

THE CABIN

DINNER MENU

SHAREABLES

Baked Spinach & Artichoke Dip <i>VF</i>	14	Crispy Chicken Wings	16
Carrot and celery sticks, pita, tortilla chips		Choice of classic buffalo, Asian bbq or parmesan garlic, served with celery, carrots and ranch	
Ribeye Quesadilla	19	Colorado Lamb Meatballs	13
Grilled beef, chichuahua cheese, guacamole, pico de gallo, sour cream, flour tortilla		Tomato sauce, Cucumber dill yogurt, micro arugula, feta	
Roasted Eggplant Dip <i>VF</i>	12	Bang Bang Cauliflower <i>V+/GF</i>	12
Greek yogurt, celery, cucumber, baby heirloom tomato, radish, pita		Crispy cauliflower, creamy spicy mayo, green onion, toasted sesame seeds	

SALADS & BOWLS

Add Grilled Chicken +7 | Add Salmon* +10 | Add Ribeye* +10

Chopped Salad	14
Romaine, bacon, tomato, blue cheese, scallion, tomato, ditalini pasta, avocado, honey mustard dressing	
Southwestern Caesar* <i>VF</i>	14
Romaine, kale, cotija cheese, black bean corn salsa, heirloom tomato, crispy tortilla chips, southwestern Caesar dressing	
Arugula & Fennel Salad <i>V+/GF</i>	15
Mandarin orange, pine nuts, frisee, castelvetrano olives, citrus vinaigrette	

SOUPS

Soup of the Day	Cup	8	Bowl	12
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SANDWICHES

Served with French Fries or Kale Quinoa Salad

Colorado Brisket Burger*	16
Cheddar cheese, sriracha mayo, lettuce, tomato, onion, pickle, brioche bun	
Peachy Chicken	15
Peach compote, arugula, lemon chive aioli, brioche bun	
Impossible™ Burger <i>VF</i>	17
Swiss cheese, lettuce, tomato, onion, pickle, lemon chive aioli, brioche bun	
Ribeye French Dip*	18
Caramelized onions and swiss on French bread, served with au jus	

KID'S MENU

Cheese Quesadilla <i>VF</i>	8
Served with fresh fruit or French fries	
Peanut Butter and Jelly <i>V+</i>	8
Served with fresh fruit or French fries	
Chicken Fingers	8
Served with fresh fruit or French fries	
Grilled Cheese Sandwich <i>VF</i>	8
Served with fresh fruit or French fries	
Kids Pasta <i>V+</i>	8
Choice of tomato sauce or butter and parmesan cheese	

ENTREES

Served with French Fries or Kale Quinoa Salad

Colorado Lamb Chops* <i>GF</i>	29
Creamy parmesan polenta, green peas, lamb jus, mint gremolata	
Ribeye & Salmon Cake* <i>GF</i>	28
Yukon gold mashed potatoes, asparagus, bearnaise sauce	
Buffalo Strip Steak* <i>GF</i>	29
Yukon gold mashed potatoes, broccolini, baby carrots, red wine reduction, whiskey compound butter	
Pan Roasted Chicken Breast <i>GF</i>	26
Charred heirloom tomatoes, roasted fingerling potatoes, asparagus, chicken jus	
Miso Salmon*	28
Soba noodles, baby bok choy, shiitake mushrooms, bacon dashi broth	
PEI Mussels	18
White wine, garlic, shallots, basil pesto, pickled Fresno chiles, grilled bread	
Mac & Cheese	18
Fontina cheese, cavatappi pasta, Japanese breadcrumbs, parmesan	
Add grilled ribeye +10	
Add grilled salmon +10	
Add grilled chicken +7	
Add Tender Belly bacon +3	
Add roasted market vegetables +5	
Smoked Wild Mushroom Pasta <i>VF</i>	21
Angel hair, shallot confit, green onion, lemon garlic cream, shaved parmesan	

DESSERTS

Seasonal Cheesecake	9
Brownie Ice Cream Sundae <i>VF</i>	9
Caramel sauce, Bordeaux maraschino cherries, whipped cream, vanilla ice cream	
Key Lime Custard <i>VF</i>	9
Graham cracker crumble, whipped cream, lime zest	
Sweet Action Ice Cream	9
Seasonal selections, served with fresh berries	

V+ VEGAN FRIENDLY | **VF** VEGETARIAN FRIENDLY | **GF** GLUTEN FRIENDLY

*These items may be served raw or under-cooked or contain raw or under-cooked ingredients.
Consuming raw or under-cooked meats, poultry, shellfish, seafood, or eggs may increase your risk of foodborne illness.