



## FIRST

### CABIN-MADE SOUP

## SECOND

### SUMMER WEDGE

wood fired heirloom tomatoes, Point Reyes blue, hard boiled quail yolk, black garlic croutons  
bacon, pickled pearl onions, buttermilk herb dressing

### BEANO'S SALAD

crispy chickpea, pickled white asparagus, local goat cheese, baby kale & arugula  
strawberry raspberry vinaigrette dressing

## THIRD

*please select one of the following:*

### COLORADO TROUT FRITTER

citrus fennel salad, meyer lemon herbed aioli, pickled onion

### ELK SLIDER

crispy shallot, blueberry jam, Rocking W Asiago melt, house bun

### HAY SMOKED PORK BELLY

whole grain mustard ice cream, parmesan grits, pickled fresnos

### FRIED QUAIL & WAFFLE

sage & current waffle, fermented blueberry honey, sweet corn & pattypan succotash

### ROASTED CORN CRÈME BRÛLÉE

hickory fired jalapeno, popcorn

### BISON TARTARE

pickled mustard seed, shallot, cornichon, quail yolk, horseradish,  
grilled sourdough, garlic aioli

### HICKORY ROASTED ASPARAGUS AND SPRING PEAS

duck prosciutto, house-made whipped lemon ricotta, caramelized onions,  
aged cherry balsamic, toasted marcona almonds

Executive Chef Mackenzie Nicholson

Sous Chef Paul Cunningham

*\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness*

*20% gratuity added for parties of 6 or more*

## FOURTH

*please select one of the following:*

### MILK BRAISED PORK CHEEK

sweet corn grits, grilled endive & radicchio, cherry & pear confit

### YUCCA DUMPLINGS

asparagus & morel ragú, crispy yucca threads, creamy puttanesca

### COLORADO LAMB

peach & mint mostarda, bacon & sweet pepper johnny cakes, grilled broccolini

### CHILEAN SEA BASS

hickory roasted zucchini, summer millet risotto, garden tomatoes, fermented garlic honey glaze

### STUFFED RIVER TROUT

king crab & garden vegetables, fire wilted spinach, lemon & caviar beurre blanc  
smashed red skin potatoes

### ROCKY MOUNTAIN ELK SHORT LOIN

cauliflower purée, crispy brussels sprouts, bramble gastrique, smoked honey

### COLORADO BEEF TENDERLOIN

roasted garlic mashed potatoes, baby carrot & pea sauté, herbed butter  
*option to add:* king crab 36

## TASTY ADDITIONS

*chef's daily cuts & creations*

BEANO'S CARNIVORE PLATE *MP*

PAN SEARED HUDSON VALLEY FOIE GRAS 30

GRILLED BONE MARROW 52

COLORADO CHEESE BOARD 42

CAVIAR FLIGHT *MP*

CABIN PICKLES *MP*

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