

Greenbriar Inn

8735 N Foothills Hwy 80302-9350 · +13034407979 · Updated: Jan 14, 2026

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STARTERS 8

Chilled Oysters on the Half Shell **\$24.00**

Six fresh oysters, traditional mignonette, lemon

Oysters Rockefeller **\$28.00**

Six oysters baked with spinach and bacon, topped with a warm cheese glacage

Warm Beet Napoleon **\$16.00**

Citrus-mint ricotta, sauteed wild mushrooms, charred asparagus puree, warm tomato and pistachio chutney, horseradish oil

Venison Ravioli **\$20.00**

Boursin cheese, roasted beets, confit garlic, roasted red bell pepper and rutabaga puree, brandy-balsamic drizzle

Classic Greenbriar Escargot **\$18.00**

Garlic and fresh herb butter, toasted baguette

Soup of the Day **\$13.00**

Directed by the Season, Created by the Chef

Winter Kale Salad **\$14.00**

Roasted rutabaga, shaved sunchokes, chopped toasted hazelnuts, red wine preserved red onions, Stilton blue cheese, poached persimmon coulis, warm fig vinaigrette

Greenbriar Inn Caesar Salad **\$13.00**

Romaine, hard-boiled egg, bacon, parmesan, white anchovy Caesar dressing, focaccia crostino

MAINS 8

Seared Elk Loin **\$55.00**

Celery root and sweet potato Dauphinoise, bourbon-rosemary glazed rainbow carrots, pomegranate demi, quince-port reduction, gremolata

Brandy Cherry Duck Breast **\$40.00**

Wild rice pilaf, seared asparagus and turnips, cherry duck demi, pomegranate seeds, toasted pecans, cherry gastrique

Seared Sea Scallops **\$58.00**

Champagne fennel white polenta cake, sauteed kale, braised baby turnips, citrus-nutmeg butternut squash puree, blood orange beurre blanc, caper dust

Apple Brandy Chicken Breast **\$34.00**

Whipped winter root vegetables, sauteed Swiss chard, roasted beets, warm spiced marsala demi, apple brandy coulis

Seared Scallion Salmon	\$39.00
Coconut-Lemongrass broth, spiced parsnips and Swiss chard, pickled radish, basil lemongrass oil, cilantro, salmon roe	
Grilled Colorado Filet of Beef	\$58.00
Pommes fondantes, seared trumpet mushrooms, braised pearl onions, baby carrots, Bordelaise sauce, herb pistou	
Winter Risotto	\$28.00
Roasted winter root vegetables, sauteed spinach, wild mushrooms, mascarpone fondue, pinot noir drizzle, aged balsamic, sundried tomatoes, sunchoke chips	
Beef Wellington	\$60.00
Foie gras, sherry mushroom duxelles, fingerling potatoes, seasonal vegetables, Bordelaise, Béarnaise	

DESSERT 7

Cinnamon Apple Galette for Two	\$20.00
Served warm with vanilla ice cream, cinnamon sugar and a honey drizzle	
Chocolate Lava Cake	\$12.00
Chocolate cake with a warm molten chocolate center, chocolate sauce, raspberry sauce, vanilla ice cream	
Lemon Olive Oil Cake	\$12.00
Blackberry compote, candied lemon twists, lemon scented chantilly cream	
Orange Blossom and Chocolate Entremet	\$12.00
Layers of chocolate cake, orange blossom cake and hazelnut ganache, served with blood orange sauce, candied orange slice and caramel hazelnut	
Tiramisu	\$12.00
Espresso-Grand Marnier soaked ladyfingers layered with mascarpone-rum filling and dusted with rich cocoa powder	
Vanilla Creme Brulee	\$12.00
Bruleed orange, blood orange sauce	
Daily Selection of Sorbet, Ice Cream and Gelato	\$6.00
Ask your server for today's selections	

COFFEE 7

Espresso	AVAILABLE OPTIONS
	\$4.00
	Double: \$6.00
Coffee And Tea	\$4.00
Cappuccino	\$6.00
Café Latte	\$6.00
Café Mocha Latte	\$6.50
Chai	\$5.00

Chai Latte

\$6.50

AFTER DINNER DRINKS AND DESSERT WINES 3

Espresso Martini

\$14.00

Michele Chiarlo "Nivole" Moscato d' Asti, (Italy) 2017

\$11.00

Domaine Baron de Rothschild Carmes de Riessec Sauternes (France) 2018

\$15.00

BISTRO MENU 14

French Onion Soup

\$13.00

Caramelized onions, confit garlic, fresh thyme, crostini, raclette cheese

Deviled Eggs

\$9.00

Classic deviled eggs topped with applewood smoked bacon

Left Hand Fries

\$9.00

Truffled parmesan, garden chives, sauce bearnaise

Wild Mushroom Arancini

\$14.00

White wine mushroom cream, port reduction, shaved Belle Saison cheese, truffle zest

Artisan Cheese and Charcuterie for Two

\$28.00

A selection of fine cheeses, cured meats and salami with daily Chef's accompaniments, seasonal house-made preserves and dried fruit

Lobster and Shrimp Mac n' Cheese

\$22.00

Cavatappi pasta, lobster, crab and shrimp Mornay sauce, white cheddar, smoked gouda, breadcrumbs

P.E.I. Mussels

\$20.00

White wine, shallots, confit garlic, diced peppadews, lemon zest, toasted croutons

Tenderloin Tips and Lobster Claw

\$32.00

Rosemary-butternut squash gnudi, Swiss chard, grilled asparagus, sundried tomato au poivre, blood orange-white balsamic drizzle

Grilled Crab Cakes

\$24.00

Champagne pickled asparagus, arugula, roasted golden beet aioli, citrus balsamic reduction, radish

Lamb Sliders

\$21.00

Arugula, crispy fried shallots, radishes, mint pistou aioli, sweet potato fries

Smoked Duck and Fontina Pizza

\$20.00

Saffron poached pears, caramelized onions, arugula, white balsamic drizzle

Margherita Pizza

\$17.00

Mozzarella, parmesan garden tomatoes and basil, tomato sauce

GBI Deluxe Burger

House ground tenderloin, Emmethaler cheese, brandied caramelized onions, lettuce, tomato, house steak sauce, pickles, brioche bun, GBI fries

AVAILABLE OPTIONS

\$20.00
Sub Left Hand Fries: \$5.00
Sub Sweet Potato Fries:
\$4.00

Veggie Burger

Beyond Beef burger seasoned with bell peppers, onions and house spices, white cheddar, lettuce, tomato, onion, house pickles, spicy aioli, brioche bun, GBI fries

\$20.00

COCKTAILS 12

Kir Royale

Domaine Ste. Michelle sparkling wine, Creme de Cassis

\$14.00

GBI Cosmo

Elevate vodka, Saint Germain elderflower liqueur, splash of cranberry, fresh lemon juice

\$16.00

Blood Orange Daiquiri

Spiced rum, fresh blood orange juice, cinnamon simple and lime juice served up

\$14.00

Empress Gin Sidecar

Empress 1908 Gin, Cointreau, lemon juice, lemon twist, sugar rim

\$16.00

Winter Mule

Elevate vodka, cranberry juice, ginger beer, lime

\$14.00

Paloma

Espolon tequila, pink grapefruit juice, lime

\$15.00

Bee's Knees

Vermont Bar Hill honey gin, lemon and orange juices, house made honey syrup, lemon twist

\$15.00

Lemon Drop

Elevate vodka, fresh lemon juice, triple sec, sugar rim

\$16.00

Black Manhattan

Bulleit bourbon, Amaro Foro, cherry juice

\$16.00

Coin Margarita

Espolon tequila, Cointreau, agave, fresh lime juice

AVAILABLE OPTIONS

Silver: \$13.00
Repasado: \$14.00
Anejo: \$15.00

Old Fashioned

Four Roses bourbon, cherry juice, orange bitters, cane sugar, orange peel, Bordeaux cherry

\$16.00

Non-Alcoholic Espresso Martini

Seedlip spice, espresso

\$16.00

DRAFT BEER 6

Upslope Craft Lager	\$7.00
Upslope Brewing Co., American Lager, Boulder, CO, ABV 4.8%	
Stem Pear Cider	\$8.00
Stem Cidery, Lafayette, CO, ABV 5.2%	
Odell 90 Shilling	\$8.00
Odell Brewing Co., Amber Ale, Fort Collins, CO, ABV 5.3%	
Saw Tooth Amber Ale	\$8.00
Left Hand Brewery, American Amber, Longmont, CO, ABV 5.3%	
Great Divide Hazy IPA	\$8.00
Great Divide brewing, Hazy IPA, Denver, CO, ABV 6.2%	
Left Hand Nitro Milk Stout	\$11.00
Left Hand Brewery, American Stout, Longmont, CO, ABV 6%	

BOTTLED/CANNED BEERS 10

Amstel Light	\$8.00
Coors Light	\$6.00
Stem Ciders Dry Cider	\$8.00
Denver Beer Company Princess Yum Yum	\$7.00
Oskar Blues Brewery Mama's Lil Yella Pils	\$7.00
New Belgium Brewing Fat Tire	\$6.00
Oskar Blues Brewery Dale's pale Ale	\$7.00
Bootstrap Brewery Lush Puppy IPA	\$7.00
Guinness Zero Non-Alcoholic	\$11.00
Beck's Non-Alcoholic	\$6.00

SIDES 5

Buttermilk Biscuit and House Jam	\$4.00
Rosemary Breakfast Potatoes	\$4.00
Applewood Smoked Bacon	\$4.00
House Sausage Patties	\$4.00
Vermont Maple Syrup	\$3.00

LIBATIONS & BEVERAGES 21

House Bloody Mary	\$10.00
House Bloody Mary mix, Elevate vodka, fresh garnish	
Greenbriar Bloody Mary	\$13.00
House Bloody Mary mix, Tito's vodka, seasonal vegetables, celery salt rim	
Mimosa	\$10.00
House sparkling wine with orange, cranberry, or pineapple juice	
Kir Royale	\$14.00
Sparkling wine, Creme de Cassis	
Sparkling St. Germain	\$12.00
St. Germain elderflower liqueur, sparkling wine	
Chandon Garden Spritz	\$13.00
187ml	
Greenbriar Inn House Sparkling Wine	AVAILABLE OPTIONS
	Bottle: \$34.00
	Glass: \$9.00
	Unlimited: \$18.00
Irish Coffee	\$14.00
Jameson, Bailey's, Silver Canyon coffee, whipped cream	
Martinelli's Sparkling Cider	\$4.00
Apple, Orange, & Cranberry Juice	AVAILABLE OPTIONS
	Carafe: \$11.00
	Glass: \$4.50
Assorted Sodas, Lemonade, Iced Tea	\$3.50
Hot Chocolate	\$4.00
Whipped cream	
Espresso	\$4.00
Double Espresso	\$6.00
Capuccino	\$6.00
Cafe Latte	\$6.00
Cafe Mocha Latte	\$6.50
Boulder Teahouse Chai	\$5.00
Hazelnut and Vanilla Syrups	\$1.00
Almond Milk	\$0.50
Boulder Tea Company Hot Teas	\$4.25

