



Starters

OYSTERS ON THE HALF SHELL* M|P
citrus mignonette, cocktail sauce

ROASTED GULF SHRIMP \$17
shrimp butter, lemon, herbed toast

BEEF TARTARE* \$16
smoked onion cream, egg yolk, chives, house-made chips

POTATO & CARROT LATKES \$13
smoked salmon, yogurt

HAMACHI CEVICHE \$21
red onions, citrus, avocado

BEEF HUMMUS \$14
crudite, house-made flatbread, olive oil

POTATOES BRAVAS \$11
guajillo, potato mousse, rosemary, bonito

Salads

ADD PROTEIN: roasted shrimp \$5 | seared salmon \$9 | grilled chicken \$6

AVOCADO & CUCUMBER \$13
sesame seed vinaigrette, aleppo pepper, marinated olives

COBB SALAD \$19
chicken, avocado, bacon, marinated tomatoes, egg, smoked blue cheese, house pickles, buttermilk dressing

WINTER SQUASH SALAD \$15
roasted acorn squash, apples, warm brown butter, pumpkin seed salsa

LJ CAESAR \$14
pretzel croutons, egg yolk, tarragon, caesar dressing

Mains

ORGANIC VERLASSO SALMON* \$33
smoked sunchoke soubise, sunchoke relish, esoterra farms radish

ROASTED HALF CHICKEN \$29
lavender butter, wilted greens, chicken jus

ROASTED SEASONAL SQUASH & BEETS \$23
gala apples, herb salad, balsamic glaze

HOUSE MADE PASTA \$14|\$28
beef ragu, parmesan cheese, herbs

LJ CHEESEBURGER \$18
roasted onions, cheddar, shredded lettuce, pickles, potato bun, LJ aioli, fries

COLORADO GREEN CHILI & CHEESE ENCHILADAS \$21
roasted pork, jack cheese, cotija, cilantro, sour cream béchamel

From the Ranch

ACCOMPANIED BY YOUR CHOICE OF SIDE AND SAUCE

8OZ GRASS FED FILET MIGNON* \$48

12OZ PRIME NEW YORK STRIP* \$48

Steak Sauces

LJ'S STEAK SAUCE

CHIMICHURRI

HORSERADISH TZATZIKI

Sides

CRISPY CAULIFLOWER WITH TOMATO AIOLI \$8

FANCY MASHED POTATOES \$7

SAUTEED SEASONAL VEGGIES \$8

MUSHROOM RAGOUT \$8

Sweets

LEMON TART \$9

STICKY TOFFEE CAKE \$9

CHOCOLATE POT DE CREME \$9

Local
JONES

*Some items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Healthy Elixers & Juices

LJ REFRESHER \$9
cucumber, lemon, basil, ginger

RESTORED FOCUS \$9
coconut water, reishi powder,
sea salt, cayenne, almond milk

Strong & Spirited

BEFORE YOU GO GO \$16
wheatley vodka, espresso,
vanilla, galliano restretto,
kahlua
our espresso martini.

THE ANGELS' SHARE \$15
espolòn reposado, sfumato
amaro, leopolds 3 pins
tequila with italian flair.

WALK IN THE PARK \$15
nolets gin, averell plum
liqueur, lemon, sage,
sparkling rosé
light, herbacious, spritz.

THE CONFLUENCE \$15
blanco tequila, leopold's
blackberry, leopold's orange,
lemon
house blackberry margarita.

THE WINTER COUPE \$16
leopolds silvertree, drambuie,
lemon, cranberry, honey
a spiced cosmo.

STAY A WHILE \$15
buffalo trace, cynar, chai
vermouth, lemon
chai infused manhattan.

AGAINST ALL ODDS \$15
leopolds navy strength gin,
chateau, dolin dry
twist on a classic martini.

URBAN STREAM \$15
ron zacappa 23, mango, winter
spices, lemon, lime
a winter punch.

Brews

CITRUS PARADISI IPA \$8
Copper Kettle Brewing Co.
Denver, CO

OFF-DRY APPLE CIDER \$8
Stem Ciders
Lafayette, CO

NITRO MILK STOUT \$8
Left Hand Brewing Co.
Longmont, CO

SIPPIN' PRETTY SOUR \$8
Odell Brewing Co.
Fort Collins, CO

WHITE RASCAL \$7
Avery Brewing Co.
Boulder, CO

FAT TIRE AMBER ALE \$8
New Belgium Brewing Co.
Fort Collins, CO

COORS LIGHT \$6
Coors Brewing Co.
Golden, CO

Wine

White

**GRÜNER VELTLINER
ZOCKER** \$14/56
Edna Valley, CA

**PINOT GRIGIO
TERLATO VINEYARDS** \$13/48
Friuli, Italy

**SAUVIGNON BLANC
DOMAINE PAUL CHERRIER** \$21/78
Sancerre, France

**SAUVIGNON BLANC
ESK VALLEY** \$15/58
Esk Valley, New Zealand

**CHARDONNAY
DOMAINE JEAN-PAUL PAQUET** \$15/58
Mâcon-Fuissé, France

**CHARDONNAY
STOLLER** \$14/48
Dundee Hills, OR

**CHARDONNAY
STAGS' LEAP** \$16/64
Sonoma, CA

Sparkling

**PROSECCO
STELLINA DI NOTTE** \$11/44
Veneto, Italy

**CALIFORNIA CUVÉE
J VINEYARDS** \$15/60
Russian River Valley, CA

NICOLAS FEUILLATTE BRUT \$19/72
Champagne, France

Rosé

**ROSE
CHATEAU DU SEUIL** \$13/56
Provence, France

**ROSE
STOLLER** \$12/40
Willamette Valley, OR

**SPARKLING ROSE
VICTORINE DE CHASTENAY** \$14/56
Burgandy, France

Red

**CABERNET SAUVIGNON
OBSIDIAN RIDGE** \$18/68
Red Hills, CA

**PINOT NOIR
SOTER NORTH VALLEY** \$17/68
Willamette, OR

**PINOT NOIR
LULI** \$16/56
Santa Lucia Highlands, CA

**ROSSO DI MONTEPULCIANO
POLIZIANO** \$15/60
Tuscany, Italy

**MALBEC
TINTONEGRO, UCO VALLEY** \$14/56
Mendoza, Argentina

**CABERNET SAUVIGNON
GOLDSCHMIDT VINEYARDS
'KATHERINE'** \$18/68
Alexander Valley, CA

**CABERNET FRANC
LA BATELLERIE** \$17/68
Chinon, FR

**GRINGNOLINO D'ASTI
TENUTA GARETTO** \$16/68
Piedmont, IT