

# EMBER

## Restaurant & Bar

### TO SHARE

#### BREAD & BUTTER <sup>VA</sup>

house focaccia, whipped butter, garlic confit & thyme 5 pp

#### MEAT & CHEESE BOARD <sup>GFA</sup>

Prosciutto di Parma, Genoa salami, aged cheddar, Parmigiano Reggiano, Cambozola, olives, roasted bar nuts, cornichon, mustard & crostini 27

#### GAME SKEWER TRIO <sup>GF</sup>

elk, venison, bison & chimichurri sauce 23

#### AHI POKÉ WONTONS

marinated Yellowfin tuna, avocado, sriracha aioli, jalapeño, cilantro & wonton chips 19

#### MANGO SHRIMP

tempura shrimp, honey glaze, fresh mango, basil & crispy rice noodles 19

#### BURRATA ANTIPASTO <sup>GFA</sup>

creamy burrata mozzarella, grilled vegetable antipasto, olives, balsamic reduction & crostini 17

#### FRITTO MISTO <sup>GF VA</sup>

lightly breaded cauliflower, delicata squash, bell pepper, mushroom, asparagus, lemon, tarragon aioli & chimichurri 17

#### POLENTA & CHANTERELLES <sup>GF</sup>

parmesan polenta fritters, chanterelle mushrooms, braised radishes & goat cheese 17

#### CHIPS & DIPS <sup>GF</sup>

queso, guac, salsa & tortilla chips 15

#### FRESH CUT FRIES <sup>GF VA</sup>

tarragon aioli & ketchup 9

### SOUP

#### LOBSTER BISQUE

cold water lobster, tarragon crostini & chive 11 | 21

#### POTATO LEEK SOUP

chevre goat cheese, croutons & chive 9 | 15

#### BONE BROTH <sup>GF</sup>

roasted beef or chicken broth garnished with scallions 9 | 15

### SALAD

chicken +9 | steak +15 | duck +17 | fried shrimp +15

#### ARUGULA SALAD <sup>GF VA</sup>

compressed melon, cardamom walnuts, Cambozola mousse, baby arugula & aged balsamic vinaigrette 13 | 19

#### AVOCADO SALAD <sup>GFA VA</sup>

grilled cotija, pico de gallo, avocado, tortilla strips, mixed lettuces & chipotle ranch dressing 13 | 19

#### CAESAR SALAD <sup>GFA</sup>

romaine, Parmigiano Reggiano & croutons 9 | 15

### MAIN

#### ELK TENDERLOIN <sup>GFA</sup>

Bordelaise, chanterelles, Cambozola potatoes & Brussels sprouts 47

#### LAMB CHOPS <sup>GF</sup>

Buckner Family lamb, chimichurri, basmati rice & delicata squash 45

#### DUCK BREAST <sup>GF</sup>

cherry gastrique, smashed fingerlings, Cambozola mousse, arugula & fennel 39

#### STEAK & LOBSTER <sup>GF</sup>

garlic-butter lobster tail, bistro filet, Bordelaise, garlic potatoes & asparagus 79

#### BEEF RIBEYE <sup>GFA</sup>

Bordelaise, smashed fingerlings & asparagus 49

#### BISON SHORT RIB <sup>GFA</sup>

Colorado bison, garlic potatoes, chanterelles & turnips 35

#### STEAK FRITES <sup>GF</sup>

sliced bistro filet, brown butter, candied bacon & garlic fries 32

#### BARRAMUNDI <sup>GF</sup>

crispy skin bass, beurre blanc, polenta fritters & baby bok choy 35

#### SCALLOPS & TRUFFLE <sup>GF</sup>

Hokkaido scallops, red butter, shaved black truffle, fried mushroom risotto & baby bok choy 37

#### LOBSTER MAC

cold water lobster, aged white cheddar sauce & toasted garlic breadcrumbs 29

#### CHICKEN FRIED CHICKEN

boar sausage gravy, garlic potatoes, Brussels sprouts, buttermilk biscuit & honey butter 25

#### CHICKEN & QUINOA <sup>GF</sup>

organic red quinoa, grilled chicken, chanterelles, delicata squash, spinach, roasted peppers, grilled onions, goat cheese & basil 25

#### CAULIFLOWER STEAK <sup>GF V</sup>

Moroccan-spiced cauliflower, chimichurri, basmati rice & delicata squash 21

### HANDHELD

#### SQUASH TACOS <sup>GF VA</sup>

roasted squash, avocado, pico de gallo, chipotle crema, grilled corn tortillas, basmati rice & black beans 23

#### CHEESEBURGER <sup>GFA VA</sup>

grass-fed beef or veggie patty, white cheddar, grilled onions, lettuce, tomato, pickles, burger sauce & fresh cut fries 21

#### CHICKEN SANDWICH <sup>GFA</sup>

grilled or hand-breaded, white cheddar, grilled onions, lettuce, tomato, pickles, tarragon aioli & fresh-cut fries 19

## RED WINE

### CABERNET SAUVIGNON

J Lohr | California 11 | 40

### CABERNET SAUVIGNON

Architect | California 15 | 56

### CABERNET SAUVIGNON

Opus One | California 325

### PINOT NOIR

Meiomi | California 13 | 48

### PINOT NOIR

Wonderwall | California 15 | 56

### PINOT NOIR

Plow buster | Oregon 14 | 44

### MALBEC

Graffito | Argentina 13 | 48

### TOSCANA RED BLEND

La Chiazza | Italy 13 | 48

### CABERNET FRANC

Two Mountain | Washington 68

### ZINFANDEL

Sobon Estate | California 42

## WHITE WINE

### PINOT GRIGIO

Cabert | Italy 9 | 32

### PINOT GRIGIO

Cantina Zaccagnini | Italy 13 | 48

### SAUVIGNON BLANC

Matua | New Zealand 11 | 40

### SAUVIGNON BLANC

Walnut Block | New Zealand 13 | 48

### CHARDONNAY

Foris | Oregon 11 | 40

### CHARDONNAY

Valravn | California 68

### RIESLING

Two Mountain | Washington 11 | 40

### VIOGNIER

Snowy Peaks | Colorado 56

### ROSÉ

Angels & Cowboys | California 11 | 40

## SPARKLING

### PROSECCO

Poggio Costa | Italy 9 | 32

### BRUT

Wycliffe | California 8 | 30

### BRUT

Chandon | California 68

### MOSCATO D' ASTI

Saracco | Italy 48

## SPIRIT FREE

### PASSIONFRUIT SPRITZ

passionfruit, almond orgeat, lemon, lava salt 9

### PIÑA COLADA

coconut cream, pineapple juice 9

### PRICKLY PEAR LEMONADE

prickly pear reduction, lemon, Tajin rim 9

### BASIL MELON SODA

compressed melon, mirin, basil, soda 9

## COCKTAILS

### DENVER MANHATTAN

Leopold Brother's rye whiskey, Carpano Antica, house bitters 18

### OLD FASHIONED

Elijah Craig bourbon, house bitters, orange essence 16

### WHISKEY SOUR

Elijah Craig bourbon, mixed berries, lemon, egg white 17

### UNDER THE STARS

High West double rye, Montenegro Amaro, Café Colorado, Smoked cinnamon 17

### HONEYDEW HIGHBALL

Suntory Toki whisky, melon, mirin, basil, soda 16

### TROPICAL SPRITZ

Spring 44 vodka, Champagne, passionfruit, almond orgeat, lemon, lava salt 15

### LAKESIDE LEMONADE

Spring 44 vodka or gin, lemon, honey, soda 13

### CARAJILLO

Milagro Reposado, Licor 43, Espresso 15

### PRICKLY PEAR MARGARITA

Monte Alban silver tequila, orange liqueur, prickly pear, lime 14

### BERRY BRAMBLE

Spring 44 gin, mixed berry compote, lemon, mint 14

### VESPER

Spirit Hound gin & vodka, Lillet Blanc, lemon oil 14

### LOVELAND MULE

Spring 44 vodka or gin, lime, ginger beer, mint 13

### PIÑA COLADA

Cane Run rum, coconut cream, pineapple juice 14

### APEROL SPRITZ

Aperol, Champagne, orange 12

## BEER

### UPSLOPE

Craft Lager 7

### ROCK CUT

Galactic Portal IPA 9

### LUMPY RIDGE

Amber Lager 7

### BOOTSTRAP

Insane Rush IPA 8

### SEASONAL ROTATOR

Inquire for details *mkt*

Coors Banquet | Coors Light | Left Hand Sawtooth 7

Odell IPA | Avery White Rascal | Guinness 8

Snowmelt Seltzer | Brooklyn 0.0 Amber 8

Left Hand Tripel | Odell Sippin' Tropical Sour 9

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