



COCKTAILS

- PRETTY IN PINK** 14
Nue Vodka, Elderflower Liqueur, Fresh Ruby Red Grapefruit, Fresh Lime
- BRIAR PATCH** 14
Ford's Gin, Cassis Liqueur, Creme de Violette, Fresh Mint
- DISTRICT ESPRESSO MARTINI** 15
Vodka, Bourbon Cream, Coffee Liqueur RIch Vanillia, Cold Brew
- PUNCHING UP** 15
Rye, Combier, Licor 43, Amaro Montenegro, Pimento dtam, Cherry Vanillia Bark biters
- MY L'IL FRIEND** 15
Pueblo Viejo Tequila, Ruby Red Grapefruit, Lime, Pineapple Syrup, Habanero Bitters
- ANTOHER WEASLEY** 16
Rye Canton Ginger, Spiced Pear liqueur, lemon, ginger, sage
- THE CAVALIER** 15
Blended Scotch, Velvet Falernium, Rich Vanilla, Ginger, Angostura Bitters
- STILL SMOKING** 16
Bourbon, Mezcal, Black Walnut and Orange Bitters

FARM GROWN

- ORGANIC GREEN SALAD** 13
Avocado, Radish, Cucumber, Sunflower Seeds, Champagne-Citrus Vinaigrette
- BROWN BUTTER GNOCCHI** 13
Nueskie's Bacon, Wilted Chard, Side's Creamer Peas
- CRISPY SQUASH BLOSSOMS** 19
Lost Ruby Ranch Goat Cheese, Arugula, Aleppo Pepper Agrodolce
- FRIED BRUSSELS SPROUTS** 12
Nueske's Bacon, Butternut Squash, Hazelnut-Pepita Crunch
- DEVEILED EGGS** 10
Fermented Chile, Pickled Radish, Cilantro
- SWEET POTATO PAKORAS** 11
Crispy Chickpea Batter, Zucchini Sweet Onion, Jalapeno-Lime Cream
- FONTINA & SPINACH ARANCINI** 12
Crispy Risotto Balls, Smoked Tomato Sauce
- BBQ YUCA STEAK FRIES** 10
Las Cruces BBQ Spice, Grain Mustard Aioli
- BLISTERED SHISHITO PEPPERS** 11
Togarashi, Sesame, Fried Garlic, Sea Salt
- CRISPY SUSHI RICE "TOTS"** 9
Sesame Teriyaki Glaze, Serrano, Housemade Dynamite Sauce, Cilantro

HANDHELD

- FRIED CHICKEN DUO** 14
Pickled Fresno Chile Slaw, Spiced Honey Remoulade
- WAGYU BEEF DUO** 18
Artisan Cheeses, Red Wine-Onion Jam, Whole Grain Mustard Aioli

FISH & SHELLFISH

- OYSTERS ON THE HALF SHELL** 22
Thai Mignonette, Horseradish, Cocktail Sauce
- SPICY THAI STYLE MUSSELS** 21
Yellow Tomato - Kaffir Broth, Scallion, Cilantro, Lime
- KAMPACHI CRUDO*** 22
Yuzu Dressing, Serrano, Cucumber, Togarashi, Micro Cilantro
- AHI TUNA POKE*** 22
Passionfruit Dressing, Avocado, Seaweed, Black Furikake, Crispy Sushi Rice
- GRILLED SPANISH OCTOPUS** 22
Calabrese - Roasted Garlic Vinaigrette Herbed Potatoes, Basil Leaves
- SALT CRUSTED CRISPY SHRIMP** 21
Crispy Sushi Rice, Sesame Teriyaki Glaze Housemade Sriracha Mayo, Serrano, Cilantro

MEAT & GAME

- CHARCUTERIE & CHEESE** 24
Cured Heritage Meats, Artisan Cheeses, Esmeralda's Bread, Local Goodness
- LAMB MEATBALLS** 17
Moroccan Spiced Lamb, Chermoula, Tomato Sauce, Manchego Cheese
- DUCK "BEGGAR'S PURSES"** 22
Local Pasta, Creamy Mushroom Filling, Maple Leaf Farms Duck Confit, Grana Padano
- GRILLED HANGER STEAK*** 26
Roasted Marble Potatoes, Arugula, Chimichurri, Bordelaise Sauce
- GRILLED CERVENA VENISON** 29
Denver Leg, Barley - Parmesan Risotto, Red Wine - Balsamic Butter Sauce
- BRAISED SHORT RIB "POUTINE"** 26
BBQ Yucca Steak Fries, Guajillo Demi, Queso Oaxaca

PIZZA

- MARGHERITA** 18
Sugar Plum Tomatoes, Fresh Mozzarella, Basil
- MUSHROOM ALFREDO** 19
Herbed Crimini Mushrooms, Baby Arugula, Garlic Alfredo, Parmesan
- PEPPERONI & SALAMI** 20
Garlic Tomato Sauce, Pepperoni, Finocchiona, Mozzarella, Grana Padano
- THE GREEN GOAT** 19
Basil Pistou, Prosciutto "Cracklins", Hazelnut, Lost Ruby Ranch Garlic Goat Cheese
- SPICY GARLIC - DILL PICKLE** 16
Alfredo Sauce, Black Pepper Mozzarella, Parmesan
- MIANONNA** 20
Mianonna Spicy and Mild Italian Sausages, Gypsy Peppers, Mozzarella

ADDITIONS:

Add Pepperoni, Finocchiona, Mianonna Sausage (\$3 each)

DESSERT

- CARROT CAKE** 8
Cream Cheese Icing, Cinnamon Toffee Spiced Texas Pecans
- WARM SPICED APPLE CRISP** 8
Graham Crumble Topping Bourbon Barrel Aged Vanilla Whipped Cream
- S'MORES POT DE CREME** 8
Noel Royale Custard, Toasted Marshmallow, Butterscotch Foam

Vegetarian Version Available
 Gluten Free Version Available

*Our friends at the Health Department would like to remind you that these items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

Chef / Partner: Aaron Staudenmaier