



STARTERS

SHRIMP COCKTAIL ^(GF) - 17
tequila lime cocktail sauce

BLUE CRAB CAKE - 18
pickled tomatoes, fresh lemon, dill

CALAMARI - 14
marinara, lemon

PRETZEL FONDUE - 13
soft pretzel bites, local ale cheese

AHI POKE STACK* - 18
#1 sushi grade ahi, crispy shallots, avocado, red-eye aioli

PORK BELLY STEAK - 13
crispy brie, honey-ajo drizzle

SOUPS AND SALADS

LOBSTER BISQUE - 14
cognac chantilly

FRENCH ONION SOUP ^(GF) - 10
melted gruyère, crouton

GARDEN BEET SALAD ^(GF) - 14
trio of beets, orange supremes, vanilla balsamic, arugula, whipped quark, walnuts

INSALATA CAPRESE ^(GF) - 14
tomato, sliced onion, burratini, evoo, broken basil vinaigrette

ICEBERG WEDGE ^(GF) - 14
tomato, shaved red onion, lemon buttermilk dressing, blue cheese, bacon vinaigrette

CLASSIC CAESAR ^(GF) - 14
garlicy croutons, parmesan

We strive to source the best products and showcase the bounty of Colorado. Our USDA Prime steaks are hand carved in-house to the highest standards.

BUTCHER SHOP

FILET MIGNON* ^(GF) 8oz. 44 | 12oz. 55

AKAUSHI WAGYŪ NEW YORK* ^(GF) 14oz. - 60

RIB EYE* ^(GF) 16oz. - 58

TOPPERS & ADD-ONS

GORGONZOLA CRUST - 6

CRAB OSCAR ^(GF) - 17

ADDITIONAL SAUCES - 5

chimichurri ^(GF) | bearnaise ^(GF) | bordelaise | cognac peppercorn

STEAK TEMPERATURES

RARE: cool red center MEDIUM RARE: warm red center
MEDIUM: warm red/pink center MEDIUM/WELL: hot pink center

SPECIALTIES

BARQ'S PORK CHOP* ^(GF) - 32
sweet potato mashed, caramelized onions, root beer glaze

OSCAR MEDALLIONS* ^(GF) - 44
hand carved filet, bearnaise, asparagus, jumbo lump crab

CHICKEN VALDOSTANO ^(GF) - 32
spinach, fontina, prosciutto, fingerling potatoes, marsala jus

DUET OF DUCK ^(GF) - 42
crispy duck breast, 6-hour confit leg, gnocchi, butternut squash, apricot-fig chutney

SEAFOOD

BLACKENED AHI* ^(GF) - 36
sandalwood rub, haricot vert, lardon, sake mustard

SALMON OSCAR* ^(GF) - 38
pan seared atlantic salmon served oscar style

SWORDFISH PROVENCAL* ^(GF) - 36
blistered garlicy tomatoes, tapenade risotto

SIDE DISHES

VEGETABLES

creamed spinach ^(GF) - 13

blistered brussels ^(GF) - 12

wild mushrooms ^(GF) - 12

grilled asparagus ^(GF) - 13

steamed broccoli ^(GF) - 12

POTATOES & PASTA

giant stuffed Idaho baker ^(GF) - 11

mashed potatoes ^(GF) - 12

white cheddar au gratin ^(GF) - 12

autumn risotto ^(GF) - 10

steakhouse french fries - 10

^(GF) These items are gluten free or can be prepared gluten free.

THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAINS RAW OR UNDERCOOKED INGREDIENTS
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

CLASSICS

OLD FASHIONED

Dickel Rye, house made orange bitters, Luxardo cherries, orange

BARREL AGED NEGRONI

Tanqueray, Campari, Carpano Antica Formula

VESPER

Wheatley Vodka, Bombay Sapphire, Kina Lillet

HOUSE INFUSED MARTINIS

Appletini | Lemon Drop | Cosmopolitan.

FLYING HORSE SIGNATURES

MILE HIGH MANHATTAN

Breckenridge Bourbon, Amaro
Montenegro, Carpano Antica Formula

SUPERFRUIT COSMO

Van Gough blueberry acai vodka, triple
sec, pomegranate juice, berries

SPA DAY!

Ketel One grapefruit & rose vodka, fresh
grapefruit, soda

TASTE OF SUMMER

RASPBERRY MOJITO

house made raspberry syrup, mint,
silver rum, soda, lime

GRAPEFRUIT RADLER

Bombay Sapphire, Lemon,
Stiegl Grapefruit radler

MI AMIGO

Casamigos Repasado, Grand Marnier,
Grapefruit juice, lime

SANGRIA

Ask server for current selections

GIN BASIL SMASH

Tanqueray, fresh lemon juice, simple syrup, basil

CLASSIC, SIGNATURE & SUMMER DRINKS - 14

BOTTLED BEER

FLYING HORSE LAGER, IND - 11
MAUDITE, QC - 9
AVERY'S IPA, CO - 6.5
GUINNESS EXTRA STOUT, IRE - 7
MICHELOB ULTRA, MO - 6
AVERY'S WHITE RASCAL, CO - 6.5
HEINEKEN, NLD - 6.5
MODELO ESPECIAL, MEX - 6.5
BUD LIGHT, MO - 5.5
LA FIN DU MONDE, QC - 9
PAULANER HEFEWEIZEN, GER - 7
COEDO RURI, JPN - 6
LAGUNITAS IPA, CA - 6.5
SIERRA NEVADA PALE ALE, CA - 6.5

RED WINE

Pinot Noir **ERATH** "Resplendent" OR - 12gls 48btl
Malbec **FINCA LAS MORAS** San Juan AR - 12gls 48btl
Montepulciano **CANTINA ZACCAGNINI** Abruzzo IT - 14gls 52btl
Red Blend **FESS PARKER** Central Coast CA - 15gls 60btl
Tempranillo Tinto **VIÑA SASTRE** Ribera Del Duero SP - 15gls 60btl
Merlot **HAHN** Napa, CA - 9gls 36btl
Cabernet Sauvignon **LOUIS MARTINI** Sonoma, CA - 14gls 52btl
Cabernet Sauvignon **NINER** Paso Robles, CA - 17gls 68btl
Zinfandel **ROSENBLUM** CA - 13gls 52btl

WHITE WINE

Chardonnay **LINE 39** CA - 9gls 36btl
Riesling **KUNG FU GIRL** WA - 10gls 40btl
Pinot Grigio **TIEFENBRUNNER** Trentino-Alto Adige IT - 10gls 40btl
Sauvignon Blanc **WITHER HILLS** "Rarangi" Marlborough NZ - 12gls 48btl
Moscato d'Asti **MICHELE CHIARLO** "Nivole" Piedmont IT - 12gls 48btl
Chardonnaay **CHALK HILL**, Sanoma, CA - 13gls 52btl

BUBBLY

Prosecco LaMARCA IT - 10gls
Champagne NICOLAS FEUILLATTE "Brut" FR - 17gls