

salads

organic powerbowl field greens, strawberry, boiled beets, quinoa, avocado, chickpeas, broccoli, polenta croutons, orange-ginger vinaigrette **gf, df, v+** 16

summer harvest salad kilt farm greens, beets, cantaloupe, honeydew, watermelon, marcona almonds, goat cheese, basil, ginger-honey lemon vinaigrette **gf, dfo, v** 14

SALT caesar romaine hearts, parmigiano reggiano frico, anchovy, lemon, garlic, olive oil **gfo** 14

sandwiches

house-made ketchup, side of hand-cut fries or salad

pesto chicken salad melt ciabatta, bacon jam, pesto, gruyère cheese, arugula 17

SALT egg sandwich beeler's bacon, egg over easy, cheddar, jalapeño cream cheese, english muffin, rustic potatoes 16

grilled cheese and tomato soup new york white cheddar grilled cheese and our famous tomato soup 16

tom's burger* oak fired grass-fed beef, new york cheddar, house-made ketchup, toasted brioche buns **gfo, dfo** 18

SALT quinoa chickpea burger beets, cilantro, scallions, new york cheddar, toasted brioche bun, avocado-lime cream **gfo, dfo, v+** 15



a passionate commitment to offering the freshest ingredients

brunch entrées

ham and cheddar scramble beeler's ham, scallion, avocado, toast **gfo** 17

apple pear french toast apple pear fig chutney, vermont maple syrup, whipped cream 16

old school breakfast two eggs your way, beeler's bacon or ham, rustic potatoes, toast **gfo** 18

grass-finished steak & eggs* oak-fired sirloin steak, rustic potatoes, two eggs your way, field greens, hollandaise, toast **dfo, gfo** 23

SALT benedict english muffin, beeler's ham, two poached eggs, hollandaise, mixed greens, apple cider vinaigrette 18

red flannel hash river bear corned beef, beets, onions, napa cabbage, rustic potatoes, jalapeño, two eggs your way, hollandaise **gf** 17

penne bolognese grass-finished beef & pork, aromatics, san marzano tomatoes, cream, parmigiano reggiano 15

huevos rancheros crispy tortillas, pinto beans, two eggs your way, tomatillo pork green chili 18

sides

two eggs your way 5 | rustic potatoes 5 | 1/2 avocado 2 | hand-cut fries 6 |
beeler ham 5 | beeler bacon 6

df: dairy free | dfo: dairy free option | gf: gluten free | gfo : gluten free option | v: vege-

**These items may be served raw or undercooked or contain ingredients that are raw or undercooked. Consuming raw or under cooked meats, poultry, seafood, or eggs may increase your risk of food borne illness. Not all ingredients are listed. Please let your server know of any food allergies you may have so that we can better serve you.*

craft bottle & can | please ask about our four rotating draft beer selections

craft lager upslope brewing 4.8% abv 6	belgian white ale einstok 5.2% abv 9
nitro milk stout left hand 6% abv 7	belgian amber ale ommegang 6.5% abv 8
russel kelly pale ale telluride 6.7% abv 6	little mo' porter elevation brewing 6.5% abv 6
modus hoperandi ska brewing 6.8% abv 6	phaser hazy ipa ecliptic 6.5% abv 7
lush ipa fremont 7% abv 7	raspberry provincial sour funkwerks 4.2% abv 7
grasshop-ah cider colorado cider 6.5% abv 9	blood orange cider ace space 6.9% abv 7
non alcoholic juicy ipa untitled art 7	non alcoholic juicy ipa untitled art 7

wines by the glass

WHITE

Castelvero cortese piedmont, italy 2020	8 32
Giorgio Zaglia pinot grigio friuli, italy 2019	10 40
Kilikanoon riesling clare valley, australia 2019	11 44
Marquis de Pennautier chardonnay pays d'oc, france 2020	12 48
Scott Base sauvignon blanc marlborough, new zealand 2021	13 52
Huber grüner veltliner traisental, austria 2020	13 52
Kloof Street chenin blanc malmesbury, south africa 2021	15 60
Raymond Reserve Selection chardonnay napa valley, california 2020	18 72

SPARKLING & ROSÉ

Figuiere rose grenache, cinsault, syrah provence, france 2021	12 48
Acinum glera - prosecco italy	9 36
Camile Braun Brut Rosé Crémant pinot noir alsace, france	15 60

RED

Esporão Monte Velho red blend alentejano, portugal 2020	8 32
Il Conte montepulciano abruzzo, italy 2020	12 48
Bela Winery tempranillo ribera del duero, spain 2018	10 40
Aia Vecchia "Lagone" merlot & cabernet blend tuscan, italy 2019	11 44
Truchard pinot noir napa valley, california 2020	14 56
Domaine La Réméjeanne grenache & syrah cote-du-rhone, france 2019	13 52
Auctioneer cabernet sauvignon napa valley, california 2018	15 60
Benton-Lane pinot noir willamette valley, oregon 2019	16 64
Obsidian Ridge estate cabernet sauvignon red oak hills, california 2019	18 72

brunch cocktails

mimosa orange, grapefruit or pineapple 9	french 75 spring 44 gin, lemon, prosecco 12
house made bloody mary wheatley vodka 11	irish coffee jameson whisky, ozo coffee, cream 12
corpse reviver #2 spring 44 gin, lillet blanc, cointreau, lemon, leopold bros. absinthe 12	daiquiri cruzan rum, lime, sugar 12
	moscow mule wheatley vodka, lime, ginger beer 12

ozo coffe company

coffee regular or decaf 2.95	espresso 4
latte 6	cappucino 6

non-alcoholic beverage | please ask about our selection of teatulia organic hot tea

n/a cocktails 9	sodas 3.50
caught in the rain pineapple, coconut, cinnamon, lime, soda	coke, diet coke, sprite, ginger ale, lemonade, ginger beer, dr. pepper
splash zone grapefruit, ginger, honey, rosemary, lime, soda	juices 4
citrus serenade orange, passion fruit, pomegranate, mint, lemon, soda	orange, pineapple, grapefruit, cranberry, pomegranate

chef derek baril

general manager aaron lobato

bar manager xander amirault