

## STARTERS & SMALL PLATES

### POT O' MUSSELS

*white wine · kaffir lime · thai bird chili · roasted tomatoes*  
*recommended beer pairing: wit*

### CRISPY BLACKENED CHICKEN WINGS

*ranch · frank's hot sauce · carrot & celery sticks*  
*recommended beer pairing: amber*

### COLORADO LAMB MEATBALLS

*tangy bbq · pine nuts · oregano*  
*recommended beer pairing: porter*

### SWEET POTATO FRIES

*sea salt · chipotle maple aioli*  
*recommended beer pairing: pale ale*

### ALBACORE TUNA TACOS

*sriracha mayo · pickled ginger slaw · guacamole · whole wheat tortilla*  
*recommended beer pairing: ipa*

### BEEF SATAY

*ginger slaw · pineapple · sweet chili peanut sauce ·*  
*spiced candied nuts*  
*recommended beer pairing: wit*

### CHEF'S CHOICE CHEESE & CHARCUTERIE

*daily selection of 3 meats & 3 cheeses · beer mustard · gherkins*  
*recommended beer pairing: saison*

### PORK BELLY

*bibb lettuce cups · toasted pine nuts · black garlic caramel*  
*recommended beer pairing: ipa*

**ATWATER**  
  
ON GORE CREEK

*CUISINE GUIDED BY THE PRINCIPLES OF SUSTAINABILITY*

Consuming raw or undercooked meat, seafood, shellfish or eggs may increase the risk of foodborne illness.