



Dinner MENU

DINNER
HOURS

4 PM - 7 PM

HAPPY
HOUR

M-F | 4 PM - 6 PM

starters

NACHOS | \$10 GF V

Black Bean Tortilla Chips, Queso Blanco, Fire-Roasted Corn, Black Beans, Pico De Gallo, Guacamole, Sour Cream
Add: Chicken +6 | Skirt Steak +10

PRETZELS | \$12 V

Beer Cheese, Local Beer Mustard

QUESADILLA | \$10 V

Oaxaca Cheese, Pico De Gallo, Guacamole, Sour Cream
Add: Chicken +6 | Skirt Steak +10

BIRDIES | \$16 GF

Buffalo, Teriyaki, or Peach BBQ
Served with Carrot & Celery
Choice of Ranch or Bleu Cheese

*CEVICHE | \$16 GF

Red Snapper, Pink Shrimp, Citrus, Tomato, Red Onion, Pickled Fresno Chile, Cilantro, Hibiscus Tortilla

CHARCUTERIE BOARD | \$29

Colorado Charcuteries and Cheeses, Grilled Baguette, Accoutrements

*CRAB SALAD | \$18

Lump Crab, Tomato, Sherry Vinaigrette, Romesco

*GRILLED SHRIMP | \$14

Chimichurri, Lemon Oil, Charred Citrus

soup

FRENCH ONION | \$10

Caramelized Onions, Beef Stock, Sourdough Crouton, Gruyere

CASSOULET | \$12

White Beans, Confit Duck, Sausage, Pork Belly, Vegetables

Add to any salad

Shrimp Skewer: +\$8
Grilled Chicken Breast: +\$6
Skirt Steak: +\$10
Salmon: +\$12

salads

*CAESAR SALAD | \$12

Chopped Romaine, Parmesan, Sourdough Croutons, Caesar Vinaigrette

COLORADO COBB SALAD | \$16 GF

Grilled Chicken Breast, Chopped Iceberg and Romaine Lettuce Blend, Heirloom Tomatoes, Bacon, Boiled Egg, Goat Cheese, Avocado, White Balsamic Vinaigrette

CAPRESE SALAD | \$13 GF V

Heirloom Tomatoes, Mozzarella, Basil, Lemon Evoo, Balsamic

ALLUVIA SPA SALAD | \$16 GF V

Chopped Romaine and Iceberg Lettuce, Cucumber, Heirloom Tomatoes, Apple Chips, Mandarin Oranges, Candied Pecans, Garlic Vinaigrette

*STEAK BOWL | \$18 GF

Grilled Skirt Steak, Chimichurri, Heirloom Tomatoes, Pickled Red Onions, Baby Kale, Baby Chard, Arugula, Black Beans, Avocado, Potato Wedges

handhelds

All handhelds served with a choice of fries, pub chips, fresh fruit or side salad. Substitute for sweet potatoe fries (+\$2) or onion rings (+\$4)

*GATES BURGER | \$17

Wagyu Beef, Shredded Iceberg, Tomato, Onion, Swiss or White Cheddar

*CHEYENNE MOUNTAIN BURGER | \$19

Colorado Bison, Lemon-Herb Aioli, Bacon, White Cheddar, Candied Jalapenos, Tomato, Arugula

IMPOSSIBLE BURGER | \$17 VG

Impossible Beef, Shredded Iceberg, House-Pickles, Red Onions, Roasted Tomatoes

pasta

BISON LASAGNA | \$24

Bison Bolognese, Ricotta, Mozzarella, Parmesan, Garlic Bread

*BUCATINI CARBONARA | \$22

Pancetta, Egg, Parmesan, Cracked Pepper, Garlic Bread

RAVIOLI | \$26 GF

Wild Mushroom Ravioli, Sweet Peas, Crispy Mushrooms, Parmesan Cream Sauce

entrées

PAN-ROASTED CHICKEN | \$30 GF

Bone-In Chicken Breast, Roasted Fingerling Potatoes, Confit-Garlic Demi-Glace, Grilled Asparagus

CHICKEN PICATTA | \$28

Airline Chicken Breast, Lemon, Capers, Confit Garlic Butter, Bucatini, Charred Brussels Sprouts

FIRE-BRAISED SHORT RIBS | \$30

Braised Short Ribs, Beer Demi-Glace, Confit Tomatoes, Parmesan Polenta Cake, Roasted Broccolini

*CHAR-GRILLED RIBEYE | \$42

Ribeye, Demi-Glace, Horseradish, Garlic Mashed Potatoes, Roasted Heirloom Carrots

*ATLANTIC SALMON | \$32 GF

Skin-On Salmon, Wilted Greens, Roasted Tomatoes, Charred Citrus, Pancetta, Grilled Asparagus

dessert

STRAWBERRY CAKE | \$12 V

Vanilla Cake, Cream Cheese Icing, Strawberry Glaze

CHOCOLATE CAKE | \$12 V

Chocolate Mousse, Chocolate Cake, Chocolate Icing

CRÈME BRULEE CHEESECAKE | \$12 V

Graham Cracker Crust, N.Y. Style Cheesecake, Burnt Caramel Topping

CARROT CAKE | \$12 V

4-Layer Carrot Cake, Vanilla Icing

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GF Gluten Free V Vegetarian VG Vegan