

# C A B I N J U I C E

## E L E V A T E D E A T E R Y & B A R

### D I N N E R

#### STARTERS

MELON + GRILLED CORN (gf)	13
compressed melon, goat feta, mint, spring mix, lemon, evoo, sea salt	
COLORADO CAPRESE	14
haus-ricotta, poached beet, heirloom tomato, basil, red wine reduction, quinoa crumble	
CAST IRON SHISHITO PEPPERS (df)	13
local honey, sesame, soy, shichimi togarashi, garlic aioli	
CRISPY BRAISED PORK BELLY* (gf/df)	15
napa cabbage kimchi, ginger, scallion, Italian salsa verde	
FRIED ZUCCHINI	12
chili, lemon, local honey, cojita, haus marinara	
SALMON CRUDO (gf/df)	16
citrus, beet root, cucumber salad, dill, vinegar, black pepper	
CHARCUTERIE	28
cured meats & cheeses, Marcona almonds, stone fruit jam, cornichons, crostini	
GAMBAS al AJILLO	16
shell-on shrimp, cured lemon, smoked paprika, white wine butter sauce, grilled baguette, italian parsley	
GRILLED SOURDOUGH	6
whipped butter, maldon sea salt	

#### SIDES

BRAISED CRIMINI MUSHROOMS (gf/df)	10
garlic, herbs, lemon	
BRUSSELS SPROUTS (gf)	10
golden raisins, cider vinaigrette, Haystack goat cheese	
CRISPY FINGERLING POTATOES (gf)	8
pecorino, green onion	
FARM GREEN SALAD (gf/df)	7
cherry tomato, radish, cucumber, apple cider vinaigrette	
GRILLED SUMMER VEGETABLES (gf/df)	8
chili, lemon, sea salt	

#### MAINS

RAMEN BOWL (df)	24
enoki mushroom, napa cabbage, cilantro, bean sprouts, jammy egg (add chicken +8, salmon +10, or pork belly +12)	
ALASKAN WILD CAUGHT BLACK COD (gf/df)	44
bok choy, snow peas, sesame, garlic oyster sauce	
VERLASSO SALMON* (gf/df)	34
summer squash curry, charred corn, ginger, coconut cream, golden rasins, thai basil, jasmine rice	
SPAGHETTI SQUASH PASTA (gf)	26
charred tomato, walnut pesto, toasted pine nuts, pecorino	
CREEKSTONE PORK CHOP (df)	44
poached beet, grilled zucchini, sweet potato, peach puree	
BUTCHER'S CHOICE STEAK* (gf/df)	54
braised crimini, grilled shishito, red wine demi reduction	
GRILLED RACK OF ELK* (gf/df)	68
blackberry compote, sun-dried tomatoes, confit potato and turnip, crispy carrot ribbons	
GRASS-FED CHEESEBURGER*	19
harissa aioli, sharp cheddar, l.t.o., crispy fingerlings	

#### HAUS ROTISSERIE

ORGANIC CHICKEN (gf/df)	32/46
smoked paprika, cumin, mustard seed, crispy fingerlings, lemon beurre blanc	
CRISPY PORCHETTA (gf/df)	38
coriander, fennel seed, wild mushrooms, garlic, braised cremini, gremolata	

#### SAUCES 3

RED WINE DEMI GLACE
LEMON BEURRE BLANC
HARISSA AIOLI
SALSA VERDE
HORSERADISH CREAM