

FOOD OFFERINGS



— 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 **🌱**
 - CHARCUTERIE & CHEESE BOARD** • CHEFS SELECTION OF 2 MEATS AND 3 CHEESES • 32 **🌱** **🌱**
- SALUMIS: ELEVATIONS CALABRESE SALAMI, ALTO ADIGE SPECK
 CHEESES: BAYLEY HAZEN BLUE, CABOT CLOTHBOUND CHEDDAR, FIRST SNOW GOAT CHEESE
served with housemade jam, pickled mustard seeds, olives, candied pecans, house pickles, lavosh crackers

— salads

add chicken +10, add steak +15, add duck breast +18

- SIMPLY GREENS SALAD** • PRESERVED TOMATO, PICKLED RED ONION, CHILE-BUTTERMILK DRESSING • 11
- BABY KALE SALAD** • ROASTED SWEET POTATOES, DRIED CRANBERRIES, CRISPY LENTILS, MUSTARD VIN • 12
- ROASTED APPLE SALAD** • MIXED GREENS, ROASTED APPLE, BLEU, CANDIED PECANS, APPLE HERB VINAIGRETTE • 13 **🌱**

— 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

— large plates

- CIDER BRATWURST** • SAUERKRAUT, MUSTARD SAUCE, SPLIT TOP BUN • 14 **🌱**
— beyond bratwurst +1
- ACREAGE BURGER*** • GREENS, PICKLES, AIOLI, CHEDDAR, SLICED TOMATO • 15 **🌱**
— beyond burger +1, jalapeño bacon jam +2, pimento cheese spread +1
- CRISPY PORK SHOULDER** • HERB CORN GRITS, SMOKEY PEACH BBQ, CRISPY KALE • 18
- STEAK FRITES*** • 7oz SIRLOIN STEAK, CHIMICHURRI, WATERCRESS, COMPOUND BUTTER • MP
- WOODFIRED SALMON FILET*** • FRISEE, 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 | \$12 | \$18
[5.8% ABV] AN EXPLOSION OF FRESH PINEAPPLE AND STRAWBERRY. INSPIRED BY THE HAWAIIAN ISLANDS. JUICY AND REFRESHING, OFF-DRY.
- POST MELON** \$8 | \$11 | \$15 | \$22
[5.6% ABV] AROMAS OF SWEET CANDIED MELON, LIVELY ACIDITY MELDING MELON NOTES WITH A WISP OF HONEY SWEETNESS
- LEAVES** \$8 | \$11 | \$15 | \$22
[4.1% ABV] BRIGHT HERBACEOUS AROMATICS WITH NOTES OF EARTHY BLACK TEA, LEMONADE-LIKE ACIDITY REMINISCENT OF AN ELEVATED ARNOLD PALMER. 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: MANHATTAN** \$8 | \$11 | \$15 | \$22
[8.5% ABV] A COCKTAIL INSPIRED VERSION OF OUR BANJO CIDER. LACES OF CHERRY, SWEET HERBACEOUS 'VERMOUTH', APPLE BRANDY BITTERS AND SILKY BOURBON. OFF DRY.
- BANJO: OLD FASHIONED** \$8 | \$11 | \$15 | \$22
[8.5% ABV] A COCKTAIL INSPIRED VERSION OF OUR BANJO CIDER. BOURBON BARREL AGED WITH WARM SPICES & HOUSEMADE BITTERS, FRESH ORANGE ZEST. OFF DRY.
- TANGERINE WHIP** \$8 | \$11 | \$15 | \$22
[5.4% ABV] TANGERINE, VANILLA, AND MALTODEXTRIN TO CREATE A CREAMY MOUTHFEEL. THINK ORANGE PUSH POP FROM THE ICE CREAM TRUCK! CREAMY ORANGE NOSTALGIA, LACTOSE FREE. OFF DRY.
- 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

— our friends

- BLACKBERRY BOTANICAL** \$8 | \$11
[6.9% 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*

— cocktails

- OLD FASHIONED** \$14
LAWS BOURBON, TURBINADO, ANGOSTURA, ORANGE BITTERS, CHERRY BITTERS, LUXARDO CHERRY.
- TOMMYKNOCKER** \$12
MI CAMPO BLANCO, DRY CURACAO, LIME, PINEAPPLE JUICE, CUCUMBER, AGAVE
- MULE** \$12
TITO'S VODKA, CANTON GINGER LIQUEUR, LIME, MINT, SIMPLE, GINGER BEER
- SPICED MARGARITA** \$12
MI CAMPO REPOSADO, TRIPLE SEC, APPLE CIDER, CINNAMON, CITRUS
- NEGRONI** \$12
SPRING 44 GIN, CAMPARI, SWEET VERMOUTH, ORANGE

— hot drinks

- HOT MULLED CIDER** \$7
OFF DRY CIDER, CINNAMON, SPICES
- TIS THE 'RYESON'** \$9
COCOA CARAMEL CIDER, LAWS RYE WHISKEY, CIDER HONEY, CINNAMON
- HOT APPLE CIDER (NON ALCOHOLIC)** \$4
add pommeau topper (alcoholic) +3

— beer

- SKO BUFF GOLD** \$7 16oz
[4.8% ABV] GOLDEN ALE. MILD MALTINESS GIVES WAY TO A UNIQUE FLORAL CHARACTER GENERATED BY A PERFECT BALANCE OF CASCADE HOPS. • *Boulder Beer, CO*
- HOPACITY** \$8 16oz
[6.5% ABV] HAZY, UNFILTERED IPA. TROPICAL AROMATICS THAT RESEMBLE PINEAPPLE AND MELON. LIGHT BITTERNESS, DRY HOPPED WITH CITRA AND CENTENNIAL HOPS • *Liquid Mechanics Brewing, Lafayette, CO*
- 1771** \$8 16oz
[7.3% ABV] AMERICAN-STYLE IPA WITH STERLING AND AZZACA HOPS • *Post Brewing Co., Lafayette, CO*
- DUNKEL** \$7 16oz
[5.3% ABV] APPROACHABLE DARK LAGER. SLIGHTLY ROASTY, SLIGHTLY SWEET • *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** \$9 Glass - \$40 Bottle
BRIGHT, PASSIONFRUIT AND STONEFRUIT NOTES, CITRUS, CRISP ACIDITY. • *Marlborough, NZ*
- 2019 MEIOMI CHARDONNAY** \$10 Glass - \$50 Bottle
SMOOTH, AROMA OF HONEY, ALMONDS, BAKING SPICES, AND SUBTLE CUSTARD NOTES. HIGHLIGHTED BY SUCCEULENT ACIDITY AND A CLEAN, MINERAL-DRIVEN FINISH • *Monterey, Sonoma, Santa Barbara, CA*
- 2020 DOMAËNE WACHAU GRÜNER VELTLINER** \$12 Glass - \$60 Bottle
DISTINCTIVE AROMAS OF GREEN APPLE, WHITE PEPPER, HINTS OF MANGO AND DELICATE HERBAL NOTES. MEDIUM BODIED & CRISP ACIDITY, WITH JUICY FRUITS AND WHITE SPICE ON THE FINISH. • *Wachau Valley, AT*
- 2018 KENWOOD PINOT NOIR** \$9 Glass - \$40 Bottle
A CLASSIC, MEDIUM-BODIED PINOT NOIR WITH DELICATE AND COMPLEX FLAVORS THAT GIVE WAY TO A BRIGHT FINISH • *Monterey & Sonoma, CA*
- 2018 ESTANCIA PINOT NOIR** \$10 Glass - \$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*
- 2018 SIMI CABERNET SAUVIGNON** \$12 Glass - \$60 Bottle
AROMAS OF TOASTY OAK, DARK BRAMBLE & ROASTED COFFEE. JAMMY BLACK CHERRY & DARK PLUM • *Sonoma, 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