



THE PINERY

FOR YOUR TABLE

CRISPY RICE SALMON <i>HW</i>	16	SMOKED WINGS	15
Crispy Rice Cake Fire Cracker Soy Toasted Sesame Asian Pickle Green Onion Micro Cilantro Jalapeno		1lb Brined & Smoked Carrot Celery House Hot Buffalo Sweet Chili Ranch Dry Rub Maple Bourbon Dry Rub Black & Blue Dry Rub	
PORK BELLY BAO	16	ITALIANO PINSA	15
Steam Bun Asian Pickle Pickled Fresno Toasted Sesame Grilled Lime Micro Cilantro		San Marzano Mozzarella Blend Cotto Pepperoni Pepperoncini Confit Garlic Basil GF Crust Available	
CHIPS & DIP	12	KOREAN BBQ PINSA	16
Charred Tomato Salsa Guacamole Corn Tortilla Chips <i>Queso 5</i>		Korean BBQ Sauce Mozzarella Blend Pork Belly Jalapeno Yuzu Slaw Toasted Sesame Micro Cilantro GF Crust Available	
DUCK FAT TRUFFLE FRIES	12	BRIE ZAA PINSA	15
Seashore Potato Grana Padano Confit Garlic Tarragon Aioli		EVOO Mozzarella Blend Apple Caramelized Onion Whipped Brie Prosciutto Kale Chips GF Crust Available	
WHIPPED FETA <i>HW</i>	14	RONI PINSA	14
Dried Apricot Puffed Faro Prosciutto Ciabatta EVOO Bi-Color Basil Maldon		Uncured Peperoni Mozz Blend San Marzano Sauce Grana Padano GF Crust Available	

HAND HELDS

GF Bun 1 | Tortilla Wrap 1

FIERY CHICKEN SANDO	18	GREENS + BOWLS	
Pickle Brined Red Bird Angry Cukes Citrus Butter Hot Honey Brioche		Grilled Chicken 7 Salmon* 10 grilled shrimp 10	
FRENCH DIP	18	ENSALATA	16
Choice Prime Rib Provolone Caramelized Onion Creamy Horseradish Au Jus Dutch Crunch Hoagie Choice of Side		Little Gem Dates Whipped Gorgonzola Shaved Prosciutto Grilled Ciabatta Cured Cherry Tomato Essenza Balsamic	
ITALIAN STALLION	18	GRILLED GEM	14
Cotto Elevation Salami Tomato Pickled Red Onion Shreduce Giardiniera Provolone Basil Aioli Dutch Crunch Hoagie		Baby Gem Pan Croutons Grana Padano Cured Cherry Tomato Cured Egg Yolk Grilled Lemon Pea Shoots	
WAGYU CRUSH BURGER	18	WEDGE	16
<i>Buckhead Local Beef Grilled Onion Fresno Aioli American Cheese Lettuce Tomato Brioche Choice of Side Bacon 2 Avocado 2 Egg 2</i>		Baby Iceberg Cured Cherry Tomato Bacon Chive Bleu Cheese Crumble Dill Ranch	
COLORADO CHICKEN	18	BABY KALE <i>HW</i>	16
Red Bird Breast Poblano Chili Chipotle Aioli Pepper Jack Cheese Brioche Choice of Side		Apple Whipped Brie Citrus Supreme Candied Almonds Honey Mustard Vinaigrette	
PINERY CLUB	16	WINTER POWER BOWL <i>HW</i>	17
Smoked Turkey Tender Belly Ham Bacon Tomato Lettuce Herb Aioli Sourdough Choice of Side		Roasted Carrot Charred Mushroom Romesco Cured Cherry Tomato Toasted Almonds Baby Kale	
		PORK BELLY FRIED RICE	17
		Egg Shoyu Chili Oil Serrano Toasted Peanuts Carrot Green Onion Micro Cilantro	

EVENING ENTRÉES

TAGLIATELLE & MUSHROOM	24	SIDES	
Pecorino Bechamel Cured Egg Yolk Cured Cherry Tomato Basil Oil Pepper <i>Chicken 7 Salmon 10 Shrimp 10</i>		*One included with Hand-Held	
DRY AGE RIBEYE	45	SOUP DUJOR & COLORADO GREEN CHILI	
Australian Wagyu Pommes Puree Roasted Root Vegetables Chimichuri Butter Fleur De Sel Pea Tendril		<i>Cup 8 Bowl 13</i>	
KAN KAN PORK CHOP	38	BRUSSELS OR ROASTED ROOT VEGGIES	7
16oz Neiman Ranch Pork Apple Puree Roasted Root Vegetables Ponzu Celery Heart Greens Micro Cilantro		FRIES, SWEETS OR TATER TOTS*	5
BRAISED LAMB SHANK	46	TRUFFLE FRIES	8
16oz Superior Farms Lamb Pickled Red Onion Dried Apricot Carrot Puree Roasted Root Vegetables Sorrel		FRUIT CUP*	5
HALF CHICKEN - AUSSIE STYLE	38	SIDE SALAD	7
Half Red Bird Chicken Brussel Sprouts Roasted Fingerling Potatoes Garlic Citrus Butter Peri Piri Chimi Churi Charred Lemon To Share		House or Caesar	
ALAMOSA, CO BASS <i>HW</i>	36		
Brown Butter Roasted Fingerlings Crispy Brussel Sprouts Charred Lemon Sorrel			



**JOSHUA BECKER
EXECUTIVE CHEF**

HW | Health & Wellness

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies.



BEER

Bottles & Cans

MILLER LITE
COORS LIGHT
CORONA LIGHT
CORONA PREMIER
MODELO ESPECIAL
VOODOO RANGER JUICY HAZE IPA
ATHLETIC NON-ALCOHOLIC
HIGH NOON TEQUILA SELTZER
HIGH NOON VODKA SELTZER
WHITE CLAW HARD SELTZER
RED BULL ENERGY DRINK

Featured Beer on Tap

MODELO ESPECIAL
VOODOO RANGER JUICY HAZE IPA
COORS LIGHT
AVALANCHE AMBER ALE
TWO HEARTED ALE
THREE ROTATING COLORADO OPTIONS

COCKTAILS

APPLE TREE

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

TEE TIME TAI

Bacari Superior Rum | Myers's Rum | Orange Juice |
Pineapple Juice | Grenadine

THE POCKET SQUARE

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

THE CASCADE CLASSIC

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

JACK BERRY SMASH

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

CHERRY POP

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

THE MEMBER'S MARTINI

Tito's Handmade Vodka | Olive Juice | Blue Cheese Olives

WATER'S EDGE MARGARITA

Exotico Tequila | Fresh Lime Juice | Agave Nectar

WINE

White

TALBOTT KALI HART

Chardonnay

CANYON ROAD

Chardonnay & Pinot Grigio

FRANK FAMILY

Chardonnay, Carneros

MASO CANALI

Pinot Grigio

POGGIO AL TESORO SOLOSOLE

Vermentino

MATUA

Sauvignon Blanc, New Zealand

Bubbles & Rosé

LA MARCA

Prosecco, 187ml Split

LA JOLIE FLEUR

Rosé

Red

HAHN SLH

Pinot Noir, Monterey

CANYON ROAD

Cabernet Sauvignon & Pinot Noir

PRATI BY LOUIS M. MARTINI

Cabernet Sauvignon

FREI BROTHERS

Merlot

DAOU VINEYARD

Cabernet Sauvignon, Paso Robles