



all day breakfast

SMOTHERED BREAKFAST BURRITO 13

EGG, POTATO, CHEDDAR JACK CHEESE,
PEPPERS, ONIONS, PORK GREEN CHILI SAUCE

CORNEB BEEF HASH 14

TWO EGGS OVER EASY, POTATOES,
PEPPERS, ONIONS

starters

DEVILS ON HORSETOOTH 9

BACON WRAPPED DATES, CREAM CHEESE,
JALAPEÑO CARAMEL, PICKLED JALAPEÑO

DYNAMITE TOTS! 8

BACON BITS, ORGANIC WHITE CHEDDAR, ROSEMARY OIL,
SRIRACHA KETCHUP, RANCH DIP

OLD BAY POACHED SHRIMP 15

SMOKY MEZCAL COCKTAIL SAUCE

cold & crisp

CRAB LOUIE SALAD 16

TOMATO, CUCUMBER, AVOCADO, ASPARAGUS,
HARD BOILED EGG, BIBB LETTUCE, FRENCH DRESSING

ARUGULA GRAPEFRUIT SALAD 12

MIXED GREENS, AVOCADO, POMEGRANATE SEEDS,
LEMON VINAIGRETTE, WALNUT OIL, CROUTONS

sandwiches

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

GRILLED CHEESE & TOMATO SOUP 11

SHARP CHEDDAR, APPLE BUTTER, SOURDOUGH,
CREAMY ROASTED RED PEPPER TOMATO SOUP **GF \$2**

GILLETT'S CLUB 14

SMOKED TURKEY, HAM, APPLEWOOD SMOKED BACON,
CHEDDAR JACK, AIOLI, DIJON, LTO, TOASTED SOURDOUGH **GF \$2**

THE ARMSTRONG BURGER 15

8 OZ LOCAL GROUND BEEF AND BACON BLEND, GARLIC AIOLI,
TOMATO JAM, CHEDDAR JACK, LTO, TOASTED KAISER ROLL **GF \$2**

FRIED EGG SANDWICH 12

BACON, EGG, CHEDDAR CHEESE, SRIRACHA KETCHUP,
TOASTED KAISER ROLL **GF \$2**

SPICY FRIED CHICKEN 14

PICKLE BRINED, BACON, CHEDDAR CHEESE, PICKLED JALAPEÑO,
TEXAS PETE HOT SAUCE, TOASTED KAISER ROLL **GF \$2**

flatbreads

ARUGULA & PROSCIUTTO 13

GARLIC OIL, PARMESAN, PROSCIUTTO, ARUGULA,
BALSAMIC REDUCTION, FIG CHUTNEY **GF \$2**

PARMESAN & ASPARAGUS 13

WHITE TRUFFLE OIL, PORK BELLY, GOAT CHEESE, LEMON, RED SAUCE **GF \$2**

MARGHERITA 13

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

ADD BACON: \$3 • ADD EGG: \$2 • ADD AVOCADO: \$2 • ADD CHICKEN: \$6 • ADD SHRIMP: \$8

desserts

HOUSE-MADE BROWNIE 8

SCOTCH ANGLAISE, CARAMEL,
FRESH BERRIES

STRAWBERRY POUND CAKE 8

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

craft cocktails

APEROL SPRITZ 10
SPARKLING WINE, APEROL,
SODA, ORANGE TWIST

KENTUCKY MULE 9
BOURBON, GINGER BEER, CITRUS CORDIAL

PUT A BIRD ON IT 10
GREEN CHARTREUSE, GIN, LIME, BASIL,
HONEY SIMPLE

MONTE CARLO 10
RYE WHISKEY, BENEDICTINE D.O.M.,
LEMON, PEYCHAUD'S BITTERS

MEXICAN FIRING SQUAD 9 SUB MEZCAL: \$2
TEQUILA, HOUSE-MADE GRENADINE, BITTERS, LIME

ACE CAFÉ NEGRONI 10
COFFEE INFUSED CAMPARI, GIN,
CARPANO ANTICA, ORANGE TWIST

drink me

RUBY SOHO FOR TWO 15
GIN, APEROL, GRAPEFRUIT, ELDERFLOWER

LIME ALL YOURS 15 (2 SERVINGS)
CUCUMBER, MINT, VODKA LIMEADE

white wine & rosé

VIGNETI DEL SOLE PINOT GRIGIO 10|40
VENETO, ITALY 2018

MOHUA SAUVIGNON BLANC 11|44
MARLBOROUGH, NEW ZEALAND 2019

MATCHBOOK WINE COMPANY CHARDONNAY 11|44
DUNNIGAN HILLS, CA 2018

DOMAINE DE FONTSAINTE ROSÉ 11|44
LANGUEDOC-ROUSSILLON, FRANCE 2019

red wine

DECOY CABERNET SAUVIGNON NAPA VALLEY LIMITED 17|68
NAPA VALLEY, CA 2018

FREAKSHOW PETITE PETIT SIRAH SHIRAZ BLEND 13|52
LODI, CALIFORNIA 2017

VIÑA COBOS FELINO MALBEC 12|48
MENDOZA, ARGENTINA 2018

ANGELINE VINEYARDS PINOT NOIR 11|44
MENDOCINO COUNTY, CALIFORNIA 2018

bubbles

POGGIO COSTA PROSECCO BRUT 11|44
VENETO, ITALY NV

RIVAROSE SPARKLING BRUT ROSÉ 12|48
SALON DE PROVENCE, FRANCE

local craft beers

MAXLINE BREWING 6
ROTATING SELECTION, FORT COLLINS, COLORADO

OLD AGGIE 6
LAGER, NEW BELGIUM, FORT COLLINS, COLORADO

VOODOO RANGER 6
IPA, NEW BELGIUM, FORT COLLINS, COLORADO

NEW BELGIUM DOMINGA 6
MIMOSA SOUR, FORT COLLINS, COLORADO

beverages

FRENCH PRESS FOR TWO 6
SPARKLING WATER 3

KYOTO ICED COFFEE 4
ARNOLD PLAMER 3
TEA 3
SODA 3