

FOOD OFFERINGS



— charcuterie & cheese

housemade jam, pickled mustard seeds, olives, candied pecans, house pickles, lavosh crackers

ANY 2 SELECTIONS \$22 • ANY 3 SELECTIONS \$28 • ANY 4 SELECTIONS \$36

SALUMIS: ELEVATIONS CALABRESE, LAQUERCIA SPECK, RIVERBEAR MORTADELLA

CHEESES: BAYLEY HAZEN BLUE, CABOT CLOTHBOUND CHEDDAR, MOUCO COLOROUGE, FIRST SNOW

— snacks

WARM CURED OLIVES • FENNEL POLLEN • 7

BBQ SMOKED ALMONDS • COFFEE SPICED BBQ, REAL DRY • 7

ACREAGE FRITES • CIDER AIOLI • 7

PIMENTO CHEESE SPREAD • LAVOSH CRACKERS, HOUSE MADE PICKLES • 9

SOFT PRETZELS • 3 MINI SOFT PRETZELS, HOT MUSTARD, CIDER CHEESE SAUCE • 9

EGGPLANT FRITES • PANKO BREADED, BRAVAS SAUCE, CHIVES, PECORINO • 10

— salads

SIMPLY GREENS SALAD • PRESERVED TOMATO, PICKLED RED ONION, CHILE-BUTTERMILK DRESSING • 9

BABY KALE SALAD • ROASTED SWEET POTATOES, DRIED CRANBERRIES, CRISPY LENTILS, MUSTARD VIN • 11

ROASTED APPLE SALAD • MIXED GREENS, ROASTED APPLE, BLEU, CANDIED PECANS, APPLE HERB VINAIGRETTE • 11

— small plates

PATATAS BRAVAS • CRISPY POTATOES, SALSA BRAVA, AIOLI • 8

ROASTED CARROTS • PARSNIP PURÉE, CUMIN YOGURT, PUFFED LENTILS • 12

ROASTED BEETS & SWEETS • ROASTED BEETS & SWEET POTATOES, PICKLED ONIONS, CHEVRE, CIDER HONEY • 14

WOODFIRED MUSSELS • SPANISH ROASTED TOMATO CONFIT SAUCE, HERB BUTTER, REAL DRY CIDER, TOAST • 16

— large plates

CIDER BRATWURST • SAUERKRAUT, MUSTARD SAUCE, SPLIT TOP BUN • 14

ACREAGE BURGER* • GREENS, PICKLES, AIOLI, CHEDDAR, SLICED TOMATO • 15

CRISPY PORK SHOULDER • HERB CORN GRITS, SMOKEY PEACH BBQ, CRISPY KALE • 18

STEAK FRITES* • 7oz STEAK, CHIMICHURRI, WATERCRESS, COMPOUND BUTTER • MP

SEARED DUCK BREAST* • FARRO, BLISTERED TOMATO, EGGPLANT, ZUCCHINI, SPINACH, VANILLA CURRY DRESSING • 25

WOODFIRED SALMON FILET* • FRISÉE, ROASTED CARROTS, CORN, COTIJA, MUSTARD VIN, CRANBERRY COMPOTE • 22

— sweets

CIDER DONUTS • MAPLE WHIP • 9

CHOCOLATE TRIFLE • CHOCOLATE CAKE, COFFEE PUDDING, PRETZEL SHORTBREAD COOKIE, SMOKED CREAM • 9

* contains nuts * contains gluten * gluten free options are available for most dishes +2
our menu items are carefully sourced and crafted with intention. substitutions politely declined
* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness • a 20% gratuity will be added to tabs left open at time of closing

WHAT'S ON TAP



GROWLERS
10oz • 16oz 32oz • 64oz
TO-GO ONLY

— special releases

PALOMA \$6 | \$9 | \$12 | \$18
[5.0% ABV] CRISP, LIVELY, EARTHY PEPPER WITH A SMOOTH AGAVE FINISH. OFF-DRY.

COCOA CARAMEL \$6 | \$9 | \$12 | \$18
[5.8% ABV] BITTERSWEET COCOA AND BURNT SUGAR CARAMEL. BALANCED, RICH, COZY. SEMI-SWEET.

CHILE GUAVA \$6 | \$9 | \$12 | \$18
[5.2% ABV] FALL-WINTER SEASONAL. GUAVA-FORWARD, SMOKY, MILD, LINGERING HEAT. OFF-DRY.

LAVA FLOW \$6 | \$9 | \$10 | \$18
[5.8% ABV] AN EXPLOSION OF FRESH PINEAPPLE AND STRAWBERRY. INSPIRED BY THE HAWAIIAN ISLANDS. JUICY AND REFRESHING, OFF-DRY.

LAVENDER \$8 | \$11 | \$15 | \$22
[5.8% ABV] MEDITERRANEAN LAVENDER, FLORAL, CINNAMON AND CARDAMOM SPICE NOTES. BRIGHT, OFF DRY.

HARVEST PEACH \$8 | \$11 | \$15 | \$22
[5.4% ABV] MADE WITH HAND-PICKED TREE-RIPENED COLORADO PEACHES. OFF DRY.

FRESH HOP \$8 | \$11 | \$15 | \$22
[6.8% ABV] DRY CIDER WITH FRESHLY HARVESTED CASCADE AND CTZ HOPS FROM HIGH WIRE HOPS IN PAONIA, CO

BANJO \$8 (12oz can)
[6.9% ABV] IN COLLABORATION WITH LAWS WHISKEY HOUSE. AGED 8 MONTHS IN CASK. CARAMEL, HEADY, WOODY. DRY.

A SALTED CUCUMBER \$8 (12oz can)
[6.7% ABV] IN COLLABORATION WITH THE REAL DILL. MELON, HERBAL, JUICY, FRESH. DRY.

— core ciders

REAL DRY \$6 | \$9 | \$12 | \$18
[6.8% ABV] MADE FROM APPLES. TART, FRUIT-FORWARD, CLEAN. DRY.

RASPBERRY \$6 | \$9 | \$12 | \$18
[6.7% ABV] CO-FERMENTED WITH RASPBERRIES. TART, RUBY, BRIGHT. DRY.

OFF-DRY \$6 | \$9 | \$12 | \$18
[5.8% ABV] MADE FROM APPLES. BALANCED, FRUIT-FORWARD. OFF-DRY

PEAR \$6 | \$9 | \$12 | \$18
[5.3% ABV] APPLE CIDER FINISHED WITH PEAR JUICE. RICH, BALANCED, FRESH. OFF-DRY.

ROSÉ \$6 | \$9 | \$12 | \$18
[5.5% ABV] A BLEND OF CIDER AND RED WINE. LIGHT, BALANCED ACIDITY, TANNIC. OFF-DRY.

HIBISCUS SESSION \$6 | \$9 | \$12 | \$18
[4.3% ABV] OUR TAKE ON AGUA DE JAMAICA. BRIGHT, BALANCED, UNCOMPLICATED. SEMI-SWEET.

— featured flights

STAFF'S PICK \$10
ROSÉ • HIBISCUS SESSION • COCOA CARAMEL • CHILE GUAVA

FRUITY *balanced, refreshing, fragrant* \$10
RASPBERRY • PEAR • HIBISCUS SESSION • PALOMA

— cider libations

POMMEAU TASTER \$6 2.5oz
APPLE DESSERT WINE, AGED 28 MONTHS.

CIDER SLUSHIE \$7 10oz
ROTATING FLAVORS

RASPBERRY SPRITZ \$7 10oz
RASPBERRY CIDER, ROSEMARY, THYME, SAGE, LEMON

— our friends

BLACKBERRY BOTANICAL \$8 | \$11
[5.8% ABV] DRY CIDER WITH BLACKBERRIES & BOTANICALS. BRIGHT, LIGHT, INTRIGUING. • *St. Vrain Cidery, Longmont, CO*

DRY GINGER \$8 | \$11
[6.9% ABV] DRY CIDER WITH FIJI GINGER. SPICY, EARTHY. DRY • *St. Vrain Cidery, Longmont, CO*

BALATON CHERRY \$8 | \$11
[6.9% ABV] FRESH APPLES ARE FERMENTED WITH TART BALATON CHERRIES, YIELDING INTENSE, WINE-LIKE CHERRY TARTNESS AND COMPLEXITY. OFF-DRY • *St. Vrain Cidery, Longmont, CO*

SOUR CHERRY \$8 | \$11
PALISADE SOUR CHERRIES, POWERFUL FLAVOR THAT HANGS ON THE DRY SIDE OF SEMI SWEET. • *Snow Capped Cidery, Cedaredge, CO*

— cocktails

OLD FASHIONED \$15
LAWS BOURBON, TURBINADO, ANGOSTURA, ORANGE BITTERS, CHERRY BITTERS, LUXARDO CHERRY

TOMMYKNOCKER \$13
ESPOLON BLANCO, DRY CURACAO, LIME, PINEAPPLE JUICE, CUCUMBER, AGAVE

MULE \$13
TITO'S VODKA, CANTON GINGER LIQUEUR, LIME, MINT, SIMPLE, GINGER BEER

FEAR & LOATHING \$20
BUMBU RUM, CANTON GINGER LIQUEUR, ESPOLON REPOSADO, DRY CURACAO, LIME, AGAVE, POLYNESIAN KISS BITTERS [MAX. 2 PER PERSON]

HIBISCUS MARGARITA \$12
HIBISCUS, ESPOLON REPOSADO, DRY CURACAO, LIME, SIMPLE

— beer

OKTOBERFEST \$7 16oz
[5.8% ABV] AUTUMN MÄRZEN LAGER. AMBER-HUED AND CRISP WITH TOASTED BREAD UNDERTONES AND A FAINT NOBLE HOP NOTE. • *Cellar West Artisan Ales, Lafayette, CO*

HAZED & INFUSED \$7 16oz
[5% ABV] THE OG HAZY. A UNIQUE INFUSION OF FLORAL HOPS CREATES A PINEY, EARTHY, FLORAL ASCENT, BELAYED BY A COMPLEX, DANK, AND FRUITY BACKBONE. • *Boulder Beer, CO*

KOLSCH \$7.5 16oz
[5.5% ABV] LIGHT IN COLOR AND LOW IN ALCOHOL THIS BEER STYLE ORIGINATES IN COLOGNE, GERMANY. CRISP & CLEAN WITH A HINT OF FRUITY SWEETNESS. • *Liquid Mechanics Brewing, Lafayette, CO*

VIENNA LAGER \$7 16oz
[5.3% ABV] APPROACHABLE, LIGHT AMBER LAGER. • *Station 26 Brewing, Denver, CO*

SHAKE CHOCOLATE PORTER \$7 16oz
[5.9% ABV] DARK BLACK IN COLOR WITH RICH, SWEET AROMATICS AND FLAVORS OF DARK CHOCOLATE, COFFEE AND CARAMEL. VELVETY MOUTH FEEL. • *Boulder Beer, CO*

— wine

2020 MATUA SAUVIGNON BLANC \$10 glass
BRIGHT, PASSIONFRUIT AND STONEFRUIT NOTES, CITRUS, CRISP ACIDITY. • *Marlborough, NZ*

2019 MEIOMI CHARDONNAY \$10 glass
SMOOTH, AROMA OF HONEY, ALMONDS, BAKING SPICES, AND SUBTLE CUSTARD NOTES. HIGHLIGHTED BY SUCCULENT ACIDITY AND A CLEAN, MINERAL-DRIVEN FINISH. • *Monterey, Sonoma, Santa Barbara, CA*

2018 DRY CREEK VALLEY ZINFANDEL \$13 glass
BOLD, RICH, JAMMY, WITH HINTS OF SPICE. • *Blanchard Family Wines, CO*

2018 SIMI CABERNET SAUVIGNON \$12 glass
AROMAS OF TOASTY OAK, DARK BRAMBLE & ROASTED COFFEE. JAMMY BLACK CHERRY & DARK PLUM • *Sonoma, CA*

2019 CHATEAU ST. JEAN CABERNET SAUVIGNON \$40 bottle
BIG FRUIT INTENSITY. BLACKBERRIES, FRESH PLUM AND CHOCOLATE FOLLOW THROUGH TO RICH FLAVORS OF BLACK CHERRIES, FRESH BERRY PIE AND NOTES OF BLACK TEA. WELL STRUCTURED WITH A JUICY MOUTHFEEL AND LINGERING FINISH • *Sonoma, CA*

2018 ESTANCIA PINOT NOIR \$50 bottle
CONCENTRATED FLAVORS OF BLACK CHERRY, BROWN SUGAR, PLUM, AND LEATHERY NOTES WITH A SILKY MID-PALATE AND A RUSTIC TOASTY FINISH • *Monterey, CA*

— non-alcoholic

SUN-TEA \$3 (limited, no free refills)

APPLE JUICE \$3 KIDS | \$5 16oz

APPLE JUICE SLUSHIE \$3 KIDS | \$5 16oz

BOYLAN'S SODA BOTTLE *(Cola, Black Cherry, Root Beer)* \$5

HAPPY LEAF KOMBUCHA *rotating flavor* \$6

* a 20% gratuity will be added to tabs left open at time of closing
* multiple payments accepted, separate checks not available

GROWLER PRICES LISTED DO NOT INCLUDE PRICE OF NEW GLASSWARE • \$5 FOR 32OZ, \$7 FOR 64OZ