

STARTERS

Seasonal Soup

Chef's Daily Creation
12

Cheese & Charcuterie Board

Artisan Cheese | Cured Meats | House Made Jams & Mustard | Tangerine Chili Olives | Crostini
36

Baby Arugula

Toasted Sunflower Seeds | Dried Cherries | *Crows Dairy* Feta Cheese | Raspberry Meyer Lemon Vinaigrette
18

Forty 1 Caesar

Baby Gem Lettuce | Crisp Parmesan | House Caesar Dressing | Challah Crouton
19

Beelers Pork Belly

Mustard Spätzle | Rosemary Apple Butter | Apple Fennel Salad | Mustard | Herb & Chili Oil
27

Seared Prawns

Forbidden Rice | Coconut | Green Curry | Peanuts | Chili | Herb Salad
32

ENTREES

Beelers Bone-In Pork Chop

Tepary White Bean Puree | Wild Rice | Patty Pan Squash | Baby Red Beets
Lavender Basil Marinated Peaches | Smelter Town Milkshake IPA Demi-Glace
64

Seared Scallops

Calabrian Pepper | Beets | Parsnip | Baby Carrots | Quinoa | Herb Oil
62

Gold Canyon Prime Filet

Caramelized Mushroom & Shallot Puree | Local Broccoli & Zucchini | Yukon Gold Potatoes | Wanderlust Pan Am Stout Demi-Glace
68

Icelandic Salmon

Charred Cranberry & Ginger | Spaghetti Squash | Snow Peas | Red Onion Petals | Orange | Pistachio
57

Airline Chicken Breast

Farro Risotto | Purple Cauliflower | Beech Mushroom | Brussels | Black Garlic Goat Cheese | Tart Cherry
43

King Trumpet "Steaks"

Curried Squash | Seasonal *Bluebird Farms* Vegetables | Tepary Bean Succotash | Smoked Cashew Basil Chimichurri
46