



STARTERS

CHILLED SALMON MOUSSE \$24

Crispy potato, truffle caviar, cucumber chimichurri, dill, chive.

GIANT BRUSCHETTA \$16

Heirloom tomato and apple relish, buffalo mozzarella, garlic confit, balsamic pearls, fresh greens, bread by The Sour.

RABBIT RILLETES \$20

Shredded rabbit, aromatics, pickled mustard seed, fresh greens, sourdough.

CHARRED BEEF TIPS \$26

Seasonal accompaniments.

SALADS

SNITCHES COBB

half \$9 full \$16

Romaine, pork belly lardon, avocado, grape tomato, egg, pickled shallot, red wine vinaigrette.

NICE MELONS

half \$10 full \$18

Cantaloupe, honeydew, english cucumber, burrata, prosciutto, chimichurri.

SIGNATURES

COLORADO LAMB BOLOGNESE \$28

Ground lamb ragu, cucumber-dill crema, fettucine.

SEASONAL SEAFOOD \$MP

Seasonal accompaniments.

SWEET CHEEKS \$30

Beef cheek, potato puree, demi-glace, cucumber chimichurri, candied pistachio, fresh greens.

WHITE RABBIT RAGOUT \$32

Hand-shredded rabbit, milk-braised white ragù, aromatics, fettuccine.

SIDES

POTATO PUREE

Russets pureed with butter and cream.

GREEN BEANS

Compound butter.

WILD MUSHROOM MIX

Sautéed in brown butter.

BRUSSELS SPROUTS

Honey lime dressing.

\$6 À La Carte

STEAKS

9OZ ANGUS TENDERLOIN \$48

(petite \$35)

16OZ ANGUS RIBEYE \$55

12OZ BONE-IN HALUKA PORK CHOP \$38

14OZ WAGYU NEW YORK \$80

32OZ DRY AGED WAGYU TOMAHAWK \$140

One side included.

SUPPLEMENTALS

CHIMICHURRI \$6

Aromatics, herbs, olive oil.

SHRIMP SKEWERS \$14

Marinated and char-broiled.

BLUE CHEESE BUTTER \$8

DEMI GLACÉ \$5

BREAD FROM THE SOUR \$6

Consuming raw or undercooked foods may increase your risk of foodborne illness. Please, inform us of allergy concerns.

20% gratuity will be added to all parties of 6 or more.