



LUNCH

STARTERS

SOUP DU JOUR	7/9
prepared daily with fresh ingredients by our chefs	
ELK CHILI	7/9
green scallions and cheddar cheese	
BLACK BEAN AND HEMP HUMMUS (GF)	10
toasted naan cucumbers carrots	
TRUFFLE FRIES	9
malt vinegar-tarragon aioli	

SANDWICHES

COLORADO REUBEN	16
shaved corned buffalo sauerkraut swiss cheese 1000 island dressing	
THE CLUB	13
shaved ham smoked turkey lettuce tomato bacon swiss cheese rye, multigrain, or sourdough	
CLASSIC BURGER	13
half pound beef patty lettuce tomato onion pickle cheddar	
CHEYENNE BURGER	15
8 oz ground buffalo patty goat cheese lettuce tomato lemon-rosemary aioli	
CHICKEN SANDWICH	14
marinated chicken breast lettuce tomato prosciutto provolone sage aioli	
SMOKED BRISKET GRILLED CHEESE	13
challah bread smoked brisket arugula pepper jack irish cheddar cheese	

FROM THE GARDEN

MIXED GREEN SALAD (GF)	9/13
baby field greens carrots tomato candied pecans honey dijon dressing	
CAESAR SALAD	11/15
crisp romaine heirloom tomato anchovy parmesan cheese croutons classic caesar dressing	
CHICKEN COBB SALAD (GF)	16
baby field greens romaine gorgonzola crumbles egg applewood bacon cherry heirloom tomato avocado	
ALLUVIA SPA SALAD (GF)	14
butter and iceberg lettuce cucumbers cherry tomato apple chips mandarin orange candied pecans lemongrass –sage champagne vinaigrette	
add grilled chicken breast 5 add shrimp 7 add petite salmon filets 8	

ENTREES

PAN ROASTED SALMON (GF)	24
quinoa and wild rice seasonal vegetables yellow pepper coulis	
CHICKEN AVOCADO (GF)	18
chicken breast quinoa and wild rice seasonal vegetables thai mango salsa	

BEVERAGES

SODAS	4
Pepsi Diet Pepsi Mist Twist Dr. Pepper Lemonade Ginger Ale Mountain Dew Raspberry Tea	
COFFEE	4
CAPPUCCINOS & LATTES	4
ESPRESSO	4
CELESTIAL TEAS®	4
HOT COCOA	3

DESSERTS

CARAMEL APPLE PIE	8
granny smith apples thick caramel cinnamon brown sugar crust	
CRÈME BRULEE	8
caramelized fresh berries	
MOLTEN LAVA CAKE	9
raspberries salted caramel crème anglaise	
NEW YORK STYLE CHEESECAKE	7
graham cracker crust raspberry coulis	

OUR LUNCH MENU INDICATES THE FOOD ITEMS THAT ARE GLUTEN FRIENDLY (GF) DAIRY FREE (DF) VEGAN (V)

Please inform your server of any allergies, health or dietary restrictions in order to best accommodate your needs. *Raw and undercooked food may be hazardous to your health. Prices are exclusive of Colorado state sales tax and gratuity. A gratuity charge of 18% will be added to parties of six or more.