

Meat & Cheese

319 E Hopkins Ave 81611-1905 · +19707107120 · Updated: Jan 14, 2026

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BOARDS 7

Biscuit Board \$15.00

flaky buttermilk biscuits, shaved ham, house made seasonal mustard

Baked Ricotta \$16.00

warm house made ricotta, roasted garlic, olive tapenade, sourdough bread

Beef Carpaccio \$24.00

habanero guacamole, toast points

Bossam | Korean Pork Board \$42.00

butter lettuce, house made kimchi, quick pickled cucumbers, korean sauces, rice

Meat & Cheese Board AVAILABLE OPTIONS

our selection of three cured meats, three cheeses served with the perfect accoutrements

For Two: \$25.00

For Four: \$48.00

Steak Board \$38.00

butcher's cut with seasonal butter, roasted potatoes, lightly dressed seasonal greens

Rotisserie Chicken Board AVAILABLE OPTIONS

house rub, roasted potatoes, lightly dressed seasonal greens

Half: \$29.00

Whole: \$58.00

SALADS 2

Romaine Hearts \$17.00

snap peas, asparagus, chèvre, grapefruit, hard boiled egg, marcona almonds, mint, chives, pickled shallot vinaigrette, ramp finishing salt

Baby Bok Choy Leaves \$17.00

asian greens, sweet pea tendrils, wasabi peas, broccoli sprouts, watermelon radish, avocado, cucumber, lardons, lemon ginger vinaigrette

VEGGIES 4

Charred Asparagus & Lemon \$16.00

fresh snap & english peas, sauteed spinach, house made ricotta, crispy prosciutto, hollandaise, black truffle sea salt

Whey-Braised Dandelion \$16.00

mustard & beet greens, cured egg yolk, rancho gordo heirloom white beans, dill, butter

Grilled Napa Cabbage	\$13.00
anchovy, herbs, bread crumbs	
Fermented Spring Vegetables	\$13.00
white bean hummus, sesame quinoa crumble, naan	

PLATES 6

Vegan Tom Yum	\$21.00
rice noodles, vegan broth, bok choy, shiitake, onion, tomatoes, bean sprouts, herb trio, lime, house thai chili paste	
Jerk Goat	\$25.00
pineapple scotch bonnet relish, rice & black beans	
Rack of Lamb	\$42.00
roasted root vegetables & turmeric root, mint pea yogurt, tamarind demi glaze	
Korean Shortribs	\$24.00
crispy kimchi rice cakes, scallion salad, nuac mam gung dipping sauce	
Whole Fried Trout	\$36.00
avocado, caper, fresh herb	
Rice Dumplings	\$19.00
korean chili sauce, shredded pork, jammy egg, bok choy	

KIDS' MENU 3

Chicken & Waffles	\$12.00
Cheese Quesadilla	\$12.00
Sun Noodle Ramen	\$12.00

JUICES 2

Aspen Mountain Red
red apple, green apple, ginger, carrot, lemon, beet
Kale Citrus Lifter
kale, cucumber, celery, ginger, lemon, apple

BEVERAGES 7

Mexican Coke or Diet Coke	\$4.00
San Pellegrino Sodas	\$5.00
blood orange, lemon	
San Pellegrino Essenza	\$5.00
original, lemon & lemon zest, dark cherry & pomegranate	

Rocky Mountain Soda Company Root Beer	\$5.00
House Made Lemongrass Lemonade	\$6.00
Iced Tea	\$4.00
Hot Tea	\$5.00
orange sencha, assam, peppermint, earl grey, darjeeling, chamomile	

ROCK CANYON COFFEE COMPANY 4

Espresso / Americano	\$4.00
Cappuccino / Latte	\$5.00
Vietnamese Cold Brew	\$5.00
Cold Brew	\$6.00
w/ oat milk or house-made almond milk	

SOUPS 2

Soup of the Day

Thai Coconut Soup

chicken, mushrooms, herb trio

SALAD ADDITION 4

Crispy Fried Farm Egg	\$3.00
Shredded Chicken, Pork Belly, or Fried Chicken Bites	\$9.00
House Smoked Salmon or Tuna Tataki	\$11.00
Duck Confit	\$12.00

SANDWICHES & 6

Bánh Mì	\$18.00
crispy pork shoulder, pâté, pickled veggies, kimchi, cilantro, jalapeños, viet-chili aioli	
House Smoked Pastrami	\$18.00
sauerkraut, fresno relish, melted gruyère, house russian dressing	
Italian Grinder	\$18.00
mortadella, sopressata, rosemary ham, provolone, dijon aioli, shredded lettuce, giardiniera	
Mushroom French Dip	AVAILABLE OPTIONS
marinated thinly sliced portobello mushrooms, caramelized onions, gruyère, horseradish cream, arugula, mushroom au jus	\$17.00
	Add Sliced Tenderloin: \$11.00

Korean Fried Chicken

buttermilk brined chicken thigh, kimchi ranch sauce, korean pickles

AVAILABLE OPTIONS

\$18.00

Substitute Gluten Free Bread on any Sandwich:

\$2.00

Tacos \$16.00

taco of the day, mahi mahi, steak — three tacos with condiments ('til we run out)

SALAD ADDITIONS 4

Crispy Fried Farm Egg \$3.00

Shredded Chicken, Pork Belly, or Fried Chicken Bites \$9.00

House Smoked Salmon or Tuna Tataki \$11.00

Duck Confit \$12.00

COCKTAILS 6

Jalapeño Margarita

jalapeño & pineapple infused tequila

Pick Your Poison

fresh grapefruit punch and your choice of spirit: gin | tequila | vodka

Strawberry Haze

pisco, lemon, strawberry-balsamic simple, egg white, black lemon bitters spritz

Plum's the Word

akashi ume plum whiskey, bourbon, montenegro, orange & angostura bitters

Absinthe-Minded Spritz

cointreau, lillet blanc, gin, lemon, absinthe, prosecco

Bee's Tea

family jones earl grey gin, thyme-honey simple, lemon

DRAFT BEER 1

Draft Beer

Rotating taps, please ask your server for current selections and pricing

CANS & BOTTLES 8

Little King Cream Ale | Schoenling Brewing, OH (5.5% ABV) \$3.00

Hazelnut Brown Nectar | Rogue Brewing, OR (6.2% ABV) \$7.00

Hefe Weissbier | Weihenstephaner, GR (5.7% ABV) \$6.00

Left Hand Milk Stout Left Hand Brewing, CO (6% ABV)	\$6.00
All Mountain Amber Soulcraft Brewing, CO (6% ABV)	\$8.00
Golden Monkey Belgian Tripel Victory Brewing Company, PA (9.5% ABV)	\$7.00
Saison Dupont Brasserie Dupont, BEL (6.5% ABV)	\$8.00
Aspen Hard Seltzer Roaring Fork Brewing Company, CO (5% ABV)	\$6.00

SAKE ¹

Lucky Dog Sake	\$15.00
sake juice box with its own straw	

SPARKLING ²

Col Solivo Prosecco Veneto, IT	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$40.00
Simonnet-Febvre Crémant de Bourgogne Brut Rosé Burgundy, FR	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$52.00

ROSÉ ²

2019 Domaine de Fontaine Gris de Gris Rosé Corbières, FR	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$48.00
2019 Domaine Marquilliani Vin de Corse Rosé Corsica, FR	AVAILABLE OPTIONS
	Glass: \$22.00
	Bottle: \$88.00

WHITE ⁶

2019 Chateau Moncontour Vouvray Sec Vouvray, FR	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$42.00
2019 John Anthony FARM Chardonnay Napa Valley, CA	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$52.00
2019 Laporte le Bouquet Sauvignon Blanc Loire Valley, FR*	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$52.00

2019 Dreissegacker Organic Riesling Trocken | Rheinhessen, DE***AVAILABLE OPTIONS**

Glass: \$14.00

Bottle: \$56.00

2018 Martin Woods Havlin Vineyard Gruner Veltliner | Willamette Valley, OR***AVAILABLE OPTIONS**

Glass: \$15.00

Bottle: \$60.00

2019 Walter Scott Chardonnay 'La Combe Verte' | Willamette Valley, OR**AVAILABLE OPTIONS**

Glass: \$18.00

Bottle: \$72.00

RED 8**2018 Domaine du Pas Saint Martin La Pierre Frite Cabernet Franc | Loire Valley, FR*****AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$48.00

2019 Vignerons Ardechois Uvica Côtes-du-Rhône | Rhone, FR***AVAILABLE OPTIONS**

Glass: \$13.00

Bottle: \$52.00

2018 Paul Dolan Cabernet Sauvignon | Mendocino, CA***AVAILABLE OPTIONS**

Glass: \$14.00

Bottle: \$56.00

2018 Lo-Fi Malbec | Santa Barbara County, CA***AVAILABLE OPTIONS**

Glass: \$15.00

Bottle: \$60.00

2018 Rivetto Langhe Nebbiolo | Piedmont, IT***AVAILABLE OPTIONS**

Glass: \$15.00

Bottle: \$60.00

2017 Andrew Major Pinot Noir | Santa Barbara, CA***AVAILABLE OPTIONS**

Glass: \$19.00

Bottle: \$76.00

2018 Martin Woods Gamay | Willamette Valley, OR***AVAILABLE OPTIONS**

Glass: \$19.00

Bottle: \$76.00

2016 Maison Sichel Margaux Rouge | Bordeaux, FR**AVAILABLE OPTIONS**

Glass: \$28.00

Bottle: \$112.00

PET NATS 6**Spuma! Vino Frizzante | Reggio Emilia, IT*****\$54.00****Savage Spectrum Pet-Nat | Palisade, CO*****\$64.00**

2019 Birichino Pétulant Naturel Malvasia Bianca | Santa Cruz, CA* **\$80.00**

Scar of the Sea Chardonnay NV Methode Ancestrale | San Luis Obispo, CA* **AVAILABLE OPTIONS**

\$90.00

\$180.00

2019 Bichi "Pet Mex" Petillant Naturel Rosé | Tecate, MX* **\$100.00**

Broc Cellars Petillant Wine Chenin Blanc | Paso Robles, CA* **\$100.00**

HALF BOTTLES 2

2017 Domaine du Grand Montmirail Gigondas | Rhone, FR **\$57.00**

2019 Daulny Sancerre | Sancerre, FR **\$66.00**

DESSERTS 5

Vietnamese Coffee Crème Brûlée **\$10.00**

Cookie Board **\$10.00**

lapsang chocolate chip cookie, smoked sea salt, vanilla milk

Chocolate Strudel **\$10.00**

vanilla whipped cream

Four of Our Favorite Cheeses of the Day **\$13.00**

served with pickles, preserves and crackers

Carrot Cake **\$10.00**

cream cheese icing

DESSERTS WINES 5

Osborne Fine Ruby, Port **AVAILABLE OPTIONS**

\$9.00

\$50.00

Pelligrino Dry, Marsala **AVAILABLE OPTIONS**

\$7.00

\$45.00

Equipo Navazos "42" La Bota de Manzanilla, Sherry **AVAILABLE OPTIONS**

\$10.00

\$39.00

Churchill 20-Year Tawny, Port **AVAILABLE OPTIONS**

\$13.00

\$90.00

2012 Justin "Obtuse" Late Harvest, Cabernet

AVAILABLE OPTIONS

\$12.00

\$40.00

SALAD ADD ONS 4

Crispy Fried Farm Egg **\$3.00**

Shredded Chicken or Pork Belly **\$8.00**

House-Smoked Salmon or Tuna Tataki **\$10.00**

Duck Confit **\$11.00**

SANDWICHES & TACOS 5

Bahn MI **\$17.00**

crispy pork shoulder, pâté, pickled veggies, kimchi, cilantro, jalapeños, viet-chili aioli

House Smoked Pastrami **\$16.00**

sauerkraut, fresno relish, melted gruyere, house russian dressing

Italian Grinder **\$17.00**

mortadella, sopressata, rosemary ham, provolone, dijon aioli, shredded lettuce, giardiniera

Mushroom French Dip **AVAILABLE OPTIONS**

marinated thinly sliced portobello mushrooms, caramelized onions, gruyere, horseradish cream, arugula, mushroom au jus

\$16.00

Add Sliced Tenderloin:

\$11.00

Taco of the Day **\$16.00**

three tacos with condiments (*til we run out)

SNACKS + ENTREES 10

Biscuit Board **\$14.00**

flaky buttermilk biscuits, shaved ham, house-made seasonal mustard

Meat & Cheese Board **AVAILABLE OPTIONS**

our selection of three cured meats and three cheeses served with the perfect accoutrements

For Two: \$23.00

For Four: \$44.00

Crispy Fried Chicken Bites **\$19.00**

peanut sauce, sweet chili sauce, spicy fish sauce

Pete's Ramen **\$20.00**

ramen, shredded chicken, herb trio, cucumber, pickled veg, crispy shallots, chiffonade egg, peanuts

Rice Dumpling **\$18.00**

korean chile sauce, shredded pork

Szechuan Cumin Lamb **\$28.00**

local colorado lamb, asian vegetables, white rice

Bossam | Korean Pork Board **\$42.00**

butter lettuce, house-made kimchi, quick pickled cucumbers, korean sauces, rice

Rotisserie Chicken Board **AVAILABLE OPTIONS**

house rub, roasted potatoes, lightly dressed seasonal greens

Half: \$27.00

Whole: \$54.00

Steak Board **\$36.00**

butcher's cut with seasonal butter, roasted potatoes, lightly dressed seasonal greens

Veggie of the Day

KIDS' MEALS 3

Chicken & Waffles **\$10.00**

Cheese Quesadilla **\$10.00**

Sun Noodle Ramen **\$10.00**

DRINKS 8

San Pelligrino Sodas **\$5.00**

blood orange, lemon

San Pelligrino Essenza **AVAILABLE OPTIONS**

Original, Dark Cherry & Pomegranate, Lemon & Lemon Zest: \$5.00

Rocky Mountain Soda Company Root Beer: \$4.00

Vietnamese Cold Brew **\$6.00**

cold brew

Teako Fizzy Teas **\$4.00**

pomegranate hibiscus, yerba mate, pear & garden mint

Flow Cucumber Mint Water **\$2.25**

Rishi Sparkling Waters **\$4.00**

patagonia maqui, turmeric saffron, grapefruit quince, dandelion ginger

Rowdy Mermaid Kombucha **\$5.50**

flower grow, savory peach, rowdy belly

Elevated Elixers Kombucha **\$4.00**

rotating selection on draft

CANNED ADULT BEVERAGES 5

Porch Pounder Chardonnay **\$10.00**

Underwood Pinot Noir	\$10.00
Underwood Sparkling White	\$10.00
Underwood Rose	\$10.00
Copper Can Moscow Mule	\$9.00

CRAFT BEERS ON TAP ¹

Craft Beers on Tap

We feature rotating craft drafts (support your local brewers) - ask for our current offering when you order

PÉT-NATS (PÉTILLANT NATUREL) ⁶

2017 Chateau Puech-Redon "Pour de Vrai" Languedoc, FR*	\$32.00
2018 Fuchs und Hase Vol. 1 Niederösterreich, AT*	\$44.00
2018 Francois Pinon Rosé Vouvray, FR*	\$44.00
2018 Division, Gamine Grenache Rose Mae's Vineyard Applegate Valley, OR*	\$44.00
2107 Hiyu Country Wine Columbia Gorge, OR*	\$48.00
Broc Cellars "Petillant Wine" Chenin Blanc Paso Robles, CA*	\$50.00