

hefner lounge

starters & salads

SUMMER SALAD 14
butter lettuce, tiny radishes, pepitas,
manchego, dijon-jalepeno dressing
add chicken or salmon 8

CAESAR 14
focaccia croutons, anchovy,
parmigiano reggiano
add chicken or salmon 8

ARTISAN GREENS 12
cherry tomato, red wine vinaigrette
add chicken or salmon 8

CONFIT CHICKEN WINGS 16
pickled veggies, buffalo sauce, ranch

HEIRLOOM TOMATO 12
GAZPACHO
lorenzo evoo, basil

ARTISAN CHEESE & 24
CHARCUTERIE

beer

NEW BELGIUM DAYBLAZER 6
VICTORY PRIMA PILS 6
OMMEGANG WITTE 7
NEW BELGIUM VOODOO IPA 6
ACE PEAR CIDER 6

entrees

COLORADO STYLE RAMEN 20
lamb belly, nori, pickled shiitakes,
green onion, jalepeno, egg, sesame

VEGETARIAN STYLE 16

FALAFEL & NAAN 16
feta, cucumber, olives, tzatziki,
hummus with seasonal veggies

FRIED CHICKEN SANDWICH 18
bread & butter pickled green tomato,
kale, hatch chili aioli

HEFNER CLUB 17
turkey, bacon, tomato, avocado,
aioli, herb focaccia

cocktails

LIMESLICER 15
avocado margarita, pineapple &
jalepeno infused Sauza, avocado,
triple sec, agave, lime

COPPER KETTLE 15
american honey whiskey, turmeric
ginger beer, pear shrub, agave,
lemon, ginger bitters, ginger candy

ELEVENTH HOUR 14
smithworks vodka, arugula, grapes &
melons, lime, agave, soda water

CYCLONE 15
hendricks gin, strawberry kombu-
chamixed berries, lime juice

ISLAND TIME 14
goslings dark rum, lime, maple
syrup, scotch float, coconut
flake rim

UINTA FARMSIDE SAISON 6
ANCHORSTEAM 6
STONE RUINATION DBL IPA 8
AVERY ELLIE'S BROWN ALE 6

CHEF BURGER 17
harris ranch beef, bacon, white
cheddar, lettuce, tomato, onion

SEARED AHI TUNA 22
napa cabbage, szechuan,
cashew, sesame

GRILLED IRISH 23
SALMON
seasonal veggies, preserved
lemon dressing

BEER-BATTERED 18
TROUT TACOS
jicama, tomatillo ceviche, avocado