



THE BLU HOUR

(Tues - Sat 3pm - 5pm)

BITES

Oysters*

(2.5 each)

grilled - mojo d'ajo (garlic-lime butter)

raw - granita

Elotes 7

local Boulder Munsen Farm grilled sweet corn
aioli, cotija, chili flake, cilantro

Ceviche 10

daily selection

Fritto Misto + Charred Green Onion Aioli 15

octopus, calamari, bay scallops

Chestnut Honey + Thyme Baby Back Ribs 10

spicy cabbage, jalapeno

Bruschetta 10

sourdough toast, eggplant, garlic, caponata
(contains nuts)

COCKTAILS

Cocktail of the Day 10

Classics 10

Martini, Manhattan, Margarita, Old Fashioned

Liquor and a Mixer 8

bourbon, rye, tequila, gin, vodka, mezcal or rum

+

coke, tonic, ginger beer, club soda or juice

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

* These items may be served raw or undercooked or may contain raw or undercooked ingredients.

A 4% surcharge will be added to fairly compensate our dedicated kitchen team.



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WINE

by the glass \$7

White- Domaine des Forges • Sauvignon Blanc
Loire Valley, France

Rose- Moulin de Gassac • Rose
Languedoc-Roussillon, France

Red-De Conciliis 'Bacioilcielo' • Aglianico/Primitivo
Campania, Italy

Bubbles- Bisol - Jeio • Brut Prosecco
Veneto, Italy

Sparkling Rose-François Montand • Brut Rose
Jura, France

by the bottle \$28

White

Fat Bastard • Grenache Blanc/Sauvignon Blanc • France
Domaine des Forges • Sauvignon Blanc • France
Parducci • Chardonnay • California

Rose

Arca Nova • Vinho Verde, Portugal
Moulin de Gassac • Languedoc-Roussillon, France

Red

Simple Life • Pinot Noir • California
Caruso & Minini • Perricone • Sicily
De Conciliis 'Bacioilcielo' • Aglianico/Primitivo • Italy
Mas des Volques • Cinsault/Syrah/Grenache • France

BEER/CIDER 4

Pilsner (tap)- Wiseacre 'Tiny Bomb'
IPA- Snake River Hazy IPA
Cider-Original Sin 'Blackberry'
Hard Kombucha- Jiant 'Elderflower Jasmine'