



THE PINERY

TO SHARE

ROASTED CARROTS ^{HW}

Frenched Carrots | Spiced Labneh | Sesame Dukkah | Black
Lime | Cilantro

12

BEETS THREE WAYS ^{HW}

Beet Hummus | Pickled Beet | Beet Chips | Sweet Peppers |
Heirloom Carrots | EVOO | Maldon | Naan | Bulls Blood

14

CHIPS & DIPS

Charred Tomato Salsa | Guacamole | Corn Tortilla Chips

12

Queso Blanco | 5

I’LL JUST HAVE 1 BITE

DUCK FAT TRUFFLE FRIES

Seashore Potato | Seasoned Truffle Salt | Grana Padano | Confit
Garlic Tarragon Aioli

12

RICOTTA DI PARMA

Ricotta | Dates | Agrumato | Prosciutto Di Parma | Maldon |
Micro Basil | Ciabatta

14

SMOKED WINGS

1 lb Brined & Smoked | Carrot | Celery | House Hot | Buffalo
| Sweet Chili | Ranch Dry Rub | Maple Bourbon Dry | Black &
Blue Dry

15

ALMOST GREENS

Grilled Chicken 7 | Salmon *10 | Grilled Shrimp 10

SUN-KISSED BEET SALAD ^{HW}

Roasted Beets | Whipped Chevre | Pistachio | Local Greens |
Orange Supreme | Champagne Vinaigrette

16

HARVEST FARRO SALAD ^{HW}

Heirloom Carrots | Farro | Ricotta | Candied Pecan | White
Balsamic | Arugula

16

FALL POWER BOWL ^{HW}

Blistered Quinoa | Butternut Squash | Cherry Tomato | Carrot |
Avocado | Candied Pepitas | Basil Pesto

17

GEMS (GREENS)

Grilled Chicken 7 | Salmon *10 | Grilled Shrimp 10

ENSALATA

Little Gem | Dates | Whipped Gorgonzola | Shaved Prosciutto |
Grilled Ciabatta | Cured Cherry Tomato | Essenza Balsamic

16

CLASSIC CAESAR

Little Gem | Pan Croutons | Grana Padano | Cured Cherry
Tomato | Grilled Lemon | Pea Shoots

13

ALL DAY FAVORITES

PINSA ROMANA

DELA + BELLA

Mortadela | Basil Pesto | Stracciatella |
Arugula | Grana Padano | Fresh Herb

15

BOSCO PESTO

Pesto | Mozz Blend | Goat Cheese | Pine
Nut | Balsamic Glaze | Grana Padano |
Arugula

14

FIRE CRACKER

Pickled Fresno | Ricotta | Mozz Blend |
House Hot Honey | Elevation Calabrese
Salami

15

RONI

Uncured Peperoni | Mozz Blend | San
Marzano Sauce | Grana Padano

14

WITH YOUR HANDS

THE HOG FATHER

Fried Mortadella | Hot Honey |
Stracciatella | Arugula | Fried Egg |
Angry Cukes | Side

18

FRENCH DIP

Choice Prime Rib | Provolone
| Caramelized Onion | Creamy
Horseradish | Au Jus | Side

18

WAGYU CRUSH BURGER*

Buckhead Local Beef | Grilled Onion
| Fresno Aioli | American Cheese |
Lettuce | Tomato | Brioche | Side

18

COLORADO CHICKEN

Red Bird Breast | Poblano Chili |
Chipotle Aioli | Pepperjack Cheese |
Brioche | Side

18

PINERY CLUB

Smoked Turkey | Tender Belly Ham |
Bacon | Tomato | Lettuce | Herb Aioli |
Sourdough

16

SIDES

SOUP DUJOR

Cup 7 Bowl 12 |

CO GREEN CHILI

Cup 8 Bowl 12 |

HAND CUT FRIES

5

SWEET POTATO WAFFLE
FRIES

5

TATER TOTS

5

ROASTED ROOT VEGGIES

8

TRUFFLE FRIES

8

FRUIT CUP

5

CAESAR SALAD

7

MIXED GREEN SALAD

6

DINNER PASTAS

Available After 4pm | Pasta + Ricotta Hand Made in House

RAVIOLO EN BRODO

Herb Ricotta | Quail Bottarga | Pecorino Brodo | Basil Oil |
Grana Padano | Pine Nuts | Micro Basil

24

BOLOGNESE TOSCANO

Wagyu Beef & Italian Sausage | Black Pepper Pappardelle |
Herb Ricotta | Calabrian Bread Crumbs | Micro Basil

32

DINNER ENTREES

Available After 4pm

COLORADO LAMB RACK*

Colorado Raised | Pistachio Dukkah | Marble Potato | Frenched
Carrots | Caramelized Honey

48

SHORTY RIB

Aromata Braised | Truffled Pomes Puree | Roasted Carrot |
Pan Jus

42

DUCK CONFIT

Maple Leaf Family Farm Raised | Celeriac Puree | Roasted Beet
| Rosemary Thyme Jus

48

BRONZINO* ^{HW}

Wild Caught & Grilled | Cured Tomato Pistachio Pesto |
Blistered Quinoa | Grilled Lemon | Pea Tendril

42

^{HW} – Health & Wellness

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 20% Service Charge is added.



THE PINERY

COCKTAILS

APPLE TREE

Flecha Azul Blanco Tequila | Lime Juice | Cointreau | Apple Cider | Cinnamon

JACK BERRY SMASH

Jack Daniel’s Whiskey | Blackberries | Mint | Simple Syrup | Lemon Juice

SWEET CHAI O’ MINE

Allspice-Infused Bacardí Rum | Cardamaro | Chai Tea | Cinnamon Whip | Dehydrated Orange Wheel

CHERRY POP

New Amsterdam Gin | Giffard Orgeat Syrup | Sour Mix | Starry Caffeine-Free Soda

THE POCKET SQUARE

1792 Small Batch Bourbon | Egg White | Orange Juice | Cinnamon | Lemon Juice | Maple Syrup | Angostura Bitters

THE SICILIAN

Exotico Tequila | Limoncello | Pomegranate Juice | Lime Juice | Simple Syrup | Basil

THE CASCADE CLASSIC

Maker’s Mark Bourbon | Pear Liqueur | Vanilla Syrup | Bitters

SPICED WHITE RUSSIAN

Chai-Infused Tito’s Handmade Vodka | Kahlúa | Vanilla Cold Foam

BREWS

Miller Lite

Coors Light

Corona Light

Corona Premier

Modelo Especial

SMOKEY BLUE MOON SHANDY

Blue Moon Belgian White Beer | Jack Daniel's Whiskey | Lemon Juice | Simple Syrup

Athletic Non-Alcoholic

Voodoo Ranger Juicy Haze IPA

High Noon Tequila Seltzer

High Noon Vodka Seltzer

White Claw Hard Seltzer

Red Bull Energy Drink

FEATURED BEER ON TAP

Modelo Especial

Coors Light

Voodoo Ranger Juicy Haze IPA

Breckenridge Brewing - Avalanche Amber

Bells Brewing Two Hearted IPA

Dry Dock Brewing - Apricot Blonde

Odell Brewing - Hazer Tag

Avery Brewing - White Rascal

WINE

SPARKLING

La Marca | Prosecco

WHITE

Talbott Kali Hart | Chardonnay

Frank Family | Chardonnay

Canyon Road | Chardonnay

Maso Canali | Pinot Grigio

Matua | Sauvignon Blanc

Poggio al Tesoro
Solosole | Vermentino

La Jolie Fleur | Rosé

RED

Prati by Louis M.
Martini | Cabernet Sauvignon

Daou Vineyard | Cabernet Sauvignon

Canyon Road | Cabernet Sauvignon

Frei Brothers | Merlot

Poggio al Tesoro
Mediterra | Toscana Blend

Hahn SLH | Pinot Noir

The automatic 20% service charge collected for all food and beverage is not a tip or gratuity.
This service charge may be distributed to certain food and beverage service employees.