

House Made Flatbreads

House-made dough and pizza sauce and cheese blend with any of the below toppings:

- Smoked brisket and chipotle aioli *\$4.00 per piece*
- Tomato and Basil *\$2.50 per piece*
- Onion, tomato, mushroom, goat cheese *\$3.00 per piece*

Garlic Parmesan Stuffed Mushrooms \$4.00 per piece

House Made Meatballs \$2.50 per piece

Organic locally sourced meatballs topped in our house-made tomato sauce garnished with basil

Grilled Cheese and Tomato Soup \$4.50 per shooter

Tomato Soup served in a shooter garnished with a grilled cheese crouton

Bruschetta \$2.00 per piece

Chopped tomatoes, crushed garlic, basil and olive oil tossed together on top of a toasted crostini garnished with our house-made balsamic reduction

Deconstructed Crab Rangoon \$5.00 per piece

Creamy crab filling loaded into a fried wonton cup topped with a sweet chili sauce

Compressed Watermelon Salad \$3.50 per piece

Locally sourced watermelon served with feta and mint

Pinwheels \$3.00 per piece

Sundried tomato spread, blu cheese mousse, turkey, locally sourced lettuce

Tarts

- Spinach and artichoke *\$2.00 per tart*
- Goat Cheese *\$2.50 per tart*
- Mushroom *\$2.00 per tart*

Blue Cheese Endive \$3.00 per piece

Garnished with local honey and walnuts

Quiche Bites

- Kale and swiss *\$2.00 per quiche*
- Chicken pesto *\$3.00 per quiche*

House Made Mini Pretzel with Beer Cheese \$3.50 per piece

House Smoked Salmon with Dill Crème Fraîche \$5.50 per piece
Served on a cracker

Mini Burger Bites \$5.00 per piece
Locally sourced bison, smoked gouda, garlic aioli, house made bun

Patatas Bravas \$2.00 per piece
Roasted fingerling potato, house-made piquillo pepper aioli drizzle

Spinach and Artichoke Wrapped In Filo \$3.00 per piece
Fried filo tart filled with house-made spinach and artichoke dip

Black Bean Dip \$2.50 per piece
Southwest black bean dip, corn chip, garnished with house made sour cream

Sweet Potato Chip \$3.50 per piece
House-made guacamole and cilantro

Brie and Raspberry Bite \$3.00 per piece
Basil drizzle, toasted baguette

Colorado Lamb Wellington \$5.00 per piece
Locally sourced spiced lamb wrapped in puff pastry

Savory Croissant \$3.50 per piece
Spinach and feta wrapped into a flakey croissant dough