

THE WAREHOUSE

Restaurant and Gallery

“One Cannot Think Well, Love Well, Sleep Well, If One Has Not Dined Well”
~Virginia Woolf

SOUPS

French Onion Cream of Forest Mushroom Soup of the Day

Cup \$5 / Bowl \$7

SALADS

Add Grilled Chicken, Salmon or Shrimp to any salad \$5

Classic Warehouse \$6

Spring greens tossed with herbed balsamic vinaigrette, sun-dried cranberries, and mandarin oranges
Topped with toasted cashews and feta cheese

Caesar Salad \$7

Romaine, garlic croutons, lemon, anchovies and Parmesan cheese

Iceberg Wedge \$8

With crispy onions, tomatoes, carrots, hothouse cucumbers, crumbled blue cheese, bacon and Ranch dressing

San Luis Quinoa Tabouli \$7

Minted quinoa and romaine lettuce, cucumber, red tomatoes, kalamata olives, feta cheese, and champagne vinaigrette

Wilted Spinach and White Bean \$7

Candied walnuts, warm bacon vinaigrette, Stone Creek goat cheese crumbles and shaved red onion

Insalata Caprese \$10

Vine ripened tomatoes and mozzarella pearls, pungent rosemary, sage and parsley
Balsamic vinegar, kalamata olive tapenade and sweet basil dressing

Chicken and Grilled Vegetables \$11

Red cabbage, Romaine, asparagus, grilled bok choy, bell peppers and yellow squash with honey teriyaki dressing
Topped with sesame crusted chicken breast, green onions, toasted almonds and scallion crisp

Fajita Steak \$12

Griddled cilantro-lime beef on spring greens with smoked corn and black bean salsa, peppers, onions and tomato
Guacamole, sour cream, tortilla strips, and green chile dressing

Grilled Citrus Shrimp \$11

Romaine, caramelized pineapple salsa, pepper rings, avocado, mandarins and cilantro-citrus marinated shrimp
Dressed with rice wine vinaigrette

BURGERS

Grilled and served on a toasted Golden Brioche Bun with beefsteak tomato, lettuce, red onion, dill pickle and pub chips
Finished with your choice of toppings

Front Range Bison Burger \$12

Colorado Natural Beef Burger \$11

Turkey Burger \$10

Flame Grilled Veggie Burger \$9

Cheddar Cheese \$1
Swiss Cheese \$1
Provolone \$1
Bleu Cheese \$1
Spicy Pepperjack \$1
Green Chilies \$1
Blue Crab Meat \$4
Crisp Bacon \$2

Fried Egg \$2
Fresh Avocado \$1
Guacamole \$2
Sautéed Mushrooms \$2
Fried Onions \$2
Sautéed Onions \$2
Sautéed Bell Peppers \$2
Barbeque Sauce \$1

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“One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating”

~ Luciano Pavarotti

STARTERS

Chipotle Mango Rubbed Duck Legs \$16

Grilled pineapple-scallion polenta, green onions, red pepper and pineapple with ginger soy drizzle

Elk Shitake Roulade \$15

Marinated and grillbasted with apricot nectar and smoky honey, set in a green chili pinion - cilantro reduction

Lobster and Bacon Macaroni and Cheese \$15

Maine lobster and Gobetti macaroni with sharp cheddar and Swiss cheese, shallots and crisp bacon

Rabbit - Rattlesnake Jalapeno Sausage \$13

Black truffle escaoutout, green peppercorn demiglace, Laughing Lab mustard and bacon-arugula salad

Warehouse Crab Cakes \$16

Seared tomato, yucca chips, smoked corn-black bean salsa, spicy remoulade and cilantro pesto

Beef Bruschetta \$12

Grilled marinated beef with Asiago and mozzarella, red onion, tender artichoke hearts, tomatoes, scallions and Saba drizzle

Iron Seared Monk Fish \$15

With mushrooms, spinach, black olives, onions and tomatoes

Forest Mushroom Ravioli \$12

Truffled thyme - parsley crème and basil oil, gratinee of crushed peppercorns Swiss and Provolone cheeses with a red pepper coulis

ENTREES

Add a side of Sautéed Mushrooms or Fried Onions to any entrée \$3

Seared Blackberry Salmon \$24

Pacific Coast salmon fillet, finished with blackberry reduction and mandarin – red onion confiture

Cannellini and Brie Gnocchi \$21

Marinated white beans with spinach and arugula, mushrooms, caramelized shallots and red peppers with sweet Brie cream Balsamic reduction, Stone Creek Farmstead goat cheese and yucca strings

Warehouse Filet Oskar \$34

Seasoned and seared beef tenderloin with lemon pepper asparagus and blue crab, Béarnaise sauce and demiglace

Redmesa Lamb Shank \$28

Colorado lamb braised with onions, carrots and celery, grill caramelized with Redmesa mole barbeque sauce
Red chile crepes and cheddar-pepper polenta

Macadamia Halibut \$29

Deepwater Alaskan halibut fillet crusted with crushed macadamias and peppercorns, bedded on mushroom risotto
Sauced with orange-rosemary crème

Cherry - Pepper Elk Chops \$36

Marinated in dark ale and rosemary hoisin, grilled and finished with brandied tart cherry glaze and mushroom risotto

Wild Boar Osso Buco \$27

Wheat beer and pineapple braised boar shank grillbasted with apricot-cilantro chutney, drizzled with ginger soy reduction
With cheddar-red pepper polenta

Shellfish with Soba and Mushrooms \$30

Scallops, shrimp and lobster with buckwheat noodles, gingered shitake-miso broth, shaved bok choy, mirin and lemon grass

Maple Plains Bison au Poivre \$38

Tenderloin of grass-fed Bison sautéed with Portabellas, peppercorns and chutney
Flamed with brandy, demiglace, cream and a kiss of maple syrup

Rocky Mountain Striploin \$33

Grilled Colorado raised beef with rosemary demiglace, mushroom fricassee and garlic mashed potatoes

Apple Whiskey Chicken \$23

Colorado Redbird breast stuffed with apples, apricots, onions and Stone Creek Farmstead goat cheese
Pan seared and deglazed with an apple – whiskey reduction