam, black pepper horseradish crème, micro greens

Green Chili Queso 11

House made cheese dip, green chilies, pico de gallo, tortillas, flat bread, and lime

Blue Sky Wings 11

House wings, choice of sauce, spicy buffalo, hickory barbeque, or sweet chili, with carrots and celery

ENTREES

Beef Medallions 28

Beef shoulder tender cut, saffron risotto, roasted asparagus, cabernet sauce, balsamic reduction

Beef Ribeye 34

14oz Ribeye, Yukon gold potatoes, roasted tomatoes, caramelized Onions, cabernet sauce

Sea Scallops 28

Baby spinach, potato bacon hash, smoked lobster bisque sauce

Pan Seared Sea Bass 30

Toasted almond couscous, eggplant, roasted red pepper romesco sauce

Herb Crusted Salmon 26

Garlic polenta, roasted asparagus, tomato cioppino broth, white wine poached mussels

Wild Mushroom Crepes 22

Brown butter crepes stuffed with mushroom ragout, goat cheese, spinach, Romano cheese, tomato puree

Lamb Shank 28

Pesto polenta, roasted tomatoes, caramelized shallots, rosemary cabernet sauce

Pork Tenderloin 26

Herbed potato galette, braised red cabbage, Colorado ale cider reduction

Herb Crusted Chicken 24

Fingerling potatoes, fennel, caramelized shallots, roasted tomatoes, honey citrus reduction

SANDWICHES & BURGERS

Sandwiches are served with house French fries

Reuben Panini 14

House made corned beef, sauerkraut, spicy pickle, melted Swiss cheese, panini pressed rye bread

Chicken Sandwich 15

Breaded chicken breast, oven roasted tomatoes, red pepper pesto aioli, buffalo mozzarella, smoked balsamic, grilled sour dough

Triple Meatloaf 15

Colorado buffalo, pork, and veal, caramelized onions, house made port wine ketchup, grilled Portobello mushrooms, smoked mozzarella cheese, toasted ciabatta bread

Blue Sky Burger 14

10oz custom ground beef patty, lettuce, onion, tomato, pickle, your choice of two toppings, bacon, grilled onions, mushrooms, green chilies, avocado.
Additional toppings \$1

SOUPS & SALADS

Grilled Asparagus Salad 13

Grilled Asparagus, basil vinaigrette, crispy prosciutto, shaved Romano, lemon zest, micro greens

Crab Cake Salad 15

Seared mini cakes, winter apples, mix greens, blue cheese, toasted pecans, shaved red onion, bacon, smoked balsamic vinaigrette

House Salad 6

Mix greens, feta cheese, grape tomatoes, brioche croutons, shaved red onion, house made buttermilk sage dressing

Caesar Salad 8

Hearts of Romaine, brioche croutons, baked cheese crisp, Caesar dressing
Add Chicken 4

Pork Green Chili 8

Tender pork shoulder, green chilies, cilantro, lime, hominy, queso fresco, with warm flour tortillas

Chefs Soup 8

Chef's soup of the day

DESSERTS

Chocolate Beignets 8

Chocolate ganache, raspberry sauce, powdered sugar

Wild Berry Cobbler 8

Baked wild berries, almond crumble, vanilla ice cream

Campfire S'mores 8

Toasted marshmallows, chocolate ganache, graham crackers

Executive Chef: Weston Schroeder

Warning: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

SOFT DRINKS

Pepsi 2.50
Diet Pepsi 2.50
Sierra Mist 2.50
Mountain Dew 2.50
Lemonade 2.50

DOMESTIC DRAFT BEER

Budweiser 4.75
Bud Light 4.75
Coors Light 4.75

PREMIUM DRAFT BEER

Fat Tire 6.75
Blue Moon 6.75
Sunshine Wheat 6.75
Molson Canadian 6.75
Stella Artois 6.75
Kokanee 6.75
1554 6.75

DOMESTIC BOTTLED BEER

Coors Original 4.50
Coors Non-Alcoholic 4.50

PREMIUM BOTTLED BEER

Corona Extra 6.25
Heineken 6.25
Amstel Light 6.25
90 Shilling 6.25
Newcastle 6.25
Mike's Hard Lemonade 6.25
Guinness (can) 7.75

SPARKLING WINES

AND CHAMPAGNE

Chandon Brut Classic Split (187ml) 10
Korbel Brut 30

WHITES BY

THE GLASS

Cupcake Chardonnay 7
Sterling Chardonnay 8
Bonterra Chardonnay 9
Ecco Domani Pinot Grigio 7
Prinz van Hessen "H" Riesling 8
Oyster Bay Sauvignon Blanc 8
Beringer White Zinfandel 7

WHITES BY

THE BOTTLE

Sonoma Cutrer Chardonnay 39
Chalone Chardonnay 50
Santa Margherita Pinot Grigio 51
Whitehaven Sauvignon Blanc 33
Pairing White 40

REDS BY

THE GLASS

Avalon Cabernet Sauvignon 7
Bogle Cabernet Sauvignon 8
14 Hands Merlot 7
Snoqualmie "Naked" Merlot 9
Mirrasou Pinot Noir 7
Casillero del Diablo Pinot Noir 9
Tamari Reserva Malbec 8

REDS BY

THE BOTTLE

Murphy Goode Cabernet Sauvignon 34
Jonata Cabernet Sauvignon 150
Chateau Ste. Michelle Merlot 32
Coppola Merlot 40
MacMurray Ranch Pinot Noir 36
Jonata Pinot Noir 100
Pairing Red 50