

To help us continue to be successful with these circumstances, we ask that everyone limit your visit to 90 minutes once seated.

STARTERS



FRITES

Russet potatoes, aioli, ketchup 5.95

ARANCINI

Tomato sauce, Grana Padano, fresh herbs 7.95

GARLIC FLATBREAD

Roasted garlic & herb olive oil, mozzarella, tomato sauce 8.95

SMOKED WINGS

One dozen smoked chicken wings, house dry rub, ranch 9.95

SOUP OF THE DAY

Served with grilled bread 4.95

SALADS



POWER FLOWER ^{GF}

Organic mixed greens, roasted cauliflower, bacon, pickled onion, organic white cheddar, lemon caper vinaigrette 9.95

WEDGE ^{GF}

Baby Romaine hearts, blue cheese, bacon, Heirloom tomato, hard boiled egg, ranch 9.95

MIXED GREEN

Organic mixed greens, Grana Padano, croutons, pickled onion, balsamic vinaigrette 6.95

GF - Gluten Free
V - Vegan



UNDER THE SUN

EATERY & PIZZERIA

Wood-Fired Pizza

MARGHERITA

Tomato sauce, fresh mozzarella, fresh organic basil 13.95

CLASSIC PEPPERONI

Tomato sauce, all natural uncured pepperoni, mozzarella, Grana Padano 14.95

IL PEPE

Tomato sauce, wood-fired onions, calabrian chiles, roasted sweet pepper, provolone, Grana Padano, fresh organic basil 13.95

PESTO

Arugula walnut pesto, slow roasted heirloom tomatoes, local Italian sausage, shredded mozzarella, roasted garlic oil 15.95

CLASSIC CHEESE PIZZA

Tomato sauce, shredded mozzarella 10.95

THE WILD BOOM

Roasted Hazel Dell mushrooms, roasted garlic oil, wood-fired onions, sundried tomatoes, fontina, Grana Padano, fresh parsley 15.95

PORKY'S REVENGE

Tomato sauce, bacon, all-natural uncured pepperoni, local Italian sausage, mozzarella, Grana Padano, fresh parsley 15.95

SWEET ESCAPES GLUTEN FREE DOUGH ADD 5.00
FOLLOW YOUR HEART VEGAN CHEESE 3.00

MENU SUBJECT TO CHANGE
PLEASE CALL
(303)927-6921

ENTREES

NASHVILLE HOT CHICKEN

Spicy fried chicken breast, shredded lettuce, bread and butter pickles, aioli, challah bun, frites 13.95

CLASSIC CHEESEBURGER*

7 oz. Grilled Colorado beef patty, organic white cheddar, heirloom tomato relish, bread and butter pickles, aioli, challah bun, frites 13.95 Add bacon 2.00

BEYOND MELT ^v

Beyond burger patty, Follow your Heart Vegan cheese, wood-fired onions, shredded lettuce, vegan 1000 island dressing, organic vegan grain & seed bread, frites 14.95

SHORTRIB BURGER

7oz shortrib chuck patty, red wine onion jam, bacon, blue cheese, arugula, challah bun, and frites 14.95

FAMOUS FRIED CHICKEN

Southern style crispy fried chicken served with your choice of sides, hot sauce and honey mustard

Serving for one: 3 pieces + 1 side 12.95

Serving for two: 6 pieces + 2 sides 23.95

Serving for three: 9 pieces + 3 sides 35.95

Serving for four: 12 pieces + 4 sides 47.95

SIDES

White cheddar mac and cheese, Mashed potatoes, Biscuits & gravy, Frites, Side salad 3.00

COCKTAILS, BEER & WINE

COCKTAILS

UNDER THE SUN MARGARITA
..... Glass 8.00 / Pitcher 20.75

COIN STYLE MARGARITA..... 12.00
Espolón Blanco, Patron Citronge, Fresh Squeezed Lime Juice

DARK AND STORMY..... 8.00
Gosling's Rum, Gosling's Ginger Beer, Fresh Squeezed Lime Juice

MOSCOW MULE..... 8.00
Absolut Vodka, Gosling's Ginger Beer, Fresh Squeezed Lime Juice

KENTUCKY MULE..... 8.00
Bourbon, Gosling's Ginger Beer, Fresh Squeezed Lime Juice

MEXICAN MULE..... 8.00
Tequila, Gosling's Ginger Beer, Fresh Squeezed Lime Juice

ABSOLUT VODKA	7.00
SPRING 44 GIN	7.00
REDEMPTION RYE BOURBON	9.00
ESPOLON TEQUILA	8.00
GOSLINGS DARK RUM	7.00
CRUZAN RUM	7.00

GUEST BEER & CIDER

DRY GLIDER CIDER
Colorado Cider Company 6.5% 6.00

MALBEC STOUT
Ska Brewing Company 8.1% 5.00

WINE

CAMELOT CABERNET SAUVIGNON
Blending fruits from cool and warmer climates. A smooth cabernet with rich ripe flavors and balanced structure.
Glass 8.00 / 1/2 Litre 20.00 / Litre 40.00

STEMMARI PINOT NOIR
Ruby red wine with notes of mature fruits like blackberries, strawberries, cherries, with spice. Dry with delicate tannins.
Glass 8.50 / 1/2 Litre 22.00 / Litre 44.00

STEMMARI PINOT GRIGIO
Aromas of ripe Pear, and hints of Green Apple pastries.
Glass 7.50 / 1/2 Litre 18.75 / Litre 37.50

TOAD HOLLOW CHARDONNAY
Butter, Cream, Crisp Citrus and Pear
Glass 8.50 / 1/2 Litre 22.00 / Litre 44.00

& MORE

CHAMPAGNE Bottle 15.00
Paul Chevalier Brut

KALIBER NON-ALCOHOLIC BEER 6.00
Pale lager from Guinness

COFFEE & HOT TEA 3.00
Celestial Seasonings Victorian Earl Gray, Devonshire English Breakfast, Chamomile Peppermint

RASBERRY ICED TEA 3.00

SODA 4.00
Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Ginger Beer, Orange Juice, & Cranberry Juice