



MODERN BRASSERIE

OPENERS APPETIZERS

PATE GF 12
House made chicken liver pate served with pickled onion, cornichons, sliced cucumber, tomato and toasted baguette.

GRILLED SHRIMP COCK N' TAIL GF 17
Large shrimp (6) grilled and served chilled with spicy cocktail sauce and fresh lemon wedge.

BAD-TO-THE-BONE MARROW GF 19
Roasted beef marrow bones topped with oyster mushrooms, bacon, herbs with a toasted baguette. [Add bourbon shooter +5]

CHARCUTERIE BOARD..... 14
Seasonal selection duo of meats & gourmet cheeses and accouterments. Served with baguette.

FIRECRACKER CALAMARI FRIES..... 11
Tender strips of calamari dipped in our spicy panko and lightly fried. Served with Sweet chile sauce.

CHEESESTEAK QUESADILLA 15
Thin sliced marinated beef, peppers, onions, and queso folded and seared in a flour tortilla.

STEAMED MUSSELS GF 17
Pound of all natural mussels steamed with Italian chorizo, shallot, garlic, white wine and finished with a touch of cream. Served with toasted baguette.

ROASTED BRUSSELS GF 10
With bacon and bleu cheese.

TRUFFLE FRIES GF V..... 8
Crispy fries dusted with truffle salt.

NOODLING PASTAS

Served with a house salad. Sub Caesar Salad +3 GF +1

SPICY MARINARA WITH MUSSELS GF..... 21
All natural mussels simmered in a spicy marinara sauce, garlic, cream over linguine and finished with parmesan cheese.

SHRIMP CARBONARA GF..... 22
Linguine pasta tossed with Italian chorizo, garlic, pecorino cheese, cream, herbs and topped with grilled shrimp.

PENNE ALLA VODKA V GF..... 14
Spicy marinara, garlic, vodka, and cream tossed with penne pasta and finished with parmesan cheese. [Chicken +6*] [Shrimp +8*]

CHIPOTLE CHICKEN ALFREDO GF..... 20
A southwest alfredo chipotle pepper tossed with penne, grilled chicken, sautéed onions & roasted peppers.

HEADLINERS ENTRÉES

SAKE SOY-MARINATED SALMON* GF..... 24
Fresh salmon soaked in a citrus & sake sauce, grilled and finished with wasabi aioli, mushroom risotto and seasonal vegetable.

FLAT-IRON STEAK* GF 34
10oz prime flat-iron grilled with an herb seasoning with side of Yukon gold mashed potato and seasonal vegetable.

RIBEYE STEAK* GF..... 49
Grilled 18oz bone-in ribeye steak finished with a butter compound, mushroom risotto and seasonal vegetable.

BONE IN PORK CHOP* GF..... 21
Grilled Pork Chop with an apple bourbon sauce. Served with roasted brussel sprouts and sweet potato tots.

CHORIZO MEATLOAF* GF..... 22
Blend of ground beef and chorizo for a southwestern flair. Cooked crispy and finished with a tangy glaze, Yukon gold mashed potato and roasted brussels sprout.

CHICKEN POT PIE (our 3 favorite things)..... 17
Homemade pot pie filling baked with a phyllo crust. Served with a house salad.

GREENS SALADS

Dressings: balsamic vinaigrette, ranch or bleu cheese [caesar +.5]

HOUSE GF V 7
Field greens, tomato, cucumber & pickled onion.

CAESAR 12
Grilled Romaine lettuce, croutons, parmesan cheese & house-made Caesar dressing. [Chicken Breast +6*] [Salmon* +9]

WEDGE GF..... 14
Crisp whole romaine, bleu cheese dressing, bacon, tomato and red onion.

ROASTED BEET SALAD GF V..... 12
Arugula, roasted beets tossed with a vinaigrette, feta, mandarin oranges, mint and pistachios. [Chicken Breast +6*]

SOLOS SIDES

Mushroom Risotto 8 Onion Rings..... 7 Yukon Gold
French Fries..... 7 Sweet Potato Tots..... 7 Mashed Potato..... 7

HANDHELDS SANDWICHES/BURGERS

Served with your choice of french fries, side salad, onion rings or sweet potato tots GF bun +1

CRISPY SPICY CHICKEN SANDWICH..... 16
Chicken breast dipped in a spicy panko, lightly fried and served on a brioche bun with pepper jack cheese, lettuce, tomato, and spicy aioli.

TURKEY BURGER GF..... 15
House made turkey burger on a brioche bun with arugula, cucumber, tomato, pickled onion, basil and romesco sauce (contains nuts).

C-N-T BURGER* GF..... 16
8oz grilled angus beef brisket blend on brioche bun with caramelized onion, spicy aioli, lettuce, tomato and melted Swiss, cheddar, pepper jack or bleu cheese.

BBQ BACON CHEESEBURGER* 17
8oz grilled angus beef brisket blend on brioche bun with bacon, bbq sauce, cheddar cheese and onion rings.

SWISS & MUSHROOM BURGER* GF..... 16
8 oz grilled angus beef brisket blend on a brioche bun with sauteed mushrooms, swiss cheese, lettuce, tomato and dijonnaise.

LAMB BURGER* GF..... 18
Seared 8 oz fresh ground lamb with spice rub. Served on a brioche bun with lettuce, mozzarella, red onion and roasted red pepper aioli.

FISH & CHIPS..... 16
Tender white cod dipped in beer batter and fried. Served with tartar sauce.

B-FLATS WOOD FIRE FLATBREAD PIZZAS GF +2

GENOVESE V 14
Pesto, mozzarella cheese, red onion, roasted red peppers and fresh basil. [Chicken +6*] [Shrimp + 5*]

THE ITALIAN..... 15
Marinara, mozzarella, Italian chorizo, roasted brussels sprouts.

MEDITERRANEAN V..... 14
Spicy marinara, mozzarella, peppers, red onion, Kalamata olive and feta cheese.

PEPPERONI 15
Marinara, mozzarella, all natural no antibiotic pepperoni.

BUFFALO 15
Mozzarella, spicy buffalo chicken, bleu cheese.

BBQ CHICKEN 15
BBQ sauce, mozzarella, chicken & red onion.

ENCORE DESSERTS

LEMON CHEESECAKE..... 8
ROOT BEER FLOAT..... 6 Spiked 11
CAST-IRON COOKIE 12
Home made chocolate chip cookie dough baked in a cast iron skillet and topped with 2 scoops of vanilla bean ice cream.

*Notice: Items are cooked any style; consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness, especially if you have certain medical conditions. Parties of 8 or more may be charged an 18% gratuity to their total check amount.

GF V Gluten-Free & Vegetarian Alternatives Upon Request. May have additional charge. \$3 plate splitting charge. Ask Your Server for Details.

LIBATIONS



CUCUMBER MINT MARGARITA

Choice of Corazon Blanco Tequila or Los Vecinos Espadin mezcals, lime juice, tres agaves, muddled cucumber & mint and splash of orange juice & lime wheel

AXL ROSE WATER

Wheatley vodka, lemon juice, Giffards Gomme syrup, rose water, soda garnished with mint

SEX & CANDY

Transatlantic & Burlesque bitters, vanilla vodka, limoncello, Cantaloupe, Montenegro and lemon juice

WALKIN' ON THE SUN

Gin, turmeric Syrup, Giffard vanilla & Intense ginger liqueur, lemon juice. Garnished with cracked pepper

VELVET REVOLVER

Four Roses bourbon, St George NOLA coffee liqueur, Giffard's Caribbean pineapple liquor with a dash of transatlantic bitters garnished with a banana chip

GREEN EYED LADY

Green Chartreuse, St George Gin, Carribean Pineapple Liqueur, lime juice, topped with pineapple juice and a splash of soda with green olive

JESSE'S GIRL

Jameson, lemon juice, Orgeat and a dash of simple and lemon twist

ANOTHER STATE OF MIND

Rancho Alegre Reposado or Los Vecinos Mezcal, Screwball Peanut Butter Whiskey and Dragon's Milk Bourbon Barrel-aged Stout

FOREPLAY

Platinum Vodka, St Germaine simple syrup, home made watermelon puré and lemon juice garnished with dehydrated blood orange

F**KIN' BEAUTIFUL

Tiki bitters, dark rum, Passoã passion fruit liqueur, pineapple juice, lime juice and a dash of brown sugar

OLD FASHIONED

Evan Williams Whiskey, Transatlantic bitters and orange bitters

WHISKEY/BOURBON

Ask about our Scotch selection

1792 "BOTTLED IN BOND"
ANGELS ENVY
ANGELS ENVY FINISHED RYE
BAKER'S KENTUCKY STRAIGHT
BASIL HAYDEN
BASIL HAYDEN DARK RYE
BASIL HAYDEN TOAST
BELLE MEADE RESERVE
BELLE MEADE SOUR MASH
BIB & TUCKER
BLANTON'S
BOOKERS
BREAKING & ENTERING
BUFFALO TRACE
BUFFALO TRACE WHEAT (KOSHER)
BUFFALO TRACE RYE (KOSHER)
BULLEIT BOURBON
BULLEIT RYE
BULLEIT IOYR
CROWN ROYAL
CROWN ROYAL RYE
DRUMSHANBO GUNPOWDER SINGLE POT
EAGLE RARE
E.H. TAYLOR
ELIJAH CRAIG
ELIJAH CRAIG BARREL PROOF
ELIJAH CRAIG RYE
EVAN WILLIAMS
EZRA BROOKS 99
FOUR ROSES
FOUR ROSES SINGLE BARREL
FOUR ROSES SMALL BATCH
GARRISON BROTHERS
GEORGE DICKEL 8YR
GEORGE DICKEL 12YR
HIBIKI
HIGH WEST AMERICAN PRAIRIE
HIGH WEST DOUBLE RYE
HIGHWEST HIGH COUNTRY
JACK DANIEL'S

JACK DANIEL'S SINATRA SELECT
JAMESON
JEFFERSON'S RESERVE
KNOB CREEK
LARCENY KENTUCKY BOURBON
LOT 40 RYE
MAKER'S MARK
MAKER'S MARK 46
MAKER'S MARK CASK STRENGTH
MICTER'S
OLD EZRA
OLD GRAND DAD II4
OLD POTRERO STRAIGHT RYE
OLD TUB BOURBON
RABBIT HOLE CAVEHILL
RABBIT HOLE SHERRY CASK
RABBIT HOLE RYE
RED BREAST 12YR
RED BREAST 15YR
RITTENHOUSE STRAIGHT RYE
SAZERAC RYE 6YR
SMOKE WAGON STRAIGHT
SMOKE WAGON SMALL BATCH
SMOKE WAGON UNFILTERED
SMOOTH AMBLER CONTRADICTION
ST GEORGE BALLER
STAGG JR
STRANAHAN'S SHERRY CASK
STRANAHAN'S SINGLE MALT
SUNTORY
TEMPLETON RYE
UNCLE NEAREST 1884
WELLER 12YR
WHISTLE PIG BOSS HOG
WHISTLE PIG FARMSTOCK RYE
WHISTLE PIG RYE IOYR
WHISTLE PIG PIGGYBACK
WOODFORD RESERVE RYE
WOODFORD RESERVE BOURBON

TEQUILA/MEZCAL

CARREÑO TOBASICHE
CARREÑO TOBALÁ
CASAMIGOS ANEJO
CASAMIGOS BLANCO
CASAMIGOS JOVEN 80
CASAMIGOS REPOSADO
CAZADORES CRISTALINO
CENTENARIO LEYENDA
CLASE AZUL
CODIGO ANEJO
CORAZON BLANCO
DEL MAGUEY MEZCAL VIDA
DEL MAGUEY CHICHICAPA
DON JULIO 1942
DON JULIO ANEJO
DON JULIO BLANCO
DON JULIO REPOSADO
DOBEL 50TH ANNIVERSARY

DOBEL DIAMANTE
FORTALEZA BLANCO
FORTALEZA REPOSADO
FORTALEZA ANEJO
FORTALEZA STILL STRENGTH
HERRADURA ULTRA ANEJO
JOSE RESERVE EXTRA ANEJO
LOS VECINOS "ESPADIN"
MEZCAL VAGO ELOTE
MEZCAL VAGO ENSAMBLE
PATRÓN
RANCHO ALEGRE REPOSADO
ROCK N ROLL PLATINUM
SAN MATIAS
SIETE LEGUAS
TEREMANA BLANCO
TEREMANA REPOSADO

VODKA

ABSOLUT CITRON
ABSOLUT MANDRIN
BELVEDERE
CHOPIN "POTATO" VODKA
FÜKHOV
KETEL ONE
SOURCE ONE SINGLE ESTATE

ST. GEORGE GREEN CHILI
TITOS
WHEATLEY
GREY GOOSE
Original
Strawberry & Lemon Grass
Watermelon & Basil
White Peach & Rosemary

GIN

BOMBAY DRY
BOMBAY SAPPHIRE
DRUMSHANBO GUNPOWDER CITRUS
DRUMSHANBO GUNPOWDER
EMPRESS 1908
FORDS
FORT COLLINS DRY TOWN
GRAY WHALE
HENDRICK'S

MILES
MG MEZCAL
MONKEY 47
PLYMOUTH
ROKU GIN
ST GEORGE REPOSADO
ST GEORGE BOTANIVORE
TANQUERAY

DRAFT BEERS

HARE OF THE ROOSTER
PUB BEER
CHURCH MUSIC JUICY IPA
THE SHOP BEER COMPANY

GREEN FLASH
WEST COAST IPA

GUINNESS

HUSS SCOTTSDALE BLONDE

HUSS ORANGE BLOSSOM

LAGUNITAS HAZY WONDER

MODELO ESPECIAL

MOTHER ROAD TOWER STATION

COORS LIGHT

DOS XX

FOUR PEAKS

KILLIFTER

SUNBRU

WOW WHEAT

NEW HOLLAND

DRAGON'S MILK STOUT

BOTTLES & CANS

COORS ORIGINAL

CORONA PREMIER

HEINEKEN O.O

MICHELOB ULTRA

MODELO CHELADA (24OZ)

PABST
BLUE RIBBON

STELLA ARTOIS

WHITE CLAW

BUY THE STAFF A ROUND 10

experiencing great service? show some love!

WINE-NOT?

ON TAP (BY THE GLASS)

Hahn
Benziger
J Lohr
AZ Stronghold
Tribute

TYPE / ORIGIN

Chardonnay / CA
Sauv Blanc / CA
Pinot Noir / CA
Red Blend / AZ
Cabernet / CA

\$

9
9
9
9
9

WHITE

Justin
Tomaresco
Kung Fu Girl
Smashberry
Borgo
Gruet
Mionetto

TYPE / ORIGIN

Sauv Blanc / CA
Chardonnay / Italy
Riesling / WA
Rosé / CA
Pinot Grigio / Italy
Sparkling / NM
Prosecco

G/BTL

10/36
9/30
9/30
9/30
9/30
/36
9/

RED

Meiomi
If You See Kay
Antigal Uno
J. Lohr Hilltop
Sassoregale
Maddalena
Piattelli

TYPE / ORIGIN

Pinot Noir / CA
Red Blend / CA
Cabernet / Argentina
Cabernet / CA
Sangiovese / Italy
Merlot / Paso Robles
Malbec / Argentina

G/BTL

12/42
11/40
9/30
12/42
9/30
9/30
11/40

BOTTLES

Pascal Jolivet
Belle Glos
Orin Swift 8 Yrs
Seghesio
NorthStar

TYPE / ORIGIN

Sauv Blanc, Loire Valley France
Pinot Noir / CA
Red Blend / CA
Zinfandel / CA
Merlot / WA

\$

40 btl
60 btl
58 btl
42 btl
46 btl

WEEKLY HAPPENINGS

TUESDAY

INDUSTRY LIVE MUSIC
\$6 Fernet/Vodka/Whiskey

THIRST-DAY

\$25 B-Flat & Bottle of Wine
(ask server for selection)

WINE WEDNESDAY

\$5 Tap Wine

SUNDAY

\$20 Bourbon, Burger & Beer
(ask server for bourbon/beer options)

HAPPY HOUR DAILY 4-6PM

\$8 cocktails / \$3 off openers
\$2 off draft/bottle beers/tap wine

LIVE MUSIC

TUES + THUR-SAT
check website for details

SANGRIA 10