



beverages

FRENCH PRESS FOR TWO 6

KYOTO ICED COFFEE 4

TEA 3

SODA 3

SPARKLING WATER 3

all day breakfast

THE WAFNUT! 9

PART WAFFLE/PART DONUT, COULIS, WHIPPED CREAM, BLUEBERRIES, PISTACHIO CRUMBLES

FOCO OMELET 12

RIVER BEAR CITY HAM, THREE CHEESE, CRISP TORTILLA STRIPS, PEPPERS AND ONIONS, GARDEN SALAD

VEGETARIAN OPTION AVAILABLE

desserts

HOUSE-MADE BROWNIE 7

SCOTCH ANGLAISE, CARAMEL, FRESH BERRIES

starters

TOMATO SOUP 4

ROASTED RED PEPPER TOMATO, GARLIC

GARDEN SALAD 8

CARROTS, CUCUMBERS, RED ONION, CHERRY TOMATOES, GOAT CHEESE, RANCH/WHITE BALSAMIC VINAIGRETTE

OLD BAY POACHED SHRIMP 15

SMOKY MEZCAL COCKTAIL SAUCE

DYNAMITE TOTS! 7

BACON BITS, ORGANIC WHITE CHEDDAR, ROSEMARY OIL, SRIRACHA KETCHUP, FRENCH ONION DIP

sandwiches

ALL SANDWICHES COME WITH A CHOICE OF TOTS, SIDE GARDEN SALAD, OR CHIPS AND A PICKLE

GRILLED CHEESE AND TOMATO SOUP 10

CHEDDAR JACK, ASPEN SOURDOUGH, ROASTED RED PEPPER TOMATO SOUP **GF** \$2

GILLETT'S CLUB 14

RIVER BEAR CITY HAM, SMOKED TURKEY, APPLEWOOD SMOKED BACON, CHEDDAR JACK, AIOLI, DIJON, LTO, ASPEN SOURDOUGH **GF** \$2

THE ARMSTRONG BURGER 15

8 OZ SUNRISE RANCH GROUND BEEF AND BACON BLEND, GARLIC AIOLI, TOMATO JAM, CHEDDAR JACK, LTO, TOASTED BRIOCHE BUN **GF** \$2

BEYOND MEAT® BURGER 15

BEYOND MEAT®, GARLIC AIOLI, TOMATO JAM, CASHW CHEDDAR, LTO, TOASTED BRIOCHE BUN **GF** \$2

FRIED CHICKEN SANDWICH 12

LOUISIANA HOT SAUCE, HONEY MUSTARD, LTO, ASPEN SOURDOUGH **GF** \$2

flatbreads

HAM AND MUSHROOM 13

MOZZARELLA, HERBS, RED SAUCE, RIVER BEAR CITY HAM **GF** \$2

VEGETARIAN 13

ROAST PEPPERS, ARTICHOKE, GOAT CHEESE, KALAMATA OLIVES, CARAMELIZED ONIONS **GF** \$2

MARGHERITA 13

MOZZARELLA, SLICED TOMATO, RED SAUCE, BASIL **GF** \$2

STRAWBERRY POUND CAKE 7

DULCE DE LECHE, SOUTHERN AMBROSIA, WHIPPED CREAM, PISTACHIO CRUMBLES

craft cocktails

RUBY SOHO 9

GIN, APEROL, ELDERFLOWER,
GRAPEFRUIT CORDIAL, LIME, SELTZER

MEXICAN FIRING SQUAD 9

TEQUILA, HOUSE-MADE GRENADINE, BITTERS, LIME

OLD FASHIONED 10

RYE, DEMERARA SYRUP, ANGOSTURA
BITTERS, LEMON & ORANGE TWIST

VIEUX CARRE 11

RYE, COGNAC, VERMOUTH, BENEDICTINE,
ANGOSTURA & PEYCHAUD BITTERS, LEMON TWIST

KENTUCKY MULE 8

BOURBON, GINGER BEER, LIME CORDIAL

HOT BUTTERED RUM 9

AGED RUM, BROWN BUTTER, FIVE SPICE GHEE,
WHIPPED CREAM, CINNAMON

drink me

RUBY SOHO FOR TWO 15

GIN, APEROL, GRAPEFRUIT, ELDERFLOWER

COZY 2GETHER 15 (2 SERVINGS)

CACHAÇA, PORT, BLACK TEA, LEMON

white wine & rosé

VIGNETI DEL SOLE PINOT GRIGIO 9|36

VENETO, ITALY 2018

MOHUA SAUVIGNON BLANC 10|40

MARLBOROUGH, NEW ZEALAND 2019

RODNEY STRONG CHARDONNAY 13|52

HEALDSBURG, CALIFORNIA 2018

M. CHAPOUTIER BELLERUCHE ROSÉ 10|40

RHÔNE VALLEY, FRANCE 2019

red wine

SEAN MINOR CABERNET SAUVIGNON 4B 9|36

PASO ROBLES, CALIFORNIA 2018

FREAKSHOW PETITE PETIT SIRAH SHIRAZ BLEND 13|52

LODI, CALIFORNIA 2017

PIATTELLI MALBEC 12|48

MENDOZA, ARGENTINA 2017

ANGELINE VINEYARDS PINOT NOIR 10|40

MENDOCINO COUNTY, CALIFORNIA 2018

bubbles

MERCAT CAVA BRUT 10|40

BARCELONA, SPAIN NV

RIVAROSE SPARKLING BRUT ROSÉ 12|48

SALON DE PROVENCE, FRANCE

local craft beers

90 SHILLING 6

SCOTTISH RED ALE, ODELL, FORT COLLINS, COLORADO

OLD AGGIE 6

LAGER, NEW BELGIUM, FORT COLLINS, COLORADO

VOODOO RANGER 6

IPA, NEW BELGIUM, FORT COLLINS, COLORADO

MAXLINE BREWING 6

COFFEE PORTER, FORT COLLINS, COLORADO

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