

Therapy.



BITES

POPCORN

FRIED PAPRIKA PEANUTS AND MAPLE CANDIED BACON 7

IN THE "GNUDI"

BAKED RICOTTA, TRUFFLE HONEY, FIG JAM, ROASTED ALMONDS & CRANBERRY & WALNUT CROSTINI 12

BASKET OF BREAD

SOFT PRETZEL BREAD & MINI BACON BAGUETTE'S SERVED WITH A SPICY BEER MUSTARD & SEA SALT BUTTER 6

THE GREENS

MIXED GREENS

SHAVED PARMESAN, RADISH & CANDIED PECANS, TOPPED WITH POMEGRANATE MOLASSES VINAIGRETTE & FINE HERBS 12

THE CAESAR*

FRESH PARMESAN, CREAMY BLACK PEPPER AND GARLIC DRESSING SERVED WITH A GARLIC PARMESAN TOAST 12

CHARRED KALE

ROASTED BEETS, SUNNY FARM EGG & RADISH, SMOKED BACON VINAIGRETTE 12

HANDHELD

THE "BIG SEXY" *

WAGYU BEEF BURGER TOPPED WITH BOSTON BIB LETTUCE, MARINATED TOMATO, BRIE & SCALLION MAYO 14

THE FRENCH DIP

ROASTED PRIME BEEF, HORSERADISH CREAM, ON A GRILLED HOAGIE ROLL SERVED WITH TRUFFLE CHIPS 16

SUMMER SQUASH

FLATBREAD

SUMMER SQUASH, LEMON, THYME GOAT CHEESE, TOMATO, EGGPLANT & WILD ROCKET ARUGULA 12

MIXED MUSHROOM

FLATBREAD

MIXED MUSHROOMS, SMOKED BACON, CARAMELIZED ONION & A SOFT POACHED EGG 12

THE SOCIAL CLUB

CRISPY FRIED PIG EARS

SEASONED AND BREADED, DEEP FRIED TO PERFECTION WITH A TRUFFLE HONEY MUSTARD 9

CHICKEN MEATBALLS

SERVED WITH JALAPEÑO CILANTRO PESTO 12

OXTAIL EMPANADAS

DELICIOUS OXTAIL FILLED PASTRY SERVED WITH A HARISSA LIME CRÈME FRAICHE 12

ROASTED CAULIFLOWER

CHINA RANCH DATES, ALMONDS, YELLOW CURRY & SHEEPS MILK CHEESE 10

THE PERFECT CURE

SELECTION OF CURED MEATS & HOUSE PICKLES SERVED WITH MUSTARD 15

SELECTION OF CHEESES

LOCAL NEVADA HONEY, GRILLED PEACH JAM WITH WALNUT & CRANBERRY CROSTINI 15

CHEDDAR MAC & CHEESE

WHITE CHEDDAR AND CARAMELIZED ONION WITH SMOKED BACON AND TRUFFLE OIL 12

CHARRED ASPARAGUS*

COUNTRY HAM, TOMATO CONFIT, SHAVED PARMESAN & A SOFT POACHED EGG 12

HANGAR STEAK TARTAR*

TOPPED WITH CONFIT EGG YOLK AND PARMESAN. SERVED WITH PICKLES & GRILLED BREAD 14

CHICKEN AND RED

VELVET WAFFLE SLIDER

BELGIUM RED VELVET WAFFLE, CHICKEN BREAST WITH A RED PEPPER REMOULADE SLAW 12

FIRE ROASTED STREET

CORN

PERFECTLY SEASONED CORN ON THE COB WITH A LIME AIOLI, CHILI PEPPER & PARMESAN CHEESE 8

KNIFE AND FORK

ROASTED JIDORI CHICKEN

YELLOW SUMMER CORN, ROASTED CIPOLLINI ONION, MUSHROOM WITH ROASTED CHICKEN JUS 19

SCOTTISH SALMON

TOPPED WITH A FINE HERB PESTO, ASPARAGUS AND CONFIT CHERRY TOMATO 22

KUROBUTA BONE IN PORK CHOP

GRILLED PEACH COMPOTE, SERVED WITH MUSTARD MASHED POTATO & PORK JUS 32

SHRIMP SCAMPI

GARLIC MARINATED GULF SHRIMP IN A WHITE WINE SAUCE & GRILLED TOAST 21

FILET FRITES*

RED WINE SHALLOT HERB BUTTER, RED ONION JAM & TRUFFLE FRIES 32

SIMPLY SWEET

CAST IRON S'MORES

GRAHAM CRACKER CRUST WITH DARK SEMI-SWEET CHOCOLATE & TOASTED MALLOWS 9 BACON

CRUMBLLED CARROT CAKE

CARROT CAKE, BROWN BUTTER ICE CREAM & CREAM CHEESE 10

TRIO OF SORBET

FRESHLY MADE SORBET CHERRY, ORANGE & KEY LIME 9

PURE DECADENCE

3 LAYER CHOCOLATE CAKE 12

DRINKS

COCA-COLA PRODUCTS

FRESH LEMONADE

ASSORTED JUICES

ICED TEA

HOT COFFEE AND TEA

VOSS WATER

SPARKLING OR STILL

* "THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, FISH, LAMB, MILK, POULTRY, OR SHELLSTOCK REDUCES THE RISK OF FOOD BORNE ILLNESS. YOUNG CHILDREN, THE ELDERLY AND INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED."



DRAFT BEERS

HAMMS

PILSNER URQUELL

SIERRA NEVADA KELLERWIES

FORT COLLINS 1020 PALE ALE

SQUATTERS HOP RISING DOUBLE IPA

DOGFISH HEAD INDIAN BROWN

FROZEN LIBATIONS

IF YOU LIKE PINA COLADAS?

Cruzan Banana & Selvarey rums, sherry, coconut cream, & fresh pineapples

EL BARRIO

Los altos olmeca reosado tequila, los amentes joven mescal, agave, fresh lime, & exotic fruit

THE DEVILS EYES

Lucid absinthe, Marie Brizard anisette, vanilla syrup, pineapple & fresh mint Mango & Lychee Sangria Don q cristal rum, Grand Marnier raspberry peach, mango & lychee puree with fresh raspberry, orange, lemon, & lime

HOUSE MADE SANGRIA

CLASSIC RED

Hennessy cognac, Grand Marnier, almond syrup, cinnamon with fresh orange, strawberry, lemon, & green apple

ELDER-MELON

Grey Goose Le Melon, Marie Brizard watermelon, Prosecco, with fresh watermelon, lemon, lime, & orange

BERRY GOOD

Amaretto, cranberry, fresh blackberry, & sweet citrus flavors

SIGNATURE COCKTAILS

FUHGETTABOUCET

captain morgan, Malibu, fresh tropical juices and a hint of raspberry

THE SMASH!

Four roses bourbon, blackberries, fresh mint & sweetened lime

DEAL MAKER

Hana gin, luxardo maraschino, frutations grapefruit, fresh lime & lemon lime soda

BITTER TANGERINE DAIQUIRI

Don Q rum, Campari, frutations tangerine & fresh lime

WHITE PEACH PISCO PUNCH

Campo de encanto pisco, white peach puree, fresh lemon & pineapple and bitters

IRISH MINT

Irishman whisky, sweet vermouth & tempus fugit crème de menthe