

GOURMET TAPAS

~ LARGER PLATES~

Chicken Pastry Pie <i>with mushrooms, thyme & creamy brie sauce</i>	\$10
Gourmet Quiche <i>with caramelized onions, assorted cheeses & carrot salad</i>	\$10
Wild Mushroom Polenta Squares <i>with caramelized onions & cheese</i>	\$9
Black Forest Ham Baguette <i>with sweet onions, brie & stone mustard</i>	\$7.5
Seafood Crostinis <i>with crab, shrimp & creamy cheese topping</i>	\$8.5
Brie en Croute (serves 2) <i>warm with crackers & cranberries</i>	\$12

~ DESSERTS ~

Flourless Chocolate Soufflé with Caramel Sauce	\$6
Pear Tart with Whipped Cream	\$6

BEER

Avery IPA	\$5
Upslope Pale Ale	\$5
Redpoint Amber Ale (Avery)	\$5
New Belgium Sunshine Wheat	\$5
Twisted Pine Pearl Street Porter	\$5
Stella Artois	\$5

HALF BOTTLES

Cakebread Chardonnay 2007, Napa, CA.	\$37
Bookcliff Vineyards Allegretto, Colorado.	\$17
Joseph Phelps Cabernet Sauvignon 2006, Napa, CA.	\$48

WINE FLIGHTS

Includes 3 fabulous wines

International White Flight: <i>Pinot Grigio(IT), Sauv Blanc(NZ), Riesling(GER)</i>	\$12
Chardonnay Flight: <i>France, Napa, Sonoma</i>	\$14
Kick Arse Big Red Flight: <i>Napa Cab, Chappellet Cuvee, Lang & Reed Cab Franc</i>	\$17
Old World Jewels, Red Flight: <i>Spanish Rioja, French Rhone, Italian Chianti Riserva</i>	\$15
Pinot Noir Passion, Red Flight: <i>Oregon, France, Napa</i>	\$18

~ SMALLER PLATES ~

Flatbreads <i>with pesto, artichoke, sundried tomatoes, onion & goat cheese available with or without prociutto</i>	\$10
Buffalo Meatballs <i>with orange-mango chutney sauce</i>	\$7.5
Crispy Potato Cakes <i>with smoked salmon & gruyere</i>	\$7.5
Asiago Risotto Rounds <i>creamy prosciutto with lemon zest</i>	\$8.5
Asian Chicken Rolls <i>with hoisin dipping sauce</i>	\$7.5
Wild Mushroom Crostinis <i>with sautéed onions, jarlsburg, parmesan & herbs</i>	\$8.5
Spanish Marcona Almonds	\$3.5
Italian Olive Mix	\$4

OTHER BEVERAGES

San Pelligrino Sparkling Water (large)	\$4
San Pelligrino Limonata Sparkling	\$2.5
Coke, Diet Coke	\$1.5

BOTTLES

Arrowood Viognier Saralee 2006, Sonoma, CA.	\$36
Domaines Schlumberger Pinot Gris 2007, Alsace, France.	\$39
Pierre Sparr Gewurztraminer 2007, Alsace, France.	\$40
Pine Ridge Dijon Clones Chardonnay 2006, Carneros, CA.	\$50
M. Chap. Côtes-du-Rhône Belleruche Rosé 2007, France.	\$28
J Winery Russian River Pinot Noir 2006, Sonoma, CA.	\$54
Georges Duboeuf Morgon Cru du Beaujolais 2007, France.	\$34
Chateau Mont-Redon Chateauneuf du Pape 2004, France.	\$80
Hope Estate "The Ripper" Shiraz 2007, Australia.	\$40
Ridge York Creek Zinfandel 2006, Sonoma, CA.	\$55
Casa De La Ermita Petit Verdot 2003, Jumilla, Spain.	\$70
Orin Swift "Papillon" Red Wine 2006, Napa, CA.	\$87

All By the Glass wines are also available by the bottle.

Happy Hours Every Day 3 - 6pm!

\$1 off all wines. \$4 Chardonnay,

\$5 Red Cab Blend, \$3.5 Beers

and \$2 off all hot Tapas.

WHITE WINES BY THE GLASS

Presented drier to sweeter, then the bubbly

	<u>Glass</u>	<u>Bottle</u>
<i>Principato Pinot Grigio 2008, Delle Venezie, Italy. Soft citrus flavors, nice light, crisp fruit.</i>	\$7	26
<i>Scarpetta Pinot Grigio 2008, Friuli, Italy. Crafted by Boulder's Master Somm Bobby Stuckey. Wow!</i>	\$12	45
<i>Matua Marlborough Sauvignon Blanc 2008, New Zealand. Zingy grapefruit aromatics and citrus.</i>	\$7.5	28
<i>Kenwood Yalupa Chardonnay 2008, CA. Quintessential Chard with subtle butter and oak.</i>	\$6.5	25
<i>Mommessin Macon-Villages 2007, Burgundy, France. Old vine Chardonnay, crisp green apple, minerality.</i>	\$10	38
<i>Saintsbury Chardonnay 2007, Napa, CA. Classic citrus and pear. Concentrated, rich, crisp, true elegance.</i>	\$12	45
<i>Pircas Negra Torrontés 2008, Argentina. 100% certified organic. Light, crisp fruit & refreshing.</i>	\$9	32
<i>Rhein River Riesling 2007, Germany. White peach, orange blossom with perfect sweetness.</i>	\$9	32
<i>Bookcliff Vineyards Allegretto, Colorado (375ml). Light dessert wine with orange blossoms, apricots.</i>	\$8	17
<i>Mumm Napa Brut Prestige, Napa Valley, CA. Perfect special occasion sparkling wine.</i>	\$12	45
<i>Segura Viudas Brut Reserva Cava, Spain. Sophisticated dryness with subtle bubbles.</i>	\$9	29

RED WINES BY THE GLASS

Presented lighter to more full-bodied

	<u>Glass</u>	<u>Bottle</u>
<i>Louis Latour Domaine de Valmoissine Pinot Noir 2007, Burgundy, France. Smooth, cherries, distinct.</i>	\$10	38
<i>Bethel Heights Pinot Noir 2007, Oregon. Sustainable, silky texture, dusty raspberries with structure.</i>	\$13.5	48
<i>Artesa Reserve Pinot Noir 2007, Carneros, CA. Bright cherries, red currant and a velvety, rich palate.</i>	\$12	44
<i>Tamás Estates Double Decker Red 2007, Central Coast, CA. Lush, fruity Cab Sauv, Petit Sirah & Barbera.</i>	\$6.5	25
<i>Beronia Crianza 2006, Rioja, Spain. Traditional style Tempranillo blend, voluptuous, toast, nice spice.</i>	\$9.5	34
<i>Chateau La Grange Clinet 2006, Bordeaux, France. Solid vintage, round flavors and well balanced.</i>	\$10	38
<i>Delas Côtes-du-Rhône St. Esprit 2008, France. Mouthwatering Syrah & Granache, smooth tannins.</i>	\$10	38
<i>Lang & Reed Cabernet Franc 2007, North Coast, CA. Rare 100% Cab Franc gem, currants, rich tannins.</i>	\$12.5	46
<i>Colores del Sol Malbec 2008, Mendoza, Argentina. Vibrant fruit flavors of cherries and terroir.</i>	\$9	32
<i>Renzo Masi Chianti Riserva 2006 D.O.C.G., Tuscany, Italy. Sangiovese with rich, cherry, tobacco notes.</i>	\$9	32
<i>Boulder Creek Merlot 2006, Colorado. Complex, rich dark fruit with a soft touch. Drink local.</i>	\$9	32
<i>Chappellet Cuvee 2007, Napa Valley, CA. Classic blend, robust, well balanced, delicious.</i>	\$14	50
<i>Hayman & Hill Cabernet Sauvignon "Reserve" 2007, Napa, CA. Dark red fruit, nice tannins & structure.</i>	\$10	38
<i>Orin Swift "The Prisoner" 2008, Napa, CA. Zin-based blend, rich, ripe fruit like Ray Charles on piano.</i>	\$15	54
<i>Jed Steele's Shooting Star Syrah 2007, Lake County, CA. Sustainably grown, chocolate, ripe jam.</i>	\$9	32
<i>Molly Dooker Shiraz "The Boxer" 2008, Australia. Total opulence. Big, bold jammy yumminess.</i>	\$14	50
<i>Port Selection: Taylor 10 Year Old Tawny or Fonseca Bin 27 Reserve (Two Ounce Pours, Portugal).</i>	\$8/\$7	