

# vertical

BISTRO & TAP

## SHARED PLATES

### 🌲 🍷 COCONUT CURRY MUSSELS

Fresh Prince Edward Island Mussels / Creamy Coconut Curry Sauce / Lemongrass / Crostini

18

### 🌲 🍷 BAKED AVOCADO

Avocado / Goat Cheese / Crumbled Bacon / Mixed Greens / Fresh Pico / Balsamic Glaze

12

### 🌲 🍷 FIRECRACKER SHRIMP

Lightly Battered Tempura Shrimp / Sweet / Spicy Thai Sauce / Sesame Seeds

14

### 🌲 🍷 TUNA POKE

Sesame & Tamari Marinated Raw Tuna / Sriracha Mayo / Avocado / Wonton Cup

15

### BUFFALO BRUSSEL SPROUTS

Fried brussel sprouts / Candied pecans / Blue cheese / Hot sauce

12

### 🌲 🍷 KOREAN BEEF KABOBS

Skewer with Tender Marinated Beef & Pineapple / Asian Spicy Mustard / Creamy Sriracha Sauce

16

### 🌲 🍷 CHEESE BOARD

Mini Baked Brie Wheel / Walnut Apple Smoked Cheddar / Drunken Goat Cheese / Whole Grain Mustard / Pomegranate Seeds / Fig Spread / Peppadews / Artichoke hearts / Assorted crackers

27 | add wild game sausage 5

## SOUP AND SALAD

+ FIVE SHRIMP 6 | LOBSTER 8 |

CHICKEN OR WILD GAME SAUSAGE 5 | BEEF TENDERLOIN 6

### 🌲 🍷 VERTICAL HOUSE SALAD

Organic Spring Mix / Tomatoes / Bacon / Shredded Cheddar / Croutons / Cider Vinaigrette dressing

8 | 14

### 🌲 🍷 BEET SALAD

Roasted Beets / Bed of Greens / Roasted butternut squash / Candied Pecans / Balsamic Glaze / Goat Cheese

14

### 🌲 🍷 SPINACH SALAD

Baby Spinach / Goat Cheese / Candied Pecans, Pomegranate Seeds / Creamy Maple Fig Balsamic

7 | 14

### 🌲 🍷 COLORADO ELK CHILI

Roasted Peppers / Kidney Beans / Tillamook White Cheddar

Cup 9 | Bowl 13

### CHEF RYAN'S SOUP OF THE DAY

Cup 8 | Bowl 12

## ENTRÉES

### 🌲 🍷 ALL ENTRÉES

+ FIVE SHRIMP 6. LOBSTER 8. GRILLED OR FRIED CHICKEN, ELK, OR BUFFALO 5. BEEF TENDERLOIN 6

### SPAGHETTI SQUASH

Roasted Spaghetti Squash / Mushrooms / Roasted Red Peppers / Baby Spinach / White Wine Sauce

18

*Harken Chardonnay*

### LAMB CHOPS

Colorado Lamb Chops / Creamy Sweet Potato Risotto / Garlic Asparagus / Cherry Mostarda / Brown Butter Yogurt

46

*Four Vines Zinfandel*

### KOBE NEW YORK STRIP

14 oz New York Strip / Tri-Colored Fingerling Sage Potatoes / Garlic Asparagus / Mushroom Cream Sauce

52

*Château Damase Bordeaux*

### ELK TENDERLOIN FILET

6 oz. Elk Tenderloin / Mushroom Spinach Risotto / Red Wine / Tart Cherry Reduction

42

*Farmhouse Zinfandel Blend*

### PORK CHOP

14 oz Double Bone-In Pork Chop / Sweet Potato Brussel Sprout & Bacon Hash / Garlic Asparagus / Homemade Apple Cider Sauce

32

*Harken Chardonnay*

### LUMBERJACK BURGER

All Natural Colorado Beef / Tillamook White Cheddar / Bacon / Mixed Greens / Tomatoes / Onion / Seasoned Fries

18

*Murphy Goode Cabernet Sauvignon*

### CHICKEN & HASH

Marinated Chicken with Rosemary & Sage / Sweet Potato Brussel Sprout & Bacon Hash / Cinnamon, Lemon & Sage Cream Sauce

26

*A-Z Pinot Noir*

### WILD MUSHROOM RAVIOLI

Wild Mushroom Stuffed Ravioli / Marsala Cream Sauce / Sautéed Spinach / Asiago

26

*Dashwood Sauvignon Blanc*

### ASIAGO CRUSTED SCALLOPS

Japanese Lantern Scallops Encrusted with Panko & Asiago / Butternut Squash, Asparagus & Roasted Red Pepper Risotto / Champagne Beurre Blanc

35

*Lunetta Veneto no Ruffino Prosecco*

🍷 Items may be cooked to order. Consuming Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

🌲 Gluten free available. Please note that we are not a gluten free kitchen. Please notify your server of any allergies.



## SPARKLING

### PROSECCO

Lunetta Veneto | Italy  
*White Peach, Banana, Pineapple*  
12

### CHAMPAGNE

2016 Piper Heidsieck | Champagne, FR  
*Vanilla, Poached Pears, Brioche*  
75

## ROSE

### GRENACHE-SYRAH

2018 Mont Gravet | Provence, FR  
*White Bing Cherry, Rose*  
8 | 30

### CINSAULT-GRENACHE-SYRAH

2015 Miraval | Côtes De Provence, France  
*Peach, White Lilac, Strawberry*  
60

## WHITE

### PINOT GRIGIO

2018 Ca'Del Sarto | Friuli, Italy  
*Melon, Tropical Fruit, Lemon*  
10 | 38

### SAUVIGNON BLANC

2018 Kim Crawford | Marlborough, NZ  
*Kiwi, Lemongrass, Passionfruit*  
55

2018 Dashwood | Marlborough, NZ  
*Pineapple, Hibiscus, Guava*  
12 | 46

### PINOT GRIS

2017 King's Estate | Willamette Valley, OR  
*Cantaloupe, Lemon, Apple Crisp*  
46

### CHARDONNAY

2018 Harken | Napa Valley, CA  
*Toasted Coconut, Vanilla, Mango*  
10 | 38

2017 Cakebread | Napa, CA  
*Lemon Custard, Pear, Oak Spice*  
80

### MOSCATO

Stella Rosa | Piedmont, Italy  
*Golden Raisins, Honey*  
12 | 46

### RIESLING

2017 Kung Fu Girl | Columbia River Valley, WA  
*Dry, Mandarin Orange, Peach*  
38

## RED

### PINOT NOIR

Line 39 | Central Coast, CA  
*Wild Strawberry, Raspberry*  
9 | 34

2016 A-Z | Willamette Valley, Oregon  
*Red Currant, Fennel*  
13 | 50

2016 Chanson | Burgundy, France  
*Crisp Red Berries, Baking Spices*  
62

### MALBEC

2018 Alta Vista | Mendoza, Argentina  
*Plum, Pepper, Black Cherry*  
10 | 38

2017 Piatelli | Mendoza, Argentina  
*Ripe Plum, Currant, Dark Chocolate*  
65

### ZINFANDEL

2017 Four Vines | Lodi, CA  
*Blueberry, Pepper Spice, Blackberry*  
12 | 46

2016 Frog's Leap | Napa Valley, CA  
*Cherry, Cranberry, Cinnamon*  
70

### MERLOT

2015 Château Damase | Bordeaux, FR  
*Red Currant, Violet, Truffle*  
12 | 46

### RED BLENDS

2016 Farmhouse | Central Coast, CA  
*Zinfandel, Syrah, Grenache*  
10 | 38

Exitus | Central Coast, CA  
*Zinfandel, Petit Verdot, Cabernet, Aged 3 Months in Bourbon Barrels*  
14 | 54

### CABERNET SAUVIGNON

2017 Decoy | Sonoma, CA  
*Dark Chocolate Covered Blueberries, Cardamom Spice*  
60

2016 Kinker Cabernet | Paso Robles, CA  
*Black Currant, Plum, Blueberry*  
13 | 50

2016 Murphy Goode | Alexander Valley, CA  
*Red Fruit, Cherrywood*  
10 | 38

2015 Galerie Pleinar | Napa Valley, CA  
*Red Plum, Cherry, Full Bodied*  
90

2014 Jordan | Alexander Valley, CA  
*Black Cherry, Chocolate, Violet*  
105

2015 Scattered Peaks | Napa Valley, CA  
*Espresso, Cassis, Dark Chocolate*  
75



Please note, vintages subject to change

Friendly Reminder: Colorado State Law Allows You To Take Your Unfinished Wine Home With You. Cheers!