

## Starters

### Classic Caesar \$17

garlic breadcrumbs, parmesan + caesar dressing  
*pairs well: J. de Villebois - Sauvignon Blanc*

### Grapefruit \$17

castelvetrano olives, shaved fennel + honey citrus vinaigrette  
*pairs well: AIX - Rosé*

### Steak Tartare \$19

3oz, red onions, pickles, capers + black bread \*  
*pairs well: Bezel - Pinot Noir*

### Winter Salad \$17

chickpea, feta, roasted peppers, chorizo, little gem + lemon vinaigrette  
*pairs well: J. de Villebois - Sauvignon Blanc*

### Mushroom Toast \$18

local Rocky Mountain Mushrooms, porcini oil  
+ shaved parmesan  
*pairs well: ZD - Cabernet Sauvignon*

### Warm Fondue \$28

smoked cheddar, sourdough, pickles, ham, potatoes  
+ pearl onions (serves 2)  
*pairs well: Domaine Carnerou - Brut*

## Mains

### Ricotta Spinach Ravioli \$35

housemade ravioli + tomato caper sauce  
*pairs well: Cakebread - Chardonnay*

### Pork Schnitzel \$36

buttered potatoes, lingonberry jam + tartar sauce  
*pairs well: Cakebread - Pinot Noir*

### Short Rib Stroganoff \$38

slow braised ribs + housemade mafaldine pasta  
*pairs well: Ridge Three Valley - Red Blend*

### Seared Steelhead Trout \$39

smoked tomato sauce, crispy smashed potatoes +  
cucumber yogurt sauce \*  
*pairs well: Resonance - Chardonnay*

### Joyce Farms 1/2 Chicken \$39

wood-fired half chicken, farrotto, glazed baby carrots +  
smoked pepper sauce  
*pairs well: CalCari03 - Bordeaux*

### Flat Iron Steak Diane \$42

8 oz, classic Diane poivre sauce, crispy potatoes  
+ broccolini \*  
*pairs well: Jordan - Cabernet Sauvignon*

### Lamb Mixed Grill \$45

lamb chop, merguez sausage, eggplant mash + tomato jam  
*pairs well: Jordan - Cabernet Sauvignon*

### Porterhouse for Two \$110

24 oz, local Rocky Mountain Mushrooms, crispy potatoes,  
broccolini + chimichurri \*  
*pairs well: Sequioa Grove - Cabernet Sauvignon*

Ask your server for tonight's Chef Specials

\* THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS  
5% KITCHEN LIVING WAGE SERVICE CHARGE IS APPLIED      20% GRATUITY APPLIED TO PARTIES OF 8 OR MORE  
CREDIT CARD SPLITS LARGER THAN 4 WILL BE POLITELY DECLINED





## CLASSIC OLD FASHIONEDS

### Classic 18

buffalo trace bourbon, demerara, angostura, orange

### Oaxacan 32

del maguey vida, mezcal, agave, angostura, orange

### Eagle Wind 45

eagle rare bourbon, demerara, angostura, orange

**Smoked tableside: your choice of wood chips**

## HOUSE COCKTAILS

### Sleeper 13

tequila, amaro nonino, lux, lemon, lavender

### Forget-Me-Not 13

mezcal, white rum, apertivo, elderflower, lime, honey

### Sluice Box 14

rye whiskey, sweet vermouth, cassis, bitters

### Drunken Frenchman 14

whiskey, rhubarb, apple, lemon, peychaud's bitters

### Aces & Eights 15

gin, sweet vermouth, elderflower, yellow chartreuse

### Calypso 16

vodka, sauvignon blanc, apple, ancho, rhubarb, lemon

### Jabberwocky 16

gin, campari, italicus, ink simple, lime\*

### Primrose 17

rum, aperol, elderflower, lemon, raspberry-clove

HAPPY HOUR EVERYDAY

FROM

3-5 PM Fri & Sat

4-5PM Sun - Thu

\$2 off drafts + cocktails + wine



\*These items may contain fish ingredients

## CLASSIC COCKTAILS

### Margarita 12

silver tequila, fresh lime, triple sec, agave

### Espresso Martini 14

try it with reposado tequila + \$2

### Naked + Famous 14

mezcal, aperol, yellow chartreuse, lime

### Manhattan 13

rye, sweet vermouth, bitters

### Lemon Drop 12

vodka, triple sec, lemon, simple

### Paper Plane 12

bourbon, aperol, amaro nonino, lemon

### Negroni 13

gin, campari, sweet vermouth

## ROTATING DRAFTS

ask your server

7

## CANS & BOTTLES

Miller High Life 5

Avery White Rascal 6

Left Hand Milk Stout 5

Coors Banquet Stubby 6

Coors Light 5

Miller Lite 5

Stem Off-Dry Cider 5

Montucky Cold Snack 6

## SIPS

Coke, Diet, Sprite 3

Athletic N/A Golden Ale 5

Mocktail 10

ask your server



# \* WINE LIST

## Brut

gl / btl

Domaine Carneros  
Napa County, CA

\$23/92

Taittinger  
Reims, France

\$130

## Rose

AIX  
Coteaux d'Aix-en-Provence, France

\$17/68

## WHITE

### Chardonnay

Resonance  
Willamette Valley, OR

\$19/70

Cakebread  
Napa Valley, CA

\$22/79

### Sauvignon Blanc

J. de Villebois  
Touraine, FR

\$12/40

## RED

### Cabernet Sauvignon

Sequoia Grove  
Napa Valley, CA

\$29/115

Jordan  
Alexander Valley, CA

\$35/130

ZD  
Napa Valley, CA

\$42/145

### Pinot Noir

Bezel  
San Luis Obispo, CA

\$18/69

Cakebread Cellars  
Mendocino Anderson Valley, CA

\$27/99

### Red Blend

Angels & Cowboys  
Sonoma County

\$14/48

Ridge Three Valleys  
Sonoma County, CA

\$25/92

### Bordeaux

Principal CalCariO3  
Portugal

\$22/75

PLEASE LET YOUR SERVER KNOW OF ANY FOOD ALLERGIES OR RESTRICTIONS.

## *Dessert*

### **Lemon Pudding \$12**

blueberries, salted caramel  
+ pistachio praline

### **Tiramisu \$12**

pistachio praline + chocolate

### **Apple Skillet \$12**

oat crumble, vanilla ice cream  
+ salted caramel sauce

### **Chocolate Fondue \$25**

pound cake, strawberries, bananas, kiwis  
+ marshmallows (serves 2)

### **Daily Sorbet Special \$8**

ask your server

A-FRAME Club—

Winter Park / Colorado /  
39° N, 105° W

