

# S·A·G·E

## BAR FAVORITES

### CARLOS'S CHICKEN TORTILLA SOUP

Avocado, crispy tortillas, sour cream 7/10

### SOUP DU JOUR

Chef's daily inspiration 7/10

### CHILI SOY CALAMARI

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

### CRISPY CHICKEN WINGS ☾

Choice of sauce: Chipotle BBQ, Korean BBQ or traditional buffalo (10 PCS) 14

### SAGE BURGER OR BLACK BEAN BURGER

All natural 8oz. Colorado ground beef patty or black bean patty, choice of cheese, lettuce, tomato, onion, toasted brioche bun, sage aioli 17/15  
ADD - bacon, avocado, mushrooms  
caramelized onions or fried egg 2

### GRILLED PORTOBELLO MUSHROOM SANDWICH

Grilled Bermuda onion, beef steak, tomato, butter leaf lettuce, herb aioli 17

### THE TRADITIONAL CLUB SANDWICH

Applewood smoked turkey, bacon, cheddar cheese, lettuce, tomato, sage mayo 15

### STEAK SANDWICH^

All natural petite loin of beef, mushrooms, onions, smoked blue cheese, toasted ciabatta, truffled potato wedges, home made steak sauce 19

## FOR THE TABLE

### BURATTA CAPRESE SALAD

Heirloom tomato, balsamic reduction, smoked EVOO, grilled baguette 24

### AHI TUNA CRUDO

Charred eggplant spread, slow roasted tomato compote, crostini 24

### POLPETTINE TUSCAN MEATBALLS

Basil & sundried tomato pestos, cannellini bean puree, artichoke chips 21

## SEASONAL GREENS

### SIMPLE GREENS ☾

Heirloom cherry tomatoes, carrot, cucumber roasted shallot & rosemary vinaigrette 12

### ORGANIC KALE SALAD

Shaved fennel & Asian pear, crispy forbidden rice white miso avocado dressing 15

### CLASSIC CAESAR SALAD

Romaine lettuce hearts, crispy white anchovies, herbed croutons 13

### CLASSIC COBB SALAD ☾

Crisp romaine, grilled chicken, crumbled bacon, hard boiled egg, blue cheese, avocado, cherry tomatoes, buttermilk ranch dressing 17

### ADD

Grilled Chicken 8

Grilled Salmon 8

Petite Loin of Beef 8

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

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## SUMMER FEATURES

### GRILLED GULF PRAWNS SKEWERS

Crispy garlic chips, salad of watermelon, cucumber & heirloom tomato, flat leaf parsley  
28

### SWEET MISO GLAZED SALMON FILET

Steamed broccolini, pickled hon shimeji mushrooms, mustard “caviar”  
32

### GRILLED KOBE FLAT IRON STEAK

Sautéed vegetables, fingerling potatoes, rosemary butter  
34

### GRILLED VEAL CHOP

Salad of pea shoots, shaved fennel & orange, English pea puree, toasted garlic white wine sauce  
42

### PAN ROASTED CHICKEN POMODORO

heirloom tomato, capers, cappellini pasta, fresh basil  
26

### VEGAN RED CURRY QUINOA <sup>⌘</sup>

Sweet potato, organic kale, coconut cream, organic quinoa, roasted pineapple, chili threads  
25

## SIDES

POMME FRITES | SWEET POTATO FRIES

FRESH FRUIT SALAD | HOUSE MIXED LETTUCES 5

NIGHTLY CHEF VEGETABLE | ROASTED FINGERLING POTATOES 6

TRUFFLE FRITES | SMOKED BACON MAC & CHEESE 9

**Executive Chef**  
Edward Schmidt

**Sous Chef**  
Patrick Radlinski

<sup>⌘</sup> 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