



## Social Hour

Available 4-6pm

\$11.50

Carrot Ginger Soup  
Field Green Salad

\$15.75

Ceasar Salad  
Farfalle Pasta

with Fresh Tomato and Basil

**Bar Cheese and Fruit**

Gruyère, White Goat Cheese and Blue Cheese  
with Fresh Fruit, Candied Pecans and Quince Gelée

**Asparagus and Lemon Risotto**  
with Gruyère Cheese

\$17.75

**Black Truffle Pappardelle Pasta**

with Shaved Black Truffles, Parmesan Beurre Fondue with Chives

**Seabass Feuilleté**

with Spinach and Seven Fresh Herbs Beurre Blanc Sauce

**Homemade Pâté**

with Celery Root Salad and Cornichon and Dijon Mustard

**Angel Hair Pasta with Shrimp**

Fresh Thyme and Fresh Tomato

**Lamb Sliders**

with Arugula, Feta Cheese and Mint Remoulade

**Steamed Prince Edward Island Black Mussels**

Over Spinach with

Purple Shallots and Herbs Jus

**Smoked Salmon Salad Greens**

Capers, Red Onion and House Dressing

**Wild Mushroom Soup with Chives**

**Charcuterie Board - Serves 2**

Rosette de Lyon, Garlic Sausage, Prosciutto, Olives, Mozzarella Salad,  
Pistachios

**\$38.00**

**French Bento Box**

Soup, Salad, Entrée and Dessert - Served neatly in our ceramic box  
(changes daily)

**One check per table please**

**No discounts or coupons on Happy Hour**

## Savory Bites

Available 4pm-Close

**Sirloin Burger \$28.50**

Fries, Tomato, Lettuce, Cucumber Salad

**Colorado Lamb Burger \$29.75**

Fries, Arugula, Feta Cheese, Mint Remoulade, Cucumber

**Crispy Chicken Paillard \$33.50**

Farfalle Pasta, Basil Oil

**Meat Loaf \$25.50**

Mashed Potatoes, Vegetables, Natural Jue

**Mouille Frites \$26.50**

Mussels and Fries

**Escabeche Seabass \$35.00**

Mussels, Spanish Flavors

**Calf Liver with Roasted Onions \$34.00**

Mashed Potatoes, Vegetables, Vinegar Jus

**Bar & Bar Patio Only**

**One check per table please.**

**No discounts or coupons on Happy Hour**

**No Split Plates | \$5.00 Per Person Share Charge**