



STARTERS

PHEASANT RILLETTES \$18

A perfectly shareable dish of slow-cooked and shredded leg and thigh meat topped with herbed cream cheese, pickled mustard seed and chive. Served with a side of toast by The SOUR.

NOBU SCALLOPS \$22

Miso-glazed and roasted U10 scallops with watermelon radish, apple, chive, wasabi lime aioli and scallion.

GIANT BRUSCHETTA \$16

Heirloom tomato relish baked on The SOUR toast with buffalo mozzarella, micro-basil and balsamic caviar.

SALADS

CHARRED ROMAINE CAESAR \$18

Char-broiled head of romaine lettuce draped in house-made Caesar dressing, freshly shaved parmesan and The SOUR crouton.

ICEBERG WEDGE \$16

Thick cut iceberg wedge drizzled in house-made blue cheese dressing and topped with smoked bacon lardon, Point Reyes blue cheese crumble, grape tomato, chopped egg and chive.

BUTTERNUT BUDDHA BOWL \$20

A salad of roasted butternut squash, cranberry and cashew tossed in sumac vinaigrette, served over a bed of saffron quinoa and house-made labneh.

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.

SIGNATURES

**BISON OXTAIL
AGNOLOTTI \$42**

House-made bison oxtail-stuffed pasta with butternut squash puree, parsnip crisps, pickled shallot and sage.

SEASONAL SEAFOOD \$MP

Inspired by seasonal availability, our seafood and its accompaniments are chosen at the highest quality by what the weather allows. Ask your server for details.

**COLORADO LAMB
CASSOULET \$28**

Ground lamb, elk sausage, pork belly, white bean and tomato; twice-baked and topped with garlic-and-herb breadcrumb. Chef's Choice Side.

LOBSTER ALFREDO \$36

Butter-poached lobster claw and knuckle, tossed in house-made alfredo sauce and served on a bed of pappardelle pasta.

SIDES

BAKED POTATOES

hasselbeck and persillade butter

ASPARAGUS

with lemon butter

WILD MUSHROOM MIX

sautéed in brown butter

BRUSSELS SPROUTS

honey lime dressing

\$6 a la carte

STEAKS

**6OZ BISON
TENDERLOIN \$50**

**16OZ ANGUS
RIBEYE \$48**

**9OZ ANGUS
TENDERLOIN \$45
(PETITE \$35)**

**8OZ WAGYU
FLATIRON \$44**

**12OZ BONE-IN HALUKA
PORK CHOP \$38**

One side included.

SUPPLEMENTALS

FOIE GRAS (2OZ) \$20

Pan-seared and butter-basted foie gras elevates any dishes to a new dimension of taste with its buttery texture and sweet, nutty flavor.

SHRIMP SCAMPI \$14

An elevated classic.

FOIE GRAS BUTTER \$5

A pairing that speaks for itself, our foie gras butter is the ultimate experience enhancer.

DEMI GLACÉ \$5

Our house-made Demi glacé takes two days of slow reduction to arrive at the perfect consistency and flavor.