



Savory Bites

\$10.50

Soup of the Day
Field Green Salad

\$12.50

Cesar Salad

Farfalle Pasta with Fresh Tomato and Basil

Bar Cheese and Fruit Gruyère, White Goat Cheese and Blue Cheese
with Fresh Fruit, Candied Pecans and Quince Gelée

Fingerling Potato Salad with Saucisson de Lyon and Shallots

Asparagus and Lemon Risotto with Gruyère Cheese

\$14.50

Black Truffle Pappardelle Pasta

with Shaved Black Truffles, Parmesan Beurre Fondue with Chives

Seabass Feuilleté with Spinach and Seven Fresh Herbs Beurre Blanc Sauce

Homemade Pâté with Celery Root Salad and Cornichon and Dijon Mustard

Vinaigrette Chicken Rolled with Bayonne Prosciutto

Fresh Cheese and Chablis Natural Juice Reduction

\$15.50

Angel Hair Pasta with Shrimp Fresh Thyme and Fresh Tomato

Lamb Sliders with Arugula, Feta Cheese and Mint Remoulade

Steamed Prince Edward Island Black Mussels over spinach with
purple shallots and herbs jus

Smoked Salmon Salad Greens capers, red onion and house dressing

\$38

French Bento Box

Soup, Salad, Entrée and Dessert - Served neatly in our ceramic box
(changes daily)

One check per table please

No discounts or coupons on Happy Hour

Drink Menu on the back



Savory Bites

Available After 5pm

Sirloin Burger 23.50

Fries, Tomato, Lettuce, Cucumber Salad

Colorado Lamb Burger 26.00

Fries, Arugula, Feta Cheese, Mint Remoulade, Cucumber

Crispy Chicken Paillard 26.00

Farfalle Pasta, Basil Oil

Meat Loaf 19.75

Mashed Potatoes, Vegetables, Natural Jue

Moulle Frites 22.00

Mussels and Fries

Escabeche Seabass 29.00

Mussels, Spanish Flavors

Drink Specials

Available from 4-6pm

Cuitot's Pick of: Chardonnay, Cabernet Sauvignon, White Zinfandel \$10

Wine Specials | Well Drinks | Drink Specials \$10

House Martini | House Cosmo | Appletini | Lemon Drop \$10

Bar & Bar Patio Only

One check per table please.

No discounts or coupons on Happy Hour

No Split Plates | \$5.00 Per Person Share Charge