

SHARABLES AND APPETIZERS

choose 3 for \$18

CRISPY FRIED FETA... \$7
roasted tomato- oregano sauce *GF*

SPICY ROASTED BRUSSELS SPROUTS... \$7
harissa aioli, orange *GF*

CHARRED CAULIFLOWER... \$6
lemon-summer savory dressing, crispy caper *GF*

ROASTED CARROTS... \$7
feta, honey, tahini, pomegranate *GF*

WOOD ROASTED ARTICHOKE HEARTS... \$9
lemon caper aioli, parmesan *GF*

GREEN GARBANZO HUMMUS... \$8
warm pita, crudites, stuffed grape leaves *VE GF+2*

SPICY GRILLED CHICKEN SKEWERS... \$9
bibb lettuce, ginger-cilantro glaze

SPICED GROUND BEEF KEBAB... \$9
green onion yogurt, hot peppers

SWEET & SPICY MARCONA ALMONDS *GF* \$5

OLIVES & HOUSE PICKLED VEGETABLES \$6
preserved lemon & chile *GF*

HAND CUT FRENCH FRIES \$5
bravas sauce *GF*

SICILIAN-STYLE MEATBALLS \$9
mozzarella, currants, pine nuts, charred tomato sauce *GF*

SPICY GARLIC SHRIMP \$9
calabrian chili, lemon, olive oil, grilled ciabatta *GF+2*

WARM PROSCIUTTO-WRAPPED MOZZARELLA \$10
tomato-basil pesto, arugula

SPINACH, BACON & GOAT CHEESE "EMPANADA" \$9
toasted hazelnuts, apple, balsamic creme fraiche

BURRATA & CRISPY EGGPLANT \$11
warm tomato jam, aceto *GF*

WARM MUSHROOM FONDUTA \$9
parsley-parmesan bread crumbs, grilled ciabata *GF+2*

WOOD-FIRED GRILL APPS

seafood served with lemon-herb butter,
fresh oregano salsa verde, smoky paprika aioli

SEA SCALLOPS... \$13

SPANISH OCTOPUS... \$15

MAINE LOBSTER TAIL... \$14

#1 AHI TUNA... \$14

GREEN FIRE WINGS... \$10

SOUP & SALAD

FRENCH ONION SOUP... \$7
ementhaller cheese crostini *GF+2*

CHOPPED "GREEK-ISH" SALAD... \$9
baby romaine leaves, hot pickled peppers,
cherry tomatoes, olives, cucumber, feta,
falafel-spice roasted chickpeas,
red wine-oregano vinaigrette *GF*

**SHAVED BRUSSELS SPROUTS, KALE &
ROMAINE "CAESAR" SALAD...** \$9
roasted garlic- lemon dressing, parmesan,
parsley, ciabatta croutons *V*

HAND-MADE FLATBREADS

\$14 each + *GF* \$2

TOMATO & FRESH MOZZARELLA
roasted garlic, tomato sauce, parmesan, basil
+ *prosciutto* \$2

ARTICHOKE
herbed ricotta, pesto

HOUSE MADE ITALIAN SAUSAGE
fennel, pecorino, fontina, chile oil

DUCK CONFIT
fig jam, spanish bleu

HABANERO-HONEY "BEE STING"
salame, roasted peppers, rattlesnake cheese, arugula

ENTRÉES

***PAN ROASTED SALMON** \$18
charred frisee, oven dried tomatoes, gigante beans,
crispy capers, green olive- almond tapenade *GF*

GRILLED MEDITERRANEAN SEA BASS \$18
crushed red potatoes, lemon, olives, celery,
feta, oregano *GF*

SLOW COOKED SHORT RIB \$18
ginger and cardamom tomato jus, toasted couscous

***HARRIS RANCH PETITE FILET & FRIES** \$18
pickled red onions, arugula salad, sea salt butter,
veal jus *GF*

BRAISED LAMB CANNELONI \$17
hand made pasta, colorado lamb bolognese,
fontina fonduta, tomato-rosemary sugo

CRISPY RYE GNOCCHETTI \$15
peas, baby carrots, fava beans, cherry tomatoes,
herb brown butter + *prosciutto* \$3

HAND-CUT PAPPARDELLE \$16
walnut-parsley pesto, parmesan
+ *GF* \$2 + *house made sausage* \$3 + *chicken* \$3

CAVATELLI & BUTTERNUT SQUASH \$16
smoked pancetta, sage, pecorino + *GF* \$2

***SURF & TURF** \$25
wood grilled petite filet & lobster tail, french fries,
arugula salad

HAPPY HOUR

daily 3-6pm & 9-cl

MINI LAMB OR CHICKEN PITAS \$4 ea
HUMMUS with PITA & VEGETABLES \$5
GRILLED BEEF KEBAB \$6
SPICY CHICKEN SKEWER \$6

GOV'S PARK BURGER \$10
SPICY GARLIC SHRIMP \$6
SPICY SICILIAN MEATBALLS \$5
CRISPY FRIED FETA \$5

\$5 CARBOY RED AND WHITE BLEND
\$2 OFF ALL OTHER TAP WINES
\$2 OFF WELL DRINKS
\$1 OFF DRAFT BEER

SUNDAY SUPPER

3-course family style dinner for \$13.95 per person
sundays after 4pm
minimum 2 people

SALAD
caesar or greek-ish

HAND-MADE FLATBREAD

ENTRÉE
rigatoni pasta with tomato basil parmesan cream
+ \$3 each
chicken, meatball, shrimp, sausage
GF available + \$2

LOGAN STREET

DRINKS

DESSERT

DARK CHOCOLATE OLIVE OIL TORTE ... \$9
dark cherry-vanilla bean gelato, tahini

ESPRESSO CREME BRÛLÉE ... \$7
chocolate covered espresso beans *GF*

GINGER-MASCARPONE CHEESECAKE .. \$9
lemon-blueberry sauce, gingersnap crust *GF*

SPICED CARROT CAKE ... \$8
macerated currants, toasted pecans,
honey frozen yogurt

BEER

DRAFT

BRECKENRIDGE CHRISTMAS ALE \$7
**NEW BELGIUM "PEACH KICK" SLIGHTLY
SOUR ALE \$6**
RATIO "REPEATER" EXTRA PALE ALE \$6
ODELL IPA \$7
NEW BELGIUM MOUNTAIN TIME \$7
BRECKENRIDGE IRISH STOUT \$7
STEM "REAL DRY" CIDER \$7
**CRAFT MEDITERRANEAN - ROTATING
SELECTION MP**

BOTTLES & CANS

ALFA LAGER \$6
ESTRELLA DAMM DAURA *GF* \$6
KRONENBERG 1664 PALE LAGER \$6
KRONENBERG 1664 BLANC \$6
KRUSOVICE IMPERIAL LAGER \$7
BIRRA MORETTI PALE LAGER \$6
COORS LIGHT \$5
BUCKLER N/A \$4
BALADIN 'ISAAC' WITBIER \$12
**TEN MILE CIDER CO "SIX CHAIR" DRY
CIDER \$12**

BUBBLES

CAVA, BRUT ROSE \$10 -- \$38
Caves Naveran, Penedès, Spain
LAMBRUSCO \$11 -- \$42
Cleto Chiarli, Modena, Italy
PROSECCO \$12 -- \$46
Naonis, Friuli, Italy
CHAMPAGNE, BRUT -- -- \$75
Gaston Chiquet 'Tradition', Champagne, France

WHITE WINE

CARBOY WHITE BLEND \$7 \$18 \$26
CARBOY SAUVIGNON BLANC \$9 \$23 \$34
North Coast, CA
CARBOY BLAN.CO WHITE BLEND \$10 \$26 \$39
Grand Valley, CO
VINHO VERDE \$8 -- \$30
Quinta da Aveleda, Vinho Verde, Portugal
CHEVERNEY BLANC \$14 -- \$54
François Cazin, Loire, France
TXAKOLINA -- -- \$42
Berroia, Bizkaikoa, Spain

LIGHT & ZIPPY

FULL & FLAVORFUL

CARBOY ROUSSANNE \$8 \$21 \$30
Grand Valley, CO
CARBOY CHARDONNAY \$9 \$23 \$34
North Coast, CA
SICILIAN WHITE BLEND \$10 -- \$38
Duca di Salaparuta 'Star', Sicilia, Italy
MOSCOFILERO \$13 -- \$50
Domaine Skouras, Peloponnese, Greece
GODELLO -- -- \$45
Bodegas Godeval, Valdeorras, Spain

ROSÉ

CLEAN & FRESH

CARBOY ROSÉ OF CABERNET SAUVIGNON
Napa Valley, CA
\$9 \$23 \$34

FRUITY & FLORAL

ROSÉ
Jean-Luc Colombo 'Cape Bleue', Méditerranée, France
\$10 \$38

RED WINE

CARBOY RED BLEND \$7 \$18 \$26
CARBOY PINOT NOIR \$11 \$28 \$41
Santa Cruz Mts, CA
NERO D'AVOLA \$10 -- \$38
Calea, Sicilia, Italy
RIOJA CUVÉE \$10 -- \$38
Montebuena, Rioja, Spain
BARBERA D'ASTI \$12 -- \$46
Tenuta Garetto, Piemonte, Italy
MENCIA \$12 -- \$38
A. Portela, Valdeorras, Spain

FRUITFUL & NUANCED

BIGGER & BOLDER

CARBOY MALBEC \$9 \$23 \$34
Columbia Valley, WA
CARBOY SYRAH \$9 \$23 \$34
Yakima Valley, WA
CARBOY CARBERNET SAUVIGNON \$10 \$26 \$38
Columbia Valley, WA
CARBOY VIN '49 \$11 \$28 \$41
California
PORTUGESE RED BLEND \$9 -- \$34
Prazo de Roriz, Douro, Portugal
TEMPRANILLO \$15 -- \$58
Viña Sastre, Ribera del Duero, Spain
RIOJA RESERVA (2010) \$17 -- \$55
La Antigua 'Clasico', Rioja, Spain

COCKTAILS

\$11 EACH

AVIATION
Woody Creek Gin, Elderflower,
Lemon, Butterfly Pea Flower

COSMOPOLITAN
Marble Distilling Vodka, Orange
Liqueur, Lime, Hibiscus

MOJITO
Montanya Rum, Mint, Lime,
Soda Water, Bitters

OLD FASHIONED
Golden Moon Rye Whiskey,
Tequila, Coffee Liqueur

MANHATTAN
Barrel Aged Breckenridge
Bourbon,
Vermouth Rouge, Bitters

MARGARITA
Peach Street D'Agave, Orange
Liqueur, Lime, Sumac Salt

MARTINI
Anika Jones Vodka, Dry
Vermouth, Feta-Stuffed Queen
Olive

NEGRONI
Leopold's Summer Gin, Campari,
Vermouth Rouge
Try the GREEK!

SANGRIA
Carboy Red Wine, Brandy,
Orange Liqueur, Pomegranate