

Celebrate

3 COURSE DINNER
\$65 per person
tax and gratuity not included

FIRST COURSE

AHI TUNA TARTARE*
buttered crostini, pickled fennel & shiso salad
ginger-lime vinaigrette

FRIED CALAMARI
thai sweet chili glaze

SPICE ROASTED CRUCIFERS
avocado crema, toasted pepitas

ALASKAN KING CRAB SALAD
cucumber, serrano, mint, cilantro, sesame seed
lemon-lime vinaigrette, mizuna

RAW BAR FOR 2
6 chef's choice oysters, cocktail shrimp
octopus escabeche, salmon tartare

NEW ENGLAND CLAM CHOWDER
potatoes, celery, onion, cream
clams, bacon

SECOND COURSE

PAN ROASTED STEELHEAD TROUT
lyonnaise potatoes, organic green salad, dill creme fraiche

GULF RED SNAPPER
Thai green curry, coconut rice, Thai relish, serrano pepper
crispy ginger, scallion, cilantro

SPRING AGNOLOTTI
house-made organic pasta, english peas, tri-color carrot
sweet herb creme fraiche, lemon juice, olive oil

BOUILLABAISSE PROVENCAL
rockfish, cod, PEI mussels, wild gulf shrimp, yukon gold potato
tomato, fennel, red onion, garlic, saffron, uni butter crostini

GRASS-FINISHED FLATIRON RISOTTO
Hazel Dell trumpet mushrooms, tomato, leeks, crispy onion, chive

TASTE OF WINTER
crispy rice cake, white beans, sweet potato & ginger puree
fennel, pomegranate, radish, pistachio, spearmint oil, rosemary

DESSERT

CHOCOLATE FOUR PLAY
flourless chocolate cake, candied beets
strawberry jellies, espresso

HELLO KITTY
mochi cake, yuzu curd, pineapple

V FOR VICTORY
Valrhona chocolate, velvety vanilla
passionfruit

*Menu subject to change
due to availability

RAW BAR (a la carte pricing)

SHELLFISH

COCKTAIL SHRIMP 9
with house cocktail sauce

OCTOPUS ESCABECHE 14
tomato, cucumber, onion, chiles
lemon, lime, taro chips

ALASKAN KING CRAB LEGS 17
with clarified butter

OYSTERS

ISLAND CREEK* 4.00 ea
Massachusetts – full bodied

DELAWARE* 2.75 ea
Delaware - buttery

KUMAMOTO* 4.00 ea
Washington - sweet + high brine

WILD STANDARD* 2.25 ea
virginia – buttery + mild brine

SAMPLERS

THE HOLD* 42
6 east coast oysters, 1/4 lb. shrimp,
1/4 lb. Alaskan king crab claws, octopus escabeche

THE RAIL* 74
8 east coast oysters, 1/2 lb. shrimp
1/2 lb. Alaskan king crab claws, Alaskan salmon tartare, octopus escabeche

THE WHEELHOUSE* 144
6 east coast oysters, 6 west coast oysters, 1 lb. shrimp
1 lb Alaskan king crab claws, 1 lobster tail, Alaskan salmon tartare, octopus
escabeche

LOVE ELIXIRS

SOIXANTE-QUINZE FOR TWO \$14
Spring 44 Gin, Cointreau, fresh lemon juice, cucumber
honey simple + topped with bubbles

LOVE POTION #8 \$12
Spring 44 Vodka, apricot liqueur, St. Germain
fresh lime juice, amarena grenadine

BETWEEN THE SHEETS \$15
Hennessy, Cointreau, light Rum, fresh lemon juice
try it with our house made cocoa Hennessy +\$1

CADILLAC DAISY \$10
Haciendo de chihuahua reposado, Grand Marnier
simple, fresh lemon juice, splash of club soda



FEATURED COCKTAILS

FOR YOUR HEALTH 13
avua prata cachaça, caprock pear brandy, aperol, cocchi rosa, lemon juice, house bubbles

ROSEMARYS BABBY 11
leopold bros small-batch gin, cocchi rosa, rosemary simple, lemon juice

LAYING DOWN THE LAWS 16
laws 4-grain bourbon, house old-fashioned syrup, house bitters

STANDARD SMASH 11
four roses yellow label bourbon, fresh lemon juice, simple syrup, mint, sage, peyschauds bitters

A DRINK HAS NO NAME 12
riegers kc whiskey, lemon juice, pineapple, house made old fashioned syrup, peychauds bitters, topped w/ 14er IPA

THIS IS THE END 11
el portico tequila, fidencio "joven" mezcal, tropix mix, lime juice, honey simple syrup

HOUSE SPIRITS

SPRING 44 VODKA

SPRING 44 GIN

CRUZAN RUM

ALTOS TEQUILA

4 ROSES BOURBON

JAQUES BONET BRANDY

CUTTY SARK BLENDED SCOTCH

Visit our sister restaurants...

COLTERRA

Nº210 franklin
NIWOT, CO
T+303.652.0777
EST. 2007

SALT

Nº1047 pearl
BOULDER, CO
T+303.444.7258
EST. 2009

BEER ON TAP

NEW AVALON PALE CIDER 7
Hotchkiss, CO - 7% ABV, 10oz

LUMPYRIDGE BREWING "ALPENGLow" WINTER PALE 7
Estes Park, CO - 5.5% ABV, 10oz

UPSLOPE BREWING "CRAFT LAGER" 7
Boulder, CO - 4.8% ABV, 14oz

CROOKED STAVE BREWING "VON PILS" PILSNER 7
Denver, CO - 5.0% ABV, 14oz

14ER BREWING "MT MASSIVE" IPA 8
Denver, CO - 6.5% ABV, 14oz

WIBBY BREWING "MOONDOOR" DUNKEL 7
Longmont, CO - 7.5% ABV, 10oz

ALE SMITH BREWING "WEE HEAVY" SCOTCH ALE 7
San Diego, CA - 10% ABV, 10oz

14ER BREWING "KEY LIME PIE" CREAM ALE 8
Denver, CO - 5.1% ABV, 14oz

GLUTEN FREE OPTIONS

HOLIDAILY "Favorite Blonde" 16oz can 9
4.8% ABV - Golden, CO

Starcut Cider Company "Octorock" Semi-Sweet Cider 8
6.3% 12oz bottle - Bellaire, MI

Starcut Cider Company "Pulsar" Semi-Dry Cider 8
6.9% 12oz bottle - Bellaire, MI

BOTTLED BEER

Great Divide "Claymore" 7
[Wee Heavy Scotch Ale] 7.7%, 12oz, Denver, CO

Elevation "8-Second" 6
[Kolsch] 4.5%, 12oz, Poncha Spings, CO

Elevation "Wave Wheel Wit" 7
[Belguim style Wheat] 4.6%, 12oz, Poncha Springs, CO

14er Brewing Company "Maroon Bells Guava Ale" 7
[Ale w/ Guava] 5.5%, 12oz, Denver, CO

14er Brewing Company "Sunshine Peak Coffee IPA" 7
[IPA w/ Coffee] 7%, 12oz, Denver, CO

4 Noses Brewing "Bareback Blonde" 7
[American Blonde] 6.5%, 12oz, Broomfield, CO

Telluride Brewing "Face Down Brown" 6
[American Style Brown] 5.7%, 12oz, Telluride, CO

Renegade Brewing "Pancakes Maple Porter" 7
6%, 12oz, Denver, CO

Epic "Son of a Baptist" 7
[Imperial Stout w/ Cocoa Nibs and Coffee]
10 8%, 12oz, Denver, CO

Jolly Pumpkin "Calabaza Blanca" 16
[Sour White Ale] 4.8%, 375ml, MI

Jolly Pumpkin "Oro de Calabaza" 18
[Sour Golden Ale] 8%, 375ml, MI

Crooked Stave "Wild Sage" 9
[Brett Saison with White Sage and Lemongrass]
7.2%, 12oz, Denver, CO

Crooked Stave "St. Bretta" 9
[Sour Saison with citrus, lemongrass and coriander]
5.2%, 12oz, Denver, CO

Er Boquerón "Gastro Ale" 14
[Blonde Ale w/ Mediterranean Sea Water]
5.6%, 330ml, Valencia, SP