

BREAKFAST & BRUNCH

Served from 7:30 a.m - 2:00 p.m

All eggs may be substituted with **scrambled organic tofu**

Gluten free toast and English muffin available

EGGS & MORE

THE BASIC B two farm fresh cage free eggs* any style, hash browns, choice of meat or fruit, choice of toast 10

CHICKEN FRIED STEAK fried steak smothered in country gravy, two farm fresh cage free eggs* any style, hash browns choice of toast 14

CORNED BEEF HASH house made corned beef hash, two farm fresh cage free eggs* any style, hash browns, choice of meat or fruit, choice of toast 14

HUEVOS RANCHEROS two farm fresh cage free eggs* any style, corn tortillas, black beans, rice, avocado, choice of pork green chili or veggie green chili 12

SHRIMP & GRITS lightly blackened shrimp, smoked gouda & chive grits, two farm fresh cage free eggs* 15
add pork belly 3

BENEDICTS / served with hash browns

CLASSIC perfectly poached farm fresh cage eggs*, Canadian bacon, English muffins, house made hollandaise 12

BLACKENED SHRIMP perfectly poached farm fresh cage free eggs*, blackened shrimp, pickled onion & caper relish, English muffin, house made hollandaise 14

SMOKED SALMON perfectly poached farm fresh cage free eggs*, lemon dill cream cheese, English muffin, house made hollandaise and capers 14

PORK BELLY perfectly poached farm fresh cage free eggs*, pork belly, English muffin, house made chipotle hollandaise 14

BOLD VEGGIE perfectly poached farm fresh cage free eggs*, roma tomato stuffed with farro, spinach, and kalamata olive, flatbread, house made hollandaise 12

BISCUITS & SANDWICHES / served with hash browns

BISCUITS & GRAVY choice of sausage gravy or country gravy on top of biscuits 10

BREAKFAST POT PIE sautéed peppers and onions, scrambled eggs*, hash browns, cheddar cheese and country gravy in a hollowed out biscuit, finished with the biscuit lid 10

add sausage links, chorizo, or bacon 2

FRIED CHICKEN AND BISCUITS fried chicken on biscuit with roasted red and yellow pepper purees, pico de gallo, house made chipotle hollandaise 13

SMOKED SALMON BISCUIT honey smoked salmon, lemon dill cream cheese on a biscuit. topped with a fried farm fresh cage free egg*, crispy leek, capers 13

BOLD BREAKFAST BURRITO scrambled farm fresh cage free eggs*, hash browns, spinach, pico de gallo, onion, avocado, cheddar cheese wrapped in a flour tortilla, topped with veggie or pork green chili and crispy onions 14

add chorizo 2

FRITTATAS

WILD MUSHROOM crimini, shiitake, and oyster mushrooms in a frittata with grana padano cheese & truffle aioli 13

SOUTHWEST jalapeno, pepperjack cheese, black beans, onion in a frittata with pico de gallo & chipotle sour cream 13

add chorizo 2

MEDITERRANEAN spinach, artichoke, goat cheese in a frittata topped with kalamata olive tapenade & sun dried tomato cream sauce 12

add lamb bacon 3

SUPERFOOD kale, quinoa, heirloom cherry tomatoes, goat cheese in an egg white frittata topped with fresh avocado and citrus relish 13

Please notify your server of any food allergies. *Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

BREAKFAST

Served from 7:30 a.m - 11:30 a.m (Sundays and Holidays until 2p.m)

All eggs may be substituted with **scrambled organic tofu**

Gluten free toast and English muffin available

PANCAKES / may be prepared **gluten free**

REGGAE two pancakes, whipped cream, choice of meat or fruit, hash browns 10

add strawberry, blackberry, blueberry, banana, or chocolate chip 2

NUTELLA two nutella pancakes, whipped cream, choice of meat or fruit, hash browns 12

PB & CHOCOLATE two peanut butter and chocolate pancakes, whipped cream, choice of meat or fruit, hash browns 12

WAFFLES / may be prepared **gluten free**

REGGAE Belgian waffle, choice of meat or fruit 12

add strawberry, blueberry, banana, blackberry, or chocolate chip 2

CHICKEN & WAFFLES fried chicken, Belgian waffle, bourbon-cayenne pure maple syrup 15

S' MORES chocolate, marshmallow, graham cracker in a Belgian waffle 12

SOUTHWEST chorizo and cheddar in a Belgian waffle, topped with pico de gallo, two farm fresh cage free fried eggs*, house made chipotle hollandaise, cilantro and chive oil 14

MIX BERRY blueberries, strawberries, and blackberries in a Belgian waffle with warm berry compote 11

ICE CREAM FOR BREAKFAST! finally! a Belgian waffle with 2 scoops of vanilla ice cream and chocolate sauce 11

FRENCH TOAST / may be prepared with **gluten free** bread

REGGAE two pieces of french toast with choice of meat or fruit 10

BOOZIE BANANA banana, bourbon, chocolate chip, mascarpone cheese stuffed french toast, choice of meat or fruit 13

A DATE WITH BACON bacon dates, and mascarpone cheese stuffed french toast, choice of meat or fruit 13

MIX BERRY blueberries, strawberries, blackberries and mascarpone cheese stuffed french toast, warm berry compote, choice of meat or fruit 12

LIGHT BRECKS

FRUIT NAPOLEON layered seasonal fresh fruit with mascarpone cheese and plum sauce 12

PARFAIT blueberries, strawberries, greek yogurt, crunchy granola 10

CHOICES

MEAT bacon / chorizo / sausage links / lamb bacon / back bacon

FRUIT apple / berries / pineapple/ banana / medley

TOAST white / wheat / sourdough /signature house made biscuit / English muffin

{gf} white toast / {gf} English muffin

A LA CART

TOAST white / wheat / sourdough / {gf} white toast 1.50 | **GREEN CHILI** veggie or pork 5 | **HASH BROWNS** 4

QUINOA KALE HASH BROWNS 5 | **HOME FRIES** 4 | **ENGLISH MUFFIN** 3 | **SAUSAGE LINKS OR BACON** 4

SIGNATURE HOUSE MADE BISCUIT 4 | **FRESH FRUIT** 5 | **GREEK YOGURT** 3 | **SCRAMBLED ORGANIC TOFU** 2.50

TWO FARM FRESH CAGE FREE EGGS* 2.50

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LUNCH

Served from 11:30 a.m. - 5:00 p.m. (from 2 p.m. on Sundays and holidays)

Kids' menu available. Please ask your server.

APPETIZERS

SOUP DU JOUR bowl 7 cup 4

WHITE BEAN CHICKEN CHILI bowl 7 cup 4

CHICKEN WINGS tamarind sauce, cilantro ranch {gf} 12

BURRATA balsamic fig jam, toasted sourdough, arugula 11

FALAFEL fried chickpea, cumin and herb balls served with tzatziki and tahini sauces {gf} 11

LAMB MEATBALLS stuffed with feta, pomegranate balsamic reduction, fresh mint 13

SPANAKOPITA spinach, leek, feta, goat cheese, crispy filo, tzatziki 12

GRILLED FENNEL AND AVOCADO TOAST toasted sourdough bread, pickled shallot, olive oil 10

AHI TUNA POKE TACOS ponzu infused pear, daikon radish sprout slaw, fried won ton, orange liqueur teriyaki reduction, cucumber wasabi yogurt 14

CHARCUTERIE BOARD chef's selection of cured meats and cheeses 16

MEZE BOARD hummus, baba ganoush, tzatziki, dolma, tabbouleh, falafel, feta, kalamata olive, grilled naan and pita 16

SALADS

GREEK heirloom cherry tomato, green bell pepper, red onion, feta, cucumber, kalamata olive, arugula, fresh oregano, olive oil {gf} 13

BURRATA BERRY grilled strawberry, cucumber, heirloom cherry tomato, fresh basil, mixed greens, smoked honey white balsamic vinaigrette {gf} 13

CHOPPED honey smoked salmon, arugula, heirloom cherry tomato, toasted pumpkin seed, currant, roasted corn, Israeli couscous, basil buttermilk dressing 15

FRUIT green apple, roasted pear, toasted pecan, strawberry, goat cheese, mixed greens, mint plum balsamic {gf} 13

CHIMI CHICKEN marinated chicken breast, avocado, red onion, marinated heirloom cherry tomato, spring mix, chimichurri {gf} 15

ENTREES

LAMB SOUVLAKI WRAP marinated lamb, tzatziki, tabbouleh, heirloom cherry tomato, red onion wrapped in grilled pita, fries 14

FALAFEL WRAP fried chickpea, cumin and herb balls, mixed greens, heirloom cherry tomato, cucumber wrapped in grilled pita with tahini sauce, tzatziki, fries 13

BURGER beef and chorizo patty, applewood smoked bacon, manchego cheese, arugula, roma tomato, roasted garlic aioli, brioche bun, fries 13

BLT lamb bacon, arugula, roma tomato, sriracha aioli, sourdough bread, fries 13

CAPRESE SANDWICH burrata cheese, arugula, spinach, roma tomato, roasted garlic pesto aioli, pomegranate balsamic reduction, grilled brioche, fries 11

BAKED MAC AND CHEESE smoked lamb breast, five cheese mornay, shell pasta, biscuit topping 18

DESSERTS

GOAT CHEESECAKE mint tuile, orange liqueur and vanilla bean reduction 12

VANILLA ICE CREAM SANDWICHES cornmeal currant cookie, blackberry coulis, balsamic fig jam 9

DINNER

Served from 5:00 p.m. - 9:00 p.m.

APPETIZERS

SOUP DU JOUR bowl 7 cup 4

WHITE BEAN CHICKEN CHILI bowl 7 cup 4

CHICKEN WINGS tamarind sauce, cilantro ranch {gf} 12

BURRATA balsamic fig jam, toasted sourdough, arugula 11

FALAFEL fried chickpea, cumin and herb balls served with tzatziki and tahini sauces {gf} 11

LAMB MEATBALLS stuffed with feta, pomegranate balsamic reduction, fresh mint 13

SPANAKOPITA spinach, leek, feta, goat cheese, crispy filo, tzatziki 12

GRILLED FENNEL AND AVOCADO TOAST toasted sourdough bread, pickled shallot, olive oil 10

AHI TUNA POKE TACOS ponzu infused pear, daikon radish sprout slaw, fried won ton, orange liqueur teriyaki reduction, cucumber wasabi yogurt 14

CHARCUTERIE BOARD chef's selection of cured meats and cheeses 16

MEZE BOARD hummus, baba ganoush, tzatziki, dolma, tabbouleh, falafel, feta, kalamata olive, grilled naan and pita 16

SALADS

GREEK heirloom cherry tomato, green bell pepper, red onion, feta, cucumber, kalamata olive, arugula, fresh oregano, olive oil {gf} 13

BURRATA BERRY grilled strawberry, cucumber, heirloom cherry tomato, fresh basil, mixed greens, smoked honey white balsamic vinaigrette {gf} 13

CHOPPED honey smoked salmon, arugula, heirloom cherry tomato, toasted pumpkin seed, currant, roasted corn, Israeli couscous, basil buttermilk dressing 15

FRUIT green apple, roasted pear, toasted pecan, strawberry, goat cheese, mixed greens, mint plum balsamic {gf} 13

CHIMI CHICKEN marinated chicken breast, avocado, red onion, marinated heirloom cherry tomato, spring mix, chimichurri {gf} 15

ENTREES

MOUSSAKA braised lamb and beef, tomato jus, roasted eggplant, fried potato, mint bechamel, side greek salad {gf} 25

STEAK marinated 8oz flat iron, rosemary chimichurri, lemon herb roasted potato, saffron aioli, grilled broccolini {gf} 30

FISH pancetta wrapped halibut, brown butter white balsamic vinaigrette, roasted pear and pecan salsa, pickled fennel, lemon roasted asparagus, arugula, marinated heirloom cherry tomato {gf} 25

LAMB marinated Colorado lamb chops, mint jalapeno jam, lemon herb roasted potato, grilled broccolini {gf} 29

RATATOUILLE eggplant, red bell pepper, tomato, red onion, squash, zucchini, grilled fennel, fresh herbs, with rosemary focaccia, saffron aioli 18

GREEN CURRY braised chicken, broccolini, rice noodle, cucumber coconut salad {gf} 24

PORK 10oz Sakura pork chop, smoked apple cornbread stuffing, cherry bourbon glaze, arugula, jasmine rice, lemon roasted asparagus 28

BAKED MAC AND CHEESE smoked lamb breast, five cheese mornay, shell pasta, biscuit topping 18

DESSERTS

GOAT CHEESECAKE mint tuile, orange and vanilla bean reduction 12

VANILLA ICE CREAM SANDWICHES cornmeal currant cookie, blackberry coulis, balsamic fig jam 9

HAPPY HOUR

Served from 2:00 p.m - 5:30 p.m

HAPPY HOUR FOOD

CHICKEN WINGS tamarind sauce, cilantro ranch {gf} 6

BURRATA fresh creamy burrata cheese, balsamic fig jam, toasted sourdough, arugula 8

FALAFEL fried chickpea, cumin and herb balls served with tzatziki and tahini sauces {gf} 8

LAMB MEATBALLS stuffed with feta, pomegranate balsamic reduction, fresh mint 9

SPANAKOPITA spinach, leek, feta, goat cheese, crispy filo, tzatziki 8

GRILLED FENNEL AND AVOCADO TOAST toasted sourdough bread, pickled shallot, olive oil 8

AHI TUNA POKE TACOS ponzu infused pear, daikon radish sprout slaw, fried won ton, orange liqueur teriyaki reduction, cucumber wasabi yogurt 10

CHARCUTERIE BOARD chef's selection of cured meats and cheeses 12

MEZE BOARD hummus, baba ganoush, tzatziki, dolma, tabbouleh, falafel, feta, kalamata olive, grilled naan and pita 12

BURGER beef and chorizo, applewood smoked bacon, manchego cheese, arugula, roma tomato, roasted garlic aioli, brioche bun, fries 10

BLT lamb bacon, arugula, roma tomato, sriracha aioli, sourdough bread, fries 8

CHOPPED SALAD honey smoked salmon, arugula, chopped tomato, toasted pumpkin seed, currant, roasted corn, Israeli couscous, basil buttermilk dressing 10

HAPPY HOUR DRINKS

2 FOR 1 BOLD SIGNATURE COCKTAILS

\$4 ALL CRAFT DRAFT BEERS

\$5 HOUSE WINES

\$1 OFF WELLS

WINE LIST

WHITE

glass | bottle

MELINI ORCIRTO CLASSICO WHITE BLEND , Tuscany, Italy 2014	6 24
BROADBENT VIHNO VERDE , Spain 2015	7
BIAGIO PINOT GRIGIO , Venezie, Italy 2015	7 28
MICHAEL DAVID SAUVIGNON BLANC , Lodi, California 2016	7 28
THE CRUSHER CHARDONNAY , Clarksburg, CA 2015	8 30
THE STUMP JUMP DRY RIESLING , South Australia, 2015	8 30
BOCELLI PROSECCO , Tuscany, Italy 2013	9 32
PARANGA KIR-YIANNI , Greece 2013	10 35
DEWETSHOF CHARDONNAY (UNOAKED) , South Africa 2015	10 35
VETTI MOSCATO D'ASTI , Italy 2015	10 35
ELOUAN ROSE OF GRENACHE , Oregon 2015	12 40
CRAGGY RANGE SAUVIGNON BLANC , Martinborough, Australia 2016	13 43
DOMAINE SIGALAS , Santorini, Greece 2015	13 43
RIDGE MONTE BELLO ESTATE CHARDONNAY , Santa Cruz Mountains, California 2014	95

RED

PICCINI RED BLEND , Tuscany, Italy	6 24
MONASTRELL CASTANO RED BLEND , Yecla, Spain	7 28
THE CRUSHER PETITE SIRAH , Clarksburg, California 2014	8 30
TINTO FIGARO CALATAYUD (GRENACHE) , Calatayud, Spain 2014	8 30
VISTA FLORES CATENA MALBEC , Mendoza, Argentina 2014	9 32
COSTA DI BUSSI BARBERA D'ALBA , Bussi, Italy 2014	9 32
SEAN MINOR FOUR BEARS PINOT NOIR , Sonoma, California 2014	9 32
ANNE DELAROCHE, COTES DU RHONE , Rhone valley, France 2014	9 32
TRIG POINT DIAMOND DUST VINEYARD MERLOT , Sonoma, California 2014	10 35
PORTIA EBEIA ROBLE TEMPRANILLO , Ribera del Duero, Spain 2013	11 38
FREAKSHOW CABERNET SAUVIGNON , Lodi, California 2014	12 40
TIKAL PATRIOTA MALBEC , Mendoza, Argentina 2013	13 43
PLOWBUSTER PINOT NOIR , Willamette, Oregon 2013	32
MICHEAL DAVID 6th SENSE SYRAH , Lodi, California 2014	35
TELMO RODRIGUEZ CORRIENTE RIOJA , Spain 2014	43
AVERAEN PINOT NOIR , Willamette, Oregon 2015	43
GIOVANNI ROSSO BARBERA D'ALBA DONNA MARGARITA , Piedmont, Italy 2014	45
SPANN VINEYARD PETIT VERDOT , Sonoma, California 2012	45
SYNORO SKOURAS , Peloponnese, Greece 2010	65
FROG'S LEAP MERLOT , Napa, California 2014	95
ALTOCEDRO GRAN RESERVO MALBEC , Mendoza, Argentina 2012	125

BEER

DRAFT

ELEVATION WAVE WHEEL WIT , CO 5.0%	6
BOULEVARD GINGER LEMON RADLER , MO 4.1%	6
MAGIC HAT #9 APRICOT PALE ALE , VT 5.1%	6
BULL AND BUSH ALL GOOD AMBER ALE , CO 6.0%	6
OSKAR BLUES DALES PALE ALE , CO 6.5%	6
LEFTHAND BLACKJACK PORTER , CO 6.8%	6
OUTER RANGE IN THE STEEP CITRUS IPA , CO 6.7%	6
EPIC BLIZZARD CONDITION IPA , CO 6.2%	6
DESCHUTES WONDERLAND LAGAR , OR 5.5%	6
ODELL 90 SHILLING , CO 5.3%	6
ODELL DRUMROLL AMERICAN PALE ALE , CO 5.3%	7
GRAND TETON BITCH CREEK ESB , ID 6.00%	7
CIGAR CITY JAI ALAI IPA , FL 7.2%	8
ODD 13 VINCENT VAN COUCH SOUR , CO 4.6%	8 (10 oz)
EPIC SON OF THE BAPTIST , Imperial Stout, CO 8.0%	10 (10 oz)
OMEGANG ROSETTA , Belgium Creek, NY 5.6%	10 (10 oz)

BOTTLES / CAN

BUDWEISER , MO 5.0%	5
BUD LIGHT , MO 4.3%	5
COORS LIGHT , CO 4.2%	5
FORT COLLINS MAJOR TOM'S POMEGRANATE WHEAT , CO 5.1%	6
NEW BELGIUM FAT TIRE AMBER ALE , CO 5.2%	6
REKORDERLIG PEAR CIDER , Sweden 4.5%	6
BRECKENRIDGE BREWERY VANILLA PORTER , CO 5.4%	6
FATE KOLSCH , CO 5.0%	6
ODELL LOOSE LEAF SESSION ALE , 4.5%	6
LEFTHAND EXTROVERT IPA , CO 7.1%	6
GUINNESS , Ireland 4.3%	6
PARADOX OSA FRAMBUESA (RASPBERRY) Skully #46 (500 ml) 8.3%	15

COCKTAILS & BEVERAGES

Ask your server for the cocktail of the week!

BOLD SUMMER SIGNATURE COCKTAILS

MEXI-CAFE infused espresso vodka, milk, topped with cinnamon and a cinnamon stick 10
add Godiva chocolate float 2

THE CUCUMBER RICKY Pinnacle gin, fresh muddled mint and cucumber, lime juice, ginger beer 10

BLACKBERRY SHRUB GIN AND TONIC blackberry shrub, Malfy gin, Fevertree tonic 12

SAZERAC Templeton rye, Peychaud's bitters, simple syrup, St. George absinthe 15

BOLD MINT JULEP Buffalo Trace bourbon, mint, raw sugar, fresh lemon juice 12

JALAPENO MANGO MARGARITA Casa Noble Anejo tequila, triple sec, muddled fresh jalapeño, mango puree, agave nectar, lime juice 12

PALOMA Casa Noble Silver tequila, Cointreau, grapefruit juice, fresh lime juice, ginger beer 12

TEQUILA SUNDOWN strawberry infused tequila, lime juice, agave nectar, soda, Cointreau float 11

PIMMS CUP Pimms No. 1, lemonade, soda, garnished with cucumber, orange slice, strawberry and mint
cup 10 carafe 24

RED SANGRIA red wine, brandy, port wine, triple sec, fresh lemon juice, OJ, honey, soda, orange, lemon, lime
cup 10 carafe 24

BLUEBERRY LIMEADE blueberry lemon infused vodka, lime juice, simple syrup, club soda 11

MINT SNAP Wondermint liqueur, Godiva chocolate, milk 11

MULE OF THE DAY ask your server about today's flavor 11

COCKTAIL OF THE WEEK ask your server about this week's hand crafted cocktail. YUM! 12

BUILD-YOUR-OWN BLOODY MARY BAR well 10 | top shelf 13

BOLD BLOODY well 9 | top shelf 13

MIMOSA choose your flavor: grapefruit | orange | blood orange | cranberry 8
add a shot 4

BELLINI 8

NON ALCOHOLIC BEVERAGES

SODA Coke | Diet Coke | Sprite | Dr Pepper | Fanta | Mellow Yellow | lemonade 2.75

ITALIAN SODA peach | blood orange | caramel | vanilla | hazelnut | blackcurrant | mango 2.95

COFFEE drip coffee 1.50 | single shot espresso 2 | double shot espresso 3 | latte 4
add flavors: sugar free vanilla | vanilla | hazelnut | caramel 0.50

HOT CHOCOLATE 3.50

add: peppermint schnapps | crème brulee 2
schnapps | house made Irish cream | espresso infused vodka 3