

Everything that's cooked has spent some time in our wood-fired oven!

Snacks

- **Roasted Roots:** wood-fired root vegetables, orange ginger glaze, fresh herbs
- **Olives:** marinated olives, Calabrian chilies, lemon & Marcona almonds
- **Popcorn:** with spicy chili and garlic oils, Grana Padano cheese, nutritional yeast, sea salt & paprika
- **Cipollini:** wood-fired small onions with smoked beer glaze & fresh herbs

Small Plates

- **Soup of the Day:** ask your server about today's soup, served in a cast-iron cauldron
- **Cauli & Sprouts:** wood-fired cauliflower & Brussels sprouts, Calabrian chilies, cheddar béchamel, gremolata
- **Polpetta:** house made pork meatballs, house marinara, Grana Padano cheese, house bread
- **Garlic Roll:** roasted garlic, homemade dough & house marinara
- **Shrimp:** shrimp, garlic, olive oil, herbs & crushed red pepper
- **Fonduta:** rotating beer cheese dip with Moon Hill Dairy cheese, served with bread & veggies. Ask server for details

Salads

- **Beets:** roasted red beets, Moon Hill Dairy pas de chevre cheese, spinach, pepitas,, lemon vinaigrette
- **Greens:** mix of baby greens, charred red onion, compressed pear, pomegranate, caramelized onion vinaigrette

Pizzas – 12" Neapolitan-style wood-fired pizzas with the right amount of rustic char

Char is the dark brown or even black spots on the bottom and crust that impart flavor depth and complexity, as a result of being cooked in our authentic Neapolitan-style wood-burning oven.

- **Margherita:** San Marzano tomatoes, fresh mozzarella & basil
- **Verdura:** San Marzano tomatoes, fire-roasted eggplant, tomatoes, peppers & red onion, mozzarella
- **Salmone:** white sauce, smoked salmon, English peas, spicy Calabrian chilies, garlic, Grana Padano, fresh herbs
- **Calabrese:** spicy salami Calabrese, spicy Calabrian chilies, San Marzano tomatoes, fresh mozzarella & oregano
- **Rancher:** local Italian sausage, San Marzano tomatoes, garlic, fresh mozzarella, fennel & oregano
- **Elk Colazione:** local elk sausage, San Marzano tomatoes, white cheddar, egg, peppers & onions

Entrees

- **Trout:** whole Rocky Mtn. trout, herb garlic butter, sweet potatoes, wilted greens, fresh fennel (may contain bones)
- **Corned Bison:** slow roasted local bison brisket, house sauerkraut, fingerling potatoes, smoked beer Dijon glaze

Little Toots (Kids' Plates)

- **Strider:** small size 6" cheese pizza small size 6" pepperoni pizza
- **Training Wheels:** pepperoni & mozzarella, rolled in homemade dough with house marinara
- **Wheelie:** wood-fired mac & cheese
- **Burly:** pasta served with house marinara and Parmesan cheese

Desserts

- **Campfire S'more:** Steamboat Baker chocolate cookie, homemade marshmallow fluff, graham cracker crumble
- **Mixed Berry Cobbler:** blackberries, raspberries & blueberries topped with house crust & vanilla bean ice cream
- **Bananas Werner:** wood-fired version of bananas foster, with toasted walnuts, vanilla bean ice cream, wort syrup

We source ingredients locally whenever possible.