

# S·A·G·E

## BAR FAVORITES

### CARLOS'S CHICKEN TORTILLA SOUP

Avocado, crispy tortillas, sour cream 7/10

### COLORADO BISON CHILI

Sour cream, sharp cheddar, crispy onions 9/13

### SOUP DU JOUR

Chef's daily inspiration 7/10

### CRISPY CHICKEN WINGS ∞

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

### PULLED PORK SANDWICH

Queso Fresco, red onion & cabbage slaw, spicy aioli brioche bun, herbed vinaigrette 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

### THE TRADITIONAL CLUB SANDWICH

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

### CHILI SOY CALAMARI

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

### STEAK SANDWICH^

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

### SOFT PRETZEL STICKS

Lightly salted, sage beer cheese 14

## FOR THE TABLE

### MUHAMMARA DIP

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

### PRINCE EDWARD ISLAND MUSSELS

Aromatic spices, tasso ham, garlic, sauvignon blanc butter, grilled bread 14

### TUNA POKI LETTUCE CUPS

Ahi tuna, avocado, pineapple, soy lime dressing 14

### LOCAL ARTISANAL CEMEMBERT CHEESE EN CROUTE

Apricot preserves, mustard "caviar", baby greens 21

## SEASONAL GREENS

### WINTER BEET SALAD ∞

Walnuts, tarragon, clementine, whipped goat cheese broken balsamic vinaigrette 15

### SIMPLE GREENS ∞

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

### ORGANIC KALE SALAD

Roasted butternut squash, sundried cranberries sunchoke chips, orange vinaigrette 13

### 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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## WINTER FEATURES

### **GREAT RANGE ELK TENDERLOIN** ∞

Sweet potato, bacon & onion hash, charred brussels sprouts, pomegranate jus 36

### **HERB ROASTED CHICKEN BREAST** ∞

Sauteed vegetables, Boursin whipped potatoes, provencal chicken jus 32

### **BRAISED COLORADO LAMB SHANK**

White beans, smoked bacon, herbed root vegetables, braising jus 36

### **BRAISED BEEF SHORT RIBS**

Crispy shallot, Belgian endive, caramelized celery burgundy sauce 34

### **TANDOORI SPICED SALMON FILET** ∞

Curried cauliflower, basmati rice & lentil pilaf, coconut scented tikka sauce 30

### **SAUTÉED GULF PRAWNS & MANILLA CLAMS** ∞

Ratatouille vegetables, risotto, saffron fumét 36

### **SESAME CRUSTED AHI TUNA**

Baby greens, green tea soba noodles, Asian curry vinaigrette 32

### **GOAT CHEESE & SMOKED MAINE SHRIMP STRATA**

Baby spinach, garlic bread, roasted tomato 22

### **VEGAN RED CURRY QUINOA** ∞

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 | BRUSSEL SPROUT WITH SMOKED BACON | MASHED POTATOES 6**

**TRUFFLE FRITES | SMOKE BACON MAC & CHEESE 9**

**Executive Chef**  
Edward Schmidt

**Sous Chef**  
Patrick Radlinski

∞ Prepared with gluten free ingredients

^Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of food borne illness

\*\$2 split plate charge

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