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

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

The Traditional Club Sandwich
applewood smoked turkey, bacon, cheddar cheese
lettuce, tomato, sage aioli 15

Chili Soy Calamari
deep fried calamari, chili soy glaze, pine nut
& garlic crumble 14

Oxtail Poutine
thick cut french fries with caramelized onions
cheddar cheese curds & brown gravy 18

Baked Meatball Parmesan
penne and meatballs baked with ricotta
topped with mozzarella and parmesan 17

Fresh Baked Pretzel Twist
cheddar stout cheese sauce and house-made
Bavarian mustard 12

FOR THE TABLE

Tuna Poki Lettuce Cups ^
ahi tuna, avocado, pineapple, soy lime dressing 21

Roasted Beet and Beluga Lentil Hummus
English cucumber, lavash, celery & carrot 18

Prince Edward Island Mussels
Sauvignon Blanc, potato frites, sweet herb aioli 32

Patagonian Pink Shrimp &
Five Spice Roasted Pork Belly Tacos
apricot glaze, Napa cabbage slaw
serrano chilies 21

Black Sesame and Pepper
Kobe Beef Carpaccio
smoked Welsh sea salt, truffle scented
brown butter, crispy garlic 27

SEASONAL GREENS

Simple Greens @
heirloom cherry tomatoes, carrot, cucumber
roasted shallot & rosemary vinaigrette 12

Classic Caesar Salad
romaine lettuce hearts, crispy white anchovies
herbed croutons 14

Salad of Tender Arugula & Baby Kale
shaved pecorino Romano, toasted pine nuts
raspberry vinaigrette 14

ADD
Grilled Chicken 10
Grilled Salmon 12
Petite Loin of Beef 12
Grilled Prawns 14

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

S·A·G·E

WINTER FEATURES

Chef's Nightly Steak Selection ^
market price

Braised Colorado Lamb Shank
roasted root vegetables, borlotti beans, natural jus 42

Chipotle Braised Beef Short Ribs ⓖ
soft corn polenta, sautéed baby spinach, Point Reyes blue cheese crumbles 38

Pan Roasted Wapiti Elk ^
fois gras butter, roasted pear, Boursin whipped potatoes, sundried blueberry demiglace 46

Lobster Butter Basted Scottish Salmon ^
salmon caviar, braised endive, crab whipped potatoes
roasted shallot Syrah reduction 38

Thai Baby Chicken
green curry vegetables, roasted pineapple, jasmine rice 26

Red Curry Quinoa ⓖ
organic quinoa, sweet potato, sweet peppers, coconut cream
roasted pineapple, chili threads 25

SIDES

Pomme Frites | Sweet Potato Fries 5
Fresh Fruit Salad | House Mixed Lettuces 5
Nightly Chef Vegetable | Roasted Fingerlings 7
Soft Corn Polenta 8
Truffle Frites | Smoked Bacon Mac & Cheese 9

Executive Chef
Edward Schmidt

ⓖ 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% will be added to all unsigned receipts