

# S·A·G·E

sage bar favorites

## **Carlos' Chicken Tortilla Soup**

Avocado, crispy tortillas, sour cream 7/10

## **Butternut Squash Bisque** ☞

Candied pecans & pomegranate molasses 7/10

## **Crispy Chicken Wings** ☞

Choice of sauce – bbq, teriyaki or buffalo (10 PCS) 14

## **Chili Soy Calamari Rings**

Deep fried calamari rings, chili soy glaze, pine nut & garlic crumble 14

## **Sage Burger**<sup>^</sup>

All natural 8oz. Colorado ground beef patty, choice of cheese, lettuce, tomato, onion toasted brioche bun, sage aioli 17

ADD - bacon, avocado, mushrooms, caramelized onions or fried egg 2

## **The Traditonal Club Sandwich**

Apple wood smoked turkey, bacon, cheddar cheese, lettuce, tomato, sage mayo 15

## **Steak Frites**<sup>^</sup>

All natural petite loin of beef, toasted ciabatta, truffled potato wedges, home made steak sauce, sage mayo 19

for the table

## **Prince Edward Island Mussels**

Organic kale, caramelized onion, spicy italian sausage, fresh herbs, butter, toast 14

## **Muhammara Dip**

Roasted red pepper, olive oil, toasted walnut, grilled naan 12

## **Local Beet Trio** ☞

Colorado golden, chionga & red beets, tangerine, walnuts, honeycomb 15

## **Mixed Meditteranean Olives** ☞ 9

We are happy to offer a 20% discount to our valued members

☞ Prepared with gluten free ingredients

<sup>^</sup>Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food bourne illness

\*\$2 split plate charge

\*18% gratuity will be added to all unsigned receipts

## organic greens & cheeses

### **Smoke Maytag Bleu Cheese**

Local pear jam, honeycomb, crostini 18

### **Tangled Lettuces** ∞

Pumpkin seeds, autumn squashes, compressed apples, dried cranberries, crumbled goat cheese  
cider vinaigrette 12

### **Organic Kale Caesar** ∞

Organic kale, shaved parmesan, fried croutons, crispy garbanzo beans, caesar dressing 13

### **Classic Cobb Salad** ∞

Crisp romaine, grilled chicken, crumbled bacon, hard boiled egg, blue cheese, avocado  
cherry tomatoes, buttermilk ranch dressing 16

ADD - Grilled Chicken 7 | Grilled Salmon 9

## featured plates

### **Great Range Elk Tenderloin**^∞

Celery root, crispy sweet potato, bacon, organic kale, currants, jus 36

### **Pan Seared Moulard Duck Breast**^∞

Sweet potato puree, Colorado mushrooms, roasted apple, madeira jus 32

### **Braised Berkshire Pork Shoulder** ∞

Herbed polenta, preserved tomato & onion ragout, fresh herbs, crispy parmesan, goat cheese 28

### **Icelandic Arctic Char**

Herbed spaetzle, root vegetable soffritto, pine nut & garlic crumble, citrus vinaigrette 32

### **Grilled Wild Gulf Shrimp**

House made black garlic linguine, roasted autumn squashes, whole roasted garlic clove, red chili flake  
crispy prosciutto, sage butter 30

### **Lobster & Mushroom Stuffed Shells**

Black truffle bechamel, aged fontina cheese, herbed breadcrumb 28

### **Curried Farro & Roasted Cauliflower** ∞

Curried cauliflower, Italian farro, golden raisins, caramelized red onion, chopped cashews 24

## sides

Pomme Frites | Sweet Potato Frites | Fresh Fruit Salad | House Mixed Lettuces 5

Nightly Chef Vegetable | Brussels Sprouts with Smoked Bacon | Mashed Potatoes 6

Truffle Frites | Smoked bacon mac & cheese 9