

CURRENT OFFERINGS

*Subject to availability and season

SEASONAL BITES

CHEESE & CHARCUTERIE BOARD \$20

selection of cheeses and cured meats
from Truffle Cheese Shop &
accoutrements
cheese only | 11
cured meats only | 11

BURRATA \$12

burrata, rebel bread 60/40
sourdough, greens, balsamic
reduction, olive oil
add prosciutto | 3

SPINACH + ARTICHOKE DIP \$12

spinach & artichoke dip, crostini,
flaky salt

REBEL BREAD MORNING BUN \$6

brown sugar, cinnamon, orange zest,
more sugar

SEASONAL BITES

REBEL BREAD

EVERYTHING PUFF \$6.50

croissant dough, everything bagel
spice, parmesan, sunflower seeds,
dijon cream cheese

NUTS & OLIVES (VG) \$7

peanut oil roasted mixed tree nuts,
marinated olives

NUTS & FRUIT (VG) \$5

peanut oil roasted mixed tree nuts,
dried fruit

GIANT COOKIES \$4.75

gnarly mountain cookies

SWEET PASTRIÉS (V) \$7-\$8

solstice sweets

MACARON \$2

COFFEE

Iced or Hot | Whole Milk or Oat Milk
Add Vanilla, Hazelnut, Irish Cream, Caramel, or
Peppermint +.50

DOUBLE ESPRESSO \$3.50

AMERICANO \$4

CORTADO \$4.25

ESPRESSO SODA \$4.50

*Only available iced

CAPPUCCINO \$4.50

LATTE \$5

MOCHA \$5.50

TEA & CHAI

HOT TEA \$3

ICED BLACK TEA \$3

CHAI SPICED LATTE \$5

BOTTLED BEVERAGES

SPARKLING WATER \$3.50

STILL WATER \$3.50

ROCKY MOUNTAIN
SODA CO. COLA \$4

HAPPY LEAF
KOMBUCHA \$5

BIG B'S ORGANIC
LEMONADE \$5

DRAM APOTHECARY
CD SODA \$6

FEVER TREE GINGER
BEER \$4.50

CONTEMPORARY CLASSICS

CHAMPURRADO
ESPRESSO MARTINI \$13

cacao butter washed jones vodka,
atost coffee liqueur, middlestate
espresso, cinnamon demerara

WHITE NEGRONI \$12

leopold bros gin, suze liqueur, lillet
blanc

PICKLETINI \$11

jones vodka, real dill brine, dry
vermouth

NOBODYS BUSINESS \$12

la luna mezcal, lime, prickly pear,
ginger beer

AMARETTO STONE
SOUR \$11

deki amaretto, blood orange, house-
made sour mix

GREEN CHILI BLOODY \$12

jones vodka, ancho reyes verde
liqueur, real dill bloody mix

EXHIBITION-INSPIRED
COCKTAILS

GINGERSNAP \$13

laws rye whiskey, benedictine, chai,
ginger + molasses simple

HONEYSUCKLE \$13

leopold bros chamomile-infused
vodka, st. germain, honey, lemon,
peychauds

BIRCHWOOD

VAQUERO \$14

la luna mezcal, leopold orange
liqueur, arette blanco, cocchi
americano, sarsaparilla

SIDEWINDER \$12

arette blanco tequila, ancho reyes
verde, blood orange, hot sauce

HOLY ROLLER \$12

leopold bros gin, leopold bros frenet
liqueur, grenadine, tonic

DOLLY PARTON IN

DOC MARTENS \$12

fireside bourbon, cinnamon, apple,
lemon

BEER

HARD KOMBUCHA \$7

Boochcraft

HOWDY PILSNER \$6

ROTATING SELECTION \$6

Ratio Beerworks

SKULLSEEKER BLONDE
ALE \$8

TRVE

ROTATING SELECTION \$6

TRVE

PEANUT BUTTER
STOUT \$6

Left Hand

NON-ALCOHOLIC
BEER \$6

Untitled Art

CIDER

OFF-DRY \$6

Stem Ciders

SEASONAL SELECTION \$6

Stem Ciders

WINE - RED

By the glass / By the bottle

MALBEC \$11/\$40

Areyna, Argentina

PIERRE ET PAPA \$11/\$38

Rouge, France

PINOT NOIR \$11/\$38

Moulin de Gassac, France

WINE - WHITE

FURMINT

\$12/\$40

Kobal, Slovenia

MARIE D'ALSACE

\$10/\$38

Jean Beacher, France

WINE - ROSÈ

ROSÈ

\$10/\$36

Broadbent Vinho Verde, Portugal

WINE - ORANGE

CIELLO BIANCO

\$12/\$40

Cataratto, Spain

WINE - SPARKLING

CAVA BRUT

\$10/\$38

Mercat, Spain