

Small Plates, Soups, & Salads

Fried Brussel Sprouts — Siracha lime glaze, roasted beet hummus, toasted almonds, togarashi V, GF **13**

Burrata — Sweet cream mozzarella, sweet herb pesto, balsamic reduction, grilled bread V **9**

Beet Power House — Quinoa, roasted beets, lacinto kale, strawberry, blueberry, fresh herbs, chevre pomagranite vinaigrette, macadamia nuts V, GF **10**

Pickled Corn and Shrimp Fritters — with Creole aioli and fresh cilantro P **15**

Soup du Jour **5**

Romaine Caesar Salad — Shaved Parmigiana, white anchovies, croutons P **9**

House Salad — Shaved carrot, cucumber with Champagne vinaigrette V, GF **8**

Calamari — Mixed greens, pickled peppers, lemon peppercorn aioli P, GF **13**

Prawn Cocktail — Gulf white prawns, cocktail sauce and lemon P, GF **15 (5) or 25 (12)**

Soup du Jour **5** **Green Chili** **5**

Frisee au Lardon — Curled endive, butter lettuce, poached egg, Pancetta lardons, lemon sherry dressing GF **9**

Duck Niciose — Three-day slow render duck leg, poached egg, sugar snap peas, capers, pickled onion, house-marinated olives, olive vinaigrette GF **19**

Sandwiches and Specialties

Remington Burger — Whiskey cheddar cheese, grilled onion, brioche bun **15**

Burger add ons — Swiss or blue cheese crumbles, pickled Fresno jalapenos **1.50** each. Mushrooms, avocado, Applewood bacon **3** each

Reuben — Marbled rye, pastrami, sauerkraut, Swiss cheese, thousand island dressing **16**

BLT — Sourdough, Beeler's bacon, field greens, tomato, smoked tomato aioli **16**

Vegetable Gnocchi — Spring sweet peas, local sauteed mushrooms, garlic, shallots, and a lemon pan sauce **15**

Philly Cheese Steak — Sauteed peppers and onions, provolone cheese, shaved beef, toasted roll **15**

Mojo Cubano — Slow roasted pork butt, brioche bun, pickled onion, garlic butter, beer mustard and Swiss cheese **16**

Steak and Frites — Snake River wagyu heart of sirloin, truffled fried brussel sprouts and fries, extra virgin olive oil, Parmigiana balsamic reduction **23**

Bolognese — Minced Colorado beef and lamb, garlic, rosemary, San Marzano tomato, crème fraiche, extra virgin olive oil **16**

Chicken Mescal Fettucini — Bell pepper, red onion, spinach fettucini, cilantro, and garlic in a zesty jalapeno cream sauce **17**

Tuscan Chicken Sandwich — Garlic buttered focaccia, roasted bell pepper, red onion, avocado, sun dried pesto aioli, dill Harvarti, Munester, grilled romaine **15**

Albuquerque Turkey Sandwich — Sliced turkey, pepper jack cheese, lettuce, tomato, avocado, chipotle aioli **13**

Sides

Beer-Battered Fries — Sweet Potato Fries — Soup

V - is prepared vegan or vegetarian. Please inform your server of any dietary needs.

GF - is prepared gluten friendly. Please inform your server of any dietary needs.

P - pescatarian. Please inform your server of any dietary needs.

Rick Crippen, Food and Beverage Director

Devon Myrick, Executive Chef — **Mike Jacoby**, Sous Chef — **Noah Winders**, Sous Chef