

**HAPPY HOUR**  
3:30-5:30pm

DRINKS

Draft Beer	\$4
Well Cocktails	\$5
(\$3 upcharge for specialty cocktails)	
Select Red & White Wine	\$5
Select Sparkling Wine	\$7

SNACKS

<b>Organic Mixed Greens Side Salad</b> ◊	\$7
House Salad with Balsamic Vinaigrette, Spiced Croutons	
<b>Spicy Fried Shrimp</b>	\$7
Served Over Crisp Mountain Slaw with Ponzu Sauce	
<b>Grilled BBQ Chicken Flatbread</b>	\$7
Goat Cheese, Caramelized Red Onion, Topped with Greens	
<b>1/2 Pound CO Angus Beef Burger</b> ◊	\$15
LTO, Toasted Brioche Bun, Hand Cut Fries, Choice of Cheese: Cheddar, Bleu, Swiss, Pepper Jack	

◊Can be made gluten free

*\*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 foodborne illness*

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