

THE WAREHOUSE

Restaurant and Gallery

SOUPS

French Onion Cream of Forest Mushroom Soup of the Day

Cup \$5 / Bowl \$7

SALADS

Add Grilled Chicken, Salmon or Shrimp to any salad \$5

Classic Warehouse \$6

Spring greens tossed with herbed balsamic vinaigrette, sun-dried cranberries, and mandarin oranges
Topped with toasted cashews and feta cheese

Iceberg Wedge \$7

With crispy onions, tomatoes, carrots, hothouse cucumbers, crumbled blue cheese, bacon, and Ranch dressing

Duck Confit with Sambuca Strawberries \$9

Fresh spinach leaves, marinated strawberries, red onions, caramelized walnuts and blue cheese

Insalata Caprese \$10

Vine ripened beefsteak tomatoes and mozzarella pearls, pungent rosemary, sage, and Italian parsley
Balsamic vinegar, calamata olive tapenade and sweet basil dressing

Chicken and Almond Small \$9 / Large \$12

Red and Napa cabbage, leaf lettuce, carrots and crispy noodles tossed with Oriental style dressing
Topped with grilled marinated chicken breast, papaya, green onions, and toasted almonds

Fajita Steak Small \$10 / Large \$13

Griddled cilantro-lime beef ribeye on spring greens with black bean and corn salsa, peppers and onions, tomato, guacamole, sour cream, tortilla strips, and green chile dressing

Seared Ahi Tuna Small \$10 / Large \$13

Peppered five-spice sushi grade tuna on garden greens with snap peas, cherry tomatoes
Hothouse cucumber, pickled ginger and avocado, dressed with wasabi and soy rice vinaigrette

SANDWICHES

Served with Pub Chips

Turkey, Swiss and Bacon \$12

Smoky turkey with melted cheese, crisp bacon, lettuce, beefsteak tomato, avocado and basil-garlic mayonnaise on artisan sourdough

Craisin and Tarragon Chicken Tortilla Wrap \$11

Apples, celery, craisins, red onions and diced chicken breast seasoned with mayonnaise, tarragon, parsley, chives and roasted cashews

Grilled Salmon Ciabatta \$12

Open-faced fresh ciabatta with dilled cucumber cream cheese, roasted red pepper, scallions and greens, drizzled with balsamic resin

Mountain Mushroom Melt \$11

Roast mushroom medley, peppers and caramelized onions on toasted flatbread with crispy onions, beefsteak tomatoes, garlic grilled asparagus, pesto mayonnaise and melted Swiss cheese

Warehouse Cheese Steak \$12

Grill caramelized prime rib and onions, bell pepper medley and field mushrooms melted with Cheddar and horseradish havarti
Served on a toasted locally baked hoagie roll with a side of roast onion jus

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GOURMET BURGERS

Grilled half-pound burger on toasted Kaiser Roll, beefsteak tomato, lettuce, red onion, dill pickle and pub chips
Finished with your choice of toppings

Colorado Beef Burger \$11

Front Range Bison Burger \$12

Cheddar Cheese \$1
Swiss Cheese \$1
Provolone \$1
Bleu Cheese \$1
Spicy Pepperjack \$1
Green Chilies \$1
Blue Crab Meat \$4
Crisp Bacon \$2

Fried Egg \$2
Fresh Avocado \$1
Guacamole \$2
Sautéed Mushrooms \$2
Fried Onions \$2
Sautéed Onions \$2
Sautéed Bell Peppers \$2
Barbeque Sauce \$1

LUNCH SPECIALTIES

Classic Fish and Chips \$12

Crispy beer battered cod fillet with Warehouse pub chips, snap pea salad and tartar sauce

Vegetus Pesto Pasta \$11

Forest mushrooms, spinach, tomatoes, celery, squash, fresh basil, tarragon and garlic with linguini, olive oil and white wine
Topped with pesto, Parmesan and pinion nuts

Duck Adobo Tamales \$14

Grilled meadow onions, peppers, tomatoes and squash with tomatillo salsa and orange-cilantro black beans

Macadamia Halibut \$14

Deepwater Alaskan halibut fillet crusted with crushed macadamias and peppercorns, bedded on mushroom risotto
Sauced with orange-rosemary crème

Buffaloaf \$13

Garlic mashed potatoes, roast pepper gravy and grilled vegetables

Rabbit - Rattlesnake Jalapeno Sausage \$12

Black truffle escaoutoun, green peppercorn demiglace and Laughing Lab mustard

Green Chile Macaroni and Cheese \$10

Roast red peppers and Pueblo chilies, sharp cheddar and pepper jack cheese, shallots and elbow macaroni with tortilla strips

Warehouse Crab Cakes \$15

Seared tomato, yucca chips, smoked corn-black bean salsa, spicy remoulade and chimmichurri

Beef Bruschetta \$12

Grilled beef tenderloin with Asiago and mozzarella, red onion, tender artichoke hearts, tomatoes, scallions and Saba drizzle

Truffled Mushroom Vol-Au-Vent \$13

Mixed forest mushrooms, onions, roast red and yellow peppers with olive oil, Swiss and Provolone
Stuffed in flaky pastry and finished with black truffle demiglace, sage pesto and pignolias