
DINNER

WOOD FIRED KITCHEN SOURCING ONLY THE FINEST AND FRESHEST INGREDIENTS

OUR COMMITMENT TO QUALITY

Freshness, quality, and attention to detail are our benchmarks we use when crafting our food and beer. We take pride in serving exceptional meats such as Gosar handmade sausage and chorizo from southern Colorado, Sweetgrass co-op organic beef also from southern Colorado and northern New Mexico and Zoe's uncured pepperoni and prosciutto. We use only 100% certified organic unbleached wheat flour, grown and milled at Central Milling in Utah. When possible, we use locally grown barley and rye from Colorado Malting Co in Alamosa, CO. We are confident that you will taste the the difference that these quality ingredients impart in our products. SINCERELY, EXECUTIVE CHEF IAN KANE & HEAD BREWER MAX DAVIS.

INSALATA

HOUSE SALAD	9.00
pickled red onion, cucumber, tomato, olives, parmesan and housemade croutons with house dressing	
ROMAINE AND KALE CAESAR	10.00
parmesan, roasted pepper, and ricotta crostini	
BEETS AND AVOCADO	11.00
shaved fennel, arugula, and feta cheese served with balsamic vinaigrette	

ANTIPASTI

SPICY MARINATED OLIVES	8.00
chile oil, chile piquin, garlic, and rosemary	
ANTIPASTO PLATTER	Small 8.00 Large 15.00
daily cheeses and meats, bread and accompaniments	
CHEESY GARLIC BREAD	8.00
with warm fresh made San Marzano tomato sauce	
AHI TUNA CRUDO	12.00
capers, pickled peppers, chile oil and lemon vinaigrette on arugula with house made bread	

WOOD OVEN SKILLETTS

STUFFED MUSHROOMS	9.00
crimini mushrooms, stuffed with chorizo, panko bread crumbs, and parmesan	
CAULIFLOWER GRATIN	10.00
bianca sauce, parmesan, arugula, and basil pesto with your choice of mushrooms or chorizo	
BEER BRAISED MEATBALLS	12.00
grass fed beef, veal, and kyser pork, mozzarella, and Marzano tomato sauce	
WOOD FIRED WINGS	11.00
hot honey, pickled peppers, and scallions	
QUESO FONDUTA	10.00
wood fired cheese dip with cucumber pico and baked to order flatbread	
	Add Chorizo or Avacado 3.00

SOUP OF THE DAY

soup only 6.00
served with fresh bread and a side salad 10.00

PIZZA

12" Crust = 6 Slices

MARGHERITA (vegetarian)	13.00
San Marzano tomato sauce, mozzarella, basil, olive oil	
PEPPERONI	17.00
San Marzano tomato sauce, mozzarella, oregano, Zoe's uncured pepperoni, olives, parmesan	
THE FARMER	17.00
bianca sauce, meatballs, ricotta, kale, lemon, mozzarella, hot honey	
MUSHROOM (contains meat)	19.00
bianca sauce, pancetta, ricotta, shitake, oyster, and crimini mushrooms, mozzarella, arugula, pecorino	
SMOKEY QUARTZ	17.00
smoked prosciutto, sun dried tomato, basil pesto, smoked mozzarella, cherry tomato, Italian parsley, lemon vinaigrette	
SAUSAGE	17.00
Gosar Italian sausage, basil, cherry tomato, pickled onion, green chile mozzarella	
INFERNO	17.00
San Marzano tomato sauce, Gosar chorizo, chile peppers, taleggio, mozzarella, hot honey	
NUEVO ALOHA	17.00
San Marzano tomato sauce, pineapple, Prosciutto, pickled jalapeños, scallion, mozzarella	
CALABACITA (vegetarian)	16.00
San Marzano tomato sauce, pickled onion, green chile, squash, mozzarella, cilantro	

BUILD YOUR OWN 10.00

SAN MARZANO TOMATO SAUCE, BASIL PESTO, OR BIANCA SAUCE

VEGAN CHEESE 3.00

GLUTEN FREE CRUST 3.00 (contains dairy & eggs)

1.00 TOPPINGS

green chile, pesto, pickled onions, grated parm, hot honey, sun dried tomatoes

2.00 TOPPINGS

olives, anchovy, arugula, mushrooms, pecorino, pickled jalapenos, pineapple, bacon

3.00 toppings

mozzarella, Italian sausage, chorizo, capricola, cherry tomato

4.00 TOPPINGS

meatballs, pancetta, Zoe's uncured pepperoni, prosciutto, soppressata

ASK YOUR SERVER ABOUT DAILY DESERT SPECIALS
