

THE WAREHOUSE

Restaurant and Gallery

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

SANDWICHES

Served with your choice of Pub Chips, a cup of any of our House Soups, or Classic Warehouse Salad

Turkey, Swiss and Bacon \$12

Smoky turkey with melted cheese, crisp bacon, lettuce, beefsteak tomato, avocado and basil-garlic mayonnaise on artisan sourdough

Hickory Smoked Bison Sausage \$11

Grilled hoagie smothered with caramelized onions, green chilies, roast red peppers, smoked corn kernels and cilantro chipotle mayo

Grilled Salmon Focaccia \$12

Open-faced focaccia with dilled cucumber cream cheese, roasted red pepper, scallions and greens, drizzled with balsamic resin

Mountain Mushroom Melt \$11

Roast mushroom medley, peppers and caramelized onions on toasted flatbread with crispy onions, beefsteak tomatoes, garlic, grilled asparagus, pesto mayonnaise and melted Swiss cheese

Warehouse Cheese Steak \$12

Grill caramelized prime rib and onions, bell pepper medley and field mushrooms melted with Cheddar and horseradish Havarti

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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

LUNCH SPECIALTIES

Fish and Chips \$12

Crispy beer battered cod fillet with pub chips, lemon-cucumber relish and tartar sauce

Cannellini and Brie Gnocchi \$11

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

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 escaoutoun, 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