

A faint, light-colored line drawing of a building's wooden frame, including the roof trusses and support beams, is visible in the background of the lower half of the page.

WE KINDLY ASK THAT NO SUBSTITUTIONS BE MADE, SEE YOUR SERVER FOR SUGGESTIONS. FOR PARTIES OF 6 OR LARGER, WE WILL ADD 18% GRATUITY, AND CAN ACCOMMODATE CHECK SEPARATIONS OF UP TO THREE WAYS. THERE MAY BE A \$4.00 CHARGE FOR EACH SPLIT CHECK AFTER THAT. THANK YOU.

STARTERS

Crispy Asian Brussels Sprouts 12 (V)

Sweet, spicy and savory

Winter Cheese Board 14 (V)

Imported and domestic cheeses with apple-cranberry chutney, lavhosh, rosemary walnuts

Grilled Olives 9 (V) (GF)

Dried apricots, shaved fennel, almonds, rosemary, Romano cheese, olive oil

Thai Beef Skewers* 14

Marinated tenderloin, green onion, pickled cucumber, cilantro, mint

Ahi Tuna Poke Stack* 14

Avocado, wonton, Tobiko, Wakame, wasabi, sweet soy

Shrimp Relleno 13

Crispy fried chili, tequila shrimp, Monterey Jack cheese, cilantro oil

Mediterranean Grilled Lamb Chops* 15

Tzatziki, roasted beets, pomegranate

Roasted Cheese Stuffed Dates 9

Dates stuffed with Colorado goat cheese, wrapped in bacon, strawberry/balsamic syrup, pistachios

Rocky Mountain Bison Sausage 14

Onion marmalade, BBQ chips, Brussels sprouts slaw

Seared Sea Scallops 16

Brioche French toast, truffle honey, blueberry fennel relish

SOUPS

Roasted Potato and Leek Soup 8 (GF)

Green chili oil, toasted pumpkin seeds, potato crisps

French Onion Soup 10

Gruyere cheese gratin, garlic crouton

SALADS

Covered Bridge Greens 9 (V) (GF)

Baby lettuces, cucumber, cherry tomato, carrots, radish, apple cider vinaigrette

Bibb Wedge Salad 10 (GF)

Candy pecans, sundried apricot, crispy prosciutto, Gorgonzola and sour cream, herb dressing

Burrata Cheese Salad 10 (GF)

Arugula and baby greens, oven roasted tomatoes, sweet corn, Picholine olives, toasted pumpkin seeds, charred lemon, rosemary dressing

Baby Beet Salad 10 (GF)

Watermelon radish, micro arugula, ricotta, onion marmalade, 10 year balsamic

ENTREES

Char Siu Pork Tenderloin* 28

Mango-coconut sticky rice, charred broccolini, baby kale, macadamia nuts

Maple Rosemary Roast Duck Breast* 28

Grilled artichokes, shiitake mushroom, baby kale sauté with bacon and shallot, blueberry sauce and Colorado goat cheese risotto

Grilled Angus Beef Tenderloin* 40

Brandied mushrooms and cipollini, Tasso mac n' cheese, broccolini, demi-glace

Grilled Rack of Lamb* 42

Hominy polenta, roasted baby carrots, chimichurri, onion marmalade

Colorado Striped Bass 27

Apple and horseradish crust, Colorado goat cheese risotto, green chili/rosemary beurre blanc, oven roasted tomato and hominy relish

Roasted Acorn Squash 24 (V) (GF)

Bulgur wheat pilaf, dried cherries, Colorado goat cheese, sautéed baby kale, rosemary walnuts, charred lemon sauce

Seared Venison Medallions Au Poivre* 42

Green peppercorn demi-glace, hominy polenta, Brussels sprouts, crispy leeks, baby carrots

Bone-On New York Strip Steak* 42

Horseradish mashed potato, demi-glace, grilled onions, baby carrots, garlic/rosemary butter

Seafood Linguini 28

Seared scallops and shrimp with mussels, spinach, tomato, lobster brandy sauce and Parmesan cheese

Covered Bridge Burger* 19

Espresso crust, Fontina cheese, candied bacon, tomato/garlic aioli, grilled onions and radicchio

Rocky Mountain Grilled Bison Meatloaf 24

Horseradish mashed potato, baby carrots, crispy onions, demi-glace

32oz Bone-in Tomahawk Ribeye Steak* 85

Horseradish mashed potato, roasted mushrooms, Brussel sprouts, demi-glace, chimichurri, crispy onions

** THESE ITEMS ARE COOKED TO ORDER AND THEREFORE MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.*

RARE extremely red, cool center
MEDIUM RARE very red, warm center
MEDIUM dark pink, warm center
MEDIUM WELL light pink, hot center
WELL cooked through, no pink



AFTER DINNER DRINKS

PORTS AND MADEIRA

Sandeman Ruby	8	Taylor 20 Year Tawny	15
Fonseca Bin	10	Blandy's Alvada 5 Year Madeira	8

DESSERT WINES

Quady Elysium Black Muscat 2006 Madera, California	8	Dolce Late Harvest Wine	15
Quady Essencia Orange Blossom Muscat 2006 Madera, California	8	Inniskillin Ice Wine 2006 Niagara Penninsula, Canada	10

COGNAC & SCOTCH

Bowmore 15 year	16	Martell Cordon Bleu	16
Laphroaig Quarter Cask	16	Chivas Regal 12 Year	10
Laphroaig 10 year	16	Chivas Regal 18 Year	18
Remy Martin VSOP	12	Macallan 12 Year	15
Glenlivet 12 Year	14	Macallan 18 Year	25
Glenlivet 18 Year	18	Macallan Rare Cask	50

DESSERTS

Vanilla Bean Crème Brulee 8

Smooth custard with crisp caramel crust, fresh berries and mint

Mango Upside-Down Cake 8

Toasted coconut, raspberry/ginger syrup, vanilla ice cream,
Macadamia nuts

Gourmet Sorbets and Ice Creams 7

Seasonal selection, fresh berries and a sugar star

Double Chocolate Soufflé 8

Warm Dark Chocolate and Brandy Ganache
*please allow 15 minutes for preparation

Gingersnap Icebox Cake 8

Creamy molasses filling, crisp gingersnap cookies, pecans
and a hot fudge

DESSERT DRINKS

Espresso Martini 13

Marble Distilling Moonlight Espresso, Vanilla vodka,
Crème de Cocoa, Irish Cream

Lemon Cream Pie Martini 13

Limoncello, Vanilla vodka, Crème, Speculoos Cookie rim

Grasshopper Martini 10

Crème de Cocoa, Crème de menthe, peppermint cookie rim

Hot Buttered Rum 8

Pyrat rum mixed with holiday spice scented butter

Caramel Hot Chocolate 8

Caramel whiskey, hot chocolate, and caramel topped whipped cream

Hot Apple Pie 9

Hot apple cider, Tuaca, cinnamon sugar, and whip cream

SPECIALTY DRINKS

Spiced Hendrick's Negroni 13

Hendrick's gin, Suze aperitif, Pechaud's bitters, burnt clove & orange peel

Dirty Stuffed Goose 15

Grey Goose vodka, olive juice, blue cheese stuffed olives

Manhattan #46 14

Maker's 46, Carpano sweet vermouth, Angostura bitters

Pressed Apple Cider Martini 13

Marble Distilling Vodka 80, Intense ginger liqueur, Velvet Falernum, pressed apple cider

Copperita 13

Casa Noble tequila, Cointreau, house made sour, Grand Marnier floater

Basil Hayden 15

Served over a cranberry & basil infused ice sphere

Sour Cherry Aspen 13

Grey Goose Cherry Noir, apple schnapps, lime cordial, brandied cherry

Gin and Juice 13

Deaths Door gin, house made ginger beer, unsweetened cranberry juice, Pechaud's bitters

Smoked Cherry Old Fashioned 14

Knob Creek bourbon, muddled smoked cherries and orange slices, simple syrup, Angostura bitters

Cognac French 75 13

Sparkling wine, Remi Martin VSOP, simple syrup, lemon juice

Cur Royale 12

Sparkling wine, Chambord, lemon twist

COLORADO **SPECIALTY DRINKS**

Bourbon Blackberry Bramble 14

Peach Street Colorado straight bourbon whiskey, Leopold Bro's Blackberry liqueur, fresh lemon juice, simple syrup, fresh blackberries

JP's Bourbon Mule 13

Breckenridge bourbon, house made ginger beer, vanilla simple syrup

CB Vodka Mule 12

Spring 44 vodka, house made ginger beer

Colorado Whiskey Flight 34

Stranahan's Colorado whiskey, Breckenridge bourbon, Deerhammer American single malt

BEERS

DRAFT

10 Barrel - Joe IPA	7
Avery Brewing - Ellie's Brown Ale	7

BOTTLES

Coors	6
Coors Light	6
10 Barrel Apocalypse IPA	7
10 Barrel Pray for Snow	7
Odell Levity Amber Ale	7
Blue Moon	7
Stella Artois	7
Colorado Native Amber Lager	7
Left Hand Milk Stout-Nitro	7
Bit Burger Premium Pilsener	7
Colorado Cider Co.-Glider Cider	7
Colorado Cider Co.-Grasshop-ah	7