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-ROSE

ROSE $10/$36
Broadbent Vinho Verde, Portugal

WINE-ORANGE

CIELLO BIANCO $12/$40
Cataratto, Spain

WINE-SPARKLING

CAVA BRUT $10/$38
Mercat, Spain