

## BAKED DAILY

**WARM SKILLET FOCACCIA BREAD 4**  
*fresh churned butter · house made jam*

## STARTERS & SMALL PLATES

**CRISPY BLACKENED CHICKEN WINGS 12**

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

**POT O' MUSSELS 9**

*white wine · garlic · Thai bird chili · roasted tomatoes  
recommended beer pairing: wit*

**YELLOW LENTIL HUMMUS 8**

*preserved lemon · olives · gherkins · crispy lentil chips  
recommended beer pairing: white ipa*



**COLORADO LAMB MEATBALLS 11**

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

**SWEET POTATO FRIES 7**

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

**ALBACORE TUNA TACOS 12**

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

## GARDEN & KETTLE

**CAESAR 11**

*focaccia croutons · parmesan reggiano · white anchovies  
eggless caesar dressing  
recommended beer pairing: pale ale*



**WARM SPINACH 13**

*golden beets · pickled red onion · soft poached egg  
sunflower seeds · kumquat vinaigrette  
recommended beer pairing: hefeweizen*

**BUTTERNUT SQUASH SOUP 7**

*coconut milk · avocado · cilantro · focaccia crostini  
recommended beer pairing: dubbel*

**GREEN CHICKEN CHILI 9**

*Pico de Gallo · Cotija · Grilled Tortilla  
recommended beer pairing: Pilsner*



**CHOPPED KALE BLT 14**

*romaine & Tuscan kale · bleu cheese · red onion  
cherry tomato · avocado  
lemon bacon vinaigrette  
recommended beer pairing: saison*

**FARMHOUSE GREENS 9**

*radish · tomato · carrot · balsamic vinaigrette  
recommended beer pairing: wit*

# ATWATER

ON GORE CREEK





## “THE STUDY OF...” SPRING

“The Study Of...” culinary series features an in-depth exploration of ingredients & styles of cooking with the chefs of the Destination Culinary Collection

### PIZZAS

#### CARNIVORE 22

*bacon · ham · pepperoni · Italian sausage  
recommended beer pairing: amber ale*

#### OMNIVORE 23

*pepperoni · Italian sausage · mushroom · onion  
bell pepper · black olives  
recommended beer pairing: amber ale*



#### HERBIVORE 21

*Colorado goat cheese · onion · mushroom  
roasted tomato · arugula  
recommended beer pairing: saison*

#### CREATE YOUR OWN 19

*comes with marinara sauce and three cheese mix  
each additional topping- 1  
recommended beer pairing: draft sampler*

### SANDWICHES

*served with choice of: **herbed fries** or **mixed greens**  
gluten free bread available upon request*



#### MANGO GLAZED LAMB GYRO 14

*saffron jicama · shaved lettuce · serrano green chutney ·  
mint · cilantro · warm pita  
recommended beer pairing: stout lemon shandy*



#### GRILLED SALMON 16

*Fennel chili aioli · red onion · peppadews  
daikon sprouts · brioche bun  
Recommended beer pairing: saison*

#### 7x SIRLOIN GRILLED CHEESE 15

*fontina · boursin · American · arugula · tomato · Texas toast  
recommended beer pairing: dubbel*

#### GOLDEN BEET BURGER 14

*quinoa · farro · pickled beet · alfalfa sprouts · brioche bun  
recommended beer pairing: Pilsner*

#### PUB BURGER 16

*tempura onion ring · cheddar ·  
Dijon honey mustard · brioche bun  
recommended beer pairing: amber*

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