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ENTREES

Available after 4pm

GRILLED VERLASSO SALMON HW 28

Blistered Quinoa | Asparagus Tips | Basil Pesto | Tomato Basil Provance | Pea Shoots

FAJITA PLATE 38

American Wagyu Skirt Steak | Seasoned Black Beans | Raquelitas Corn Tortillas | Cilantro Lime Rice | Charred Tomato Salsa | Pickled Red Onion | Guacamole

COWBOY RIBEYE 46

14oz Center Cut Black Angus Ribeye | Grilled Broccolini | Grana Padano | Toasted Pine Nuts | Confit Garlic Compound Butter | Loaded Baked Potato

CHICKEN PICCATA 24

Red Bird Chicken Breast | Linguini | Lemon Caper Beurre Blanc | Foraged Shrooms | Grana Padano | Basil Oil
Verlasso Salmon 4

SANDWICHES

Served With Choice of Side

WAGYU CRUSH BURGER * 18

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

BUNKER BUSTER RUEBEN 18

House Cooked Corned Beef | Sauerkraut | House 1K Dressing | Swiss Cheese | Marble Rye

SLAP YO MAMMA CHICKEN SANDWICH 16

Buttermilk Brined Chicken Breast | Angry Cukes | House Hot Honey | Citrus Aleppo Butter | Brioche Bun

COLORADO CHICKEN 17

Local Grilled Chicken Breast | Poblano Chile | Chipotle Aioli | Pepperjack Cheese | Avocado | Brioche Bun

TURKEY WRAP 15

House Smoked Turkey | Boursin Cheese | Lettuce | Tomato | Avocado | Spinach Tortilla

PINERY CLUB SANDWICH 16

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

SHARE PLATES

GENEVESE GUAC TOAST HW 14

Guacamole | Toasted Pine Nuts | Sesame Seeds | Cured Cherry Tomato | Calabrian Olive Oil | Maldon | Micro Basil | Local Ciabatta

SMOKED WINGS * 14

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

GRAZER BOARD 18

Cured Meats | Imported Cheese | Pickled Vegetables | Jam | Grilled Ciabatta

CHIPS & SALSA 12

Local Heirloom Tomato Charred Salsa | Guacamole | Corn Tortilla Chips

BRAZILIAN BORRACHO SKEWERS 17

Marinated Skirt Steak | Pickled Red Onion | Red Chimichurri | Grilled Lime | Spiced Pepitas

SALADS

Grilled Chicken Breast 7 | Verlasso Salmon * 10 | Skirt Steak * 14 | Grilled Shrimp 10

LITTLE GEM CAESAR 12

Gem Lettuce | Grana Padano | Cured Cherry Tomato | Pan Croutons | Caesar Dressing | Grilled Lemon | Pea Shoots

PAR 3 16

Chicken Salad | Tuna Salad | Egg Salad | Spring Mix | Cherry Tomato | Cucumber

COBB SALAD 14

Romaine | Roasted Chicken | Hard Boiled Egg | Bacon | Tomato | Blue Cheese Crumble | Avocado | Ranch

PINERY POWER BOWL HW 17

Blistered Quinoa | Black Bean | Charred Corn | Cured Cherry Tomato | Avocado | Spiced Pepitas | Roasted Red Pepper Coulis

GRILLED ASPARAGUS SALAD HW 15

Grilled Asparagus | Blistered Farro | Local Roasted Mushrooms | Shaved Grana Padano | Arugula | Preserved Lemon Vinaigrette

FLATBREADS

GF Cauliflower Crust 3

BASIL PESTO 16

House Basil Pesto | Charred Green Onion | Ricotta | Fresh Mozzarella | Arugula | Grana Padano | Maldon

THREE LITTLE PIGS 16

San Marzano Sauce | Bacon | Prosciutto | Sausage | Mozzarella Blend | Grana Padano

RONI LOVER 14

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

SPICY HAWAIIAN 16

San Marzano Sauce | Mozz Blend | Canadian Bacon | Pickled Jalapeno | Grilled Pineapple

SIDES

CHARRED BROCCOLINI HW 7

Grilled Broccolini | Grana Padano | Sesame Pistachio Dukkah

HAND CUT FRIES 5

SWEET POTATO WAFFLE FRIES 5

TATER TOTS 5

TRUFFLE FRIES 8

Hand Cut Fries | Truffle Oil | Grana Padano | Fresh Herb | Tuscan Fry Sauce

FRUIT CUP 5

CAESAR SALAD 7

MIXED GREEN SALAD 5

SOUP OF THE DAY

Cup 8 | Bowl 12

COLORADO GREEN CHILI

House Made Pork Green Chili
Cup 8 | Bowl 12

* These items may be served raw or under-cooked, based on your specification, or contain raw or under-cooked ingredients. Consuming raw or under-cooked meats, poultry, shellfish, seafood, 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. 43367

drink

CANS

MILLER LITE

COORS LIGHT

CORONA LIGHT

CORONA PREMIER

FAT TIRE

MODELO ESPECIAL

VOODOO RANGER JUICY HAZE IPA

WHITE CLAW HARD SELTZER

HIGH NOON TEQUILA SELTZER

ATHLETIC NON-ALCOHOLIC

SMOKEY BLUE MOON SHANDY

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

HIGH NOON VODKA SELTZER

RED BULL ENERGY DRINK

Featured Beer on Tap

VOODOO RANGER IPA

COORS LIGHT

MODELO ESPECIAL

COCKTAILS

BLOOD ORANGE WHISKEY SOUR

Basil Hayden Rye Whiskey | Solerno Blood Orange Liqueur | Simple Syrup |
Lemon Juice | Egg Whites

GIVE HER FLOWERS

Flecha Azul Blanco Tequila | Aperol | St-Germain Elderflower Liqueur | Fresh
Lemon Juice | Angostura Bitters

LONE RANGER

Exotico Blanco Tequila | Freshly Squeezed Citrus | Housemade Hibiscus Tea
Syrup | J Brut Sparking Rosé Wine

RUM ALMOND BLOSSOM

Myers's Rum | Lemon Juice | Orgeat Syrup | Angostura Bitters

GINGERLY TURMERIC SPRITZ

New Amsterdam Gin | Domaine de Canton Ginger Liqueur | Wycliff
California Champagne | Local Turmeric Honey | Orange Juice

SMOKED ROSEMARY TRANSFUSION

Tito's Handmade Vodka | Fresh Lime Juice | Grape Juice | Ginger Beer | In a
Rosemary Smoked Glass

SVEDKA BREEZER

Svedka Vodka | Cranberry Juice | Pineapple Juice

BLOOD ORANGE MARGARITA

Patrón Silver | Cointreau | Blood Orange Juice | Simple Syrup | Lime Juice

DIRTY SHIRLEY

Jack Daniel's Whiskey | Grenadine | Soda

WINE

LA MARCA

Prosecco

CANYON ROAD

Chardonnay

TALBOTT KALI HART

Chardonnay

MASO CANALI

Pinot Grigio

LA JOLIE FLEUR

Rosé

FREI BROTHERS

Merlot

POGGIO AL TESORO SOLOSOLE

Vermentino

PRATI BY LOUIS M. MARTINI

Cabernet Sauvignon

POGGIO AL TESORO MEDITERRA

Toscana Blend

CANYON ROAD

Cabernet Sauvignon

HAHN SLH

Pinot Noir

MATUA

Sauvignon Blanc