

# FORK & KNIFE

**DINNER FEATURE** | New & creative entrée served up every week! Ask your server for details.

**THAI FRIED NOODLES** | Thai rice noodles sautéed in a sweet peanut sauce, edamame, broccoli, carrots, egg, topped with cilantro, scallions, roasted peanuts, wonton strips **17.5**

**SMOKED CHICKEN & WILD MUSHROOM PENNE** | Penne pasta, roasted wild mushroom blend, smoked chicken, peas, parmesan cream sauce **18**

**'STICK TO YA RIBS' PORK BELLY** | White rice, crispy pork belly, slow-simmered tomato sauce, kidney beans, onion, green pepper, jalapeño, cilantro, lime **17**

**SMOKEY LOADED HASH** | Choice of Peruvian-style smoked chicken or hardwood smoked pork, russet potato, sweet potato, red onion, green pepper & Aji Amarillo sauce **17**

**MAC & CHEESE** Cheddar & Monterey Jack Blend, Parmesan **14**

**Like it Smoked?** | Add house-smoked pulled pork, Ellsworth cheese curds & BBQ drizzle **5**

**Like it Hot?** Add sriracha & jalapeño **1** Gluten Friendly Noodles **4**

**ADD-ONS** | Chicken\* **5** Shrimp\* **8** Burger Patty\* **6** Fried Egg\* **1.75** Smoked Pulled Pork **5** Housemade Vegan Patty **6** Falafel **7**

## HANDHELDS

All panini on pressed ciabatta bread with choice of seasoned kettle chips or sliced apples

**MOZZARELLA CAPRESE PANINI** | Fresh mozzarella, spinach, slow-roasted tomato, fresh basil **13.5** Add chicken\* **5**

**CLUB PANINI** | Turkey, ham, bacon, cheddar, spinach, tomato, pesto aioli **16**

**FLORENTINE PANINI** | Garlic herb chicken, spinach, provolone, roasted red pepper, spinach artichoke spread **14.5**

**CUBAN PANINI** | Ham, house-smoked pulled pork, pickles, Swiss, roasted jalapeño mustard **14.5**

## BURGERS

6 oz. fresh ground beef patty from Bubba's Meats on a toasted brioche bun

**BURGER FEATURE** | New & creative burger combinations served up every week! Ask your server for details.

**BUCKO BURGER\*** | Bacon, cheddar, grilled red onion, lettuce, BBQ aioli **17.75**

**CALIFORNIA BURGER\*** | Lettuce, tomato, red onion **15.75**

**BUFFALO GAL BURGER\*** | Bison patty\* from Buffalo Gal Ranch with RothKase Muenster, lettuce, tomato, red onion, chipotle mayo **20.5**

**Add-ons** | Cheese **1** Bacon **2** Avocado **2** | **Make it Veggie! (V)** Housemade Vegan Patty

**Sub cup of soup** 3.75 | **House salad** 4.25 | **Sub bowl of soup** 5.75 | **Sub side of mac & cheese** 6 | **Sub gluten-friendly bread** 3

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



# STARTERS

**CHEF'S SLIDER TRIO** | 2 oz smash burgers, American cheese, grilled onion, challah slider buns **17**

**GRILLED SHRIMP & PORK BELLY SKEWERS** | Shrimp, pork belly, micro greens, sesame vinaigrette, scallions, sesame seeds **15**

**AHI TUNA TARTARE CROSTINI** | Ahi tuna\*, mashed avocado, sesame vinaigrette, micro greens, sesame seeds, grilled toast points **18**

**BAKED SPINACH ARTICHOKE DIP** with toasted pita **15** | **Sub** Bavarian Pretzel **2**

**TOMATO BASIL BRUSCHETTA** | Tomato, garlic, basil, olive oil, parmesan, balsamic glaze, grilled toast points **14.5**

**SAUTÉED BRUSSEL SPROUTS** | Crispy brussel sprout halves, whipped honey feta, sunflower kernels, drizzled with local honey from C&C Family Apiary **14**

**BAVARIAN PRETZEL & DIPS** | Two large pretzels, creamy beer cheese dip, roasted jalapeño mustard, whipped honey feta, scallions **16**

**SMOKEY QUESADILLA** | Choice of house-smoked Peruvian chicken or pulled pork, whole wheat tortilla, cheddar jack cheese, pepper, onion, jalapeño, creamy beer cheese dip, served with Bucko sauce **10**

## SALADS + BOWLS

**HARVEST SALAD** | Spring mix, cold roasted beets, butternut squash, red onion, candied almonds, goat cheese, drizzled balsamic reduction, C&C Apiary's local raw honey **17**

**MEDITERRANEAN AVOCADO SALAD** | Spring mix, avocado, greek olives, cherry tomato, sumac roasted chickpeas, feta cheese, cucumber, house vinaigrette, lemon wedge **16.5**

**HOUSE SALAD** | Spring mix, cherry tomato, red onion, cucumber, feta, house vinaigrette **9**

**ALOHA POKE BOWL** | Ahi tuna\* in sesame vinaigrette, quinoa, pickled red onion, sliced avocado, shredded carrot, sesame seeds, wasabi roasted edamame, scallions **18.75**

**GREEK BOWL** | Choice of quinoa (GF) or farro, cucumber, red onion, pepperoncini, cherry tomato, olives, roasted red pepper, feta, scallions, lemon wedge, tahini dressing | served cold **19** **Add falafel 7** | **Add pita for a shared experience! 2**

**ANCIENT BUDDHA BOWL** | Choice of quinoa or farro topped with beets, turmeric roasted cauliflower, roasted sweet potato, crisped kale + brussel sprout blend, sumac roasted chickpeas, housemade lemon tahini dressing | served cold (V) **18.75**

**ADD-ONS** | Chicken\* **5** Shrimp\* **8** Burger Patty\* **6** Fried Egg\* **1.75** Smoked Pulled Pork **5** Housemade Vegan Patty **6** Falafel **7**

**ADDITIONAL DRESSING:** Ranch, Parmesan Peppercorn, French

**SOUP** | Two daily homemade soups served with french bread **CUP 6.25 • BOWL 8.75**

### LIGHTER FARE

#### GRILLED CHEESE

on sourdough with choice of chips or apples **7.5** | Add ham **2**

#### HOMEMADE MAC & CHEESE

Cheddar & Monterey Jack Blend, Parmesan **8**

### DESSERT

**Gluten-Friendly Chocolate Indulgence Cake 11**

**Original Cheesecake with Fresh Berries 9**

**Tiramisu 10**

**Apple Sauce Bread Pudding 8**

**Mini Waffle Flight | Cannoli, Apple Crisp, Turtle 10**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



## FEATURED COCKTAILS

**Caramel Apple Old Fashioned** | Watkins Cinnamon Apple Bourbon, Amaretto, Bitters, Green Apple, Caramel, Lemon, Soda **10**

**Witch's Brew** | 1908 Empress Indigo Gin, Blue Curaçao, Lemon, Soda, Rosemary Sprig, Edible Glitter **12**

**Campfire Chill** | Baileys S'mores, Fieldnotes Vodka, Creme De Cacao, Marshmallow Syrup, Chocolate Sauce, Graham Crackers, Mini Marshmallows **12**

**Tomato Basil Martini** | Fieldnotes Gin, Tomato, Fresh Basil, Tabasco, Pickle Juice, Fresh Mozzarella **11**

**Chilled Fog** | *Spirit Free!* Housemade Earl Grey Syrup, Lavender, Vanilla, Pistachio Milk, Half & Half **7** | Spike with Bourbon Cream **10**

**Ginger Grove** | *Spirit Free!* Seedlip Grove 42 N/A, C&C Apiary's Raw Honey, Mint, Lime, Ginger Beer **8**

Spike with White Rum or Vodka **11**

**Basil Bog Mule** | *Spirit Free!* Cranberry Juice, Basil, Lime, Ginger Beer **7** | Spike with Vodka **10**

**Mimosa Flight** | Choose 4: Original, Strawberry, Mango, Cranberry, Raspberry, Lemonade **16**

---

### THC COCKTAILS - Crafted with LoDo Unflavored Cannabis Spirit

**LoDo Short Mixer (5mg)** **5** | **LoDo Tall Mixer (10mg)** **8** | Choice of Soda, Lemonade, or Iced Tea

*Add a Flavor!* Strawberry, Blackberry, Raspberry, Lavender, Rose, Vanilla **.50**

**High Chai\*** | *Served Hot* - LoDo THC Spirit + Pistachio Milk, Chai Mix, Pumpkin Pie Sauce, Cinnamon **10 (10mg)** **\*contains dairy**

## GLASS POURS

3oz | 6oz | Bottle

### RED

**Boneshaker** | Zinfandel (*California*).....7 | 12 | 40  
**HobNob** | Pinot Noir (*France*)..... 6.5 | 12 | 44  
**Galactica** | Cabernet Sauvignon (*Chile*)..... 6 | 10 | 34  
**Stonecap** | Cabernet Sauvignon (*Washington*)..... 4 | 7 | 24  
**Punto Final** | Malbec (*Argentina*)..... 6.5 | 12 | 46  
**Cline Farmhouse** | Red Blend (*California*)..... 4 | 7 | 26

### WHITE + ROSÉ

**Stonecap** | Chardonnay (*Washington*).....4 | 7 | 24  
**Stonecap** | Riesling (*Washington*).....4 | 7 | 24  
**Nivole D'asti** | Moscato (*Italy*)..... 6.5 | 12 | 46  
**Echo Bay** | Sauvignon Blanc (*New Zealand*)..... 5 | 9 | 32  
**Villa Wolf** | Rosé (*Germany*)..... 4.5 | 8 | 32  
**Maggio** | Pinot Grigio (*California*)..... 4 | 7 | 24

## BOTTLES + CANS

### BEER

**Stella Artois** **5**  
**New Glarus Spotted Cow** **5**  
**Toppling Goliath** Pseudo Sue **7**  
**Voodoo Ranger** Juicy Haze IPA **6**  
**Blue Moon** **5**  
**Miller High Life** Shorty **3**  
**Bud Light** **4**  
**Coors Light** **4**  
**Heineken 0.0 N/A** **4**  
**Athletic** Upside Dawn Golden **N/A 6**

### CIDER & SELTZER

**Downeast Cider** Original Blend | Seasonal Flavor **6**  
**Carbliss** Seasonal Flavor **6**

## ON TAP

**Le Contesse** Prosecco (3oz) **4** (6oz) **7**  
**Pine Ridge** Chenin Blanc Viognier (3oz) **4** (6oz) **7**  
**Odyssey** Seasonal Sangria (5oz) **8**

**ASK ABOUT OUR ROTATING BEER ON TAP!**

