

# THE WAREHOUSE

## Restaurant and Gallery

“One Cannot Think Well, Love Well, Sleep Well, If One Has Not Dined Well”  
~Virginia Woolf

### 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

#### Caesar Salad \$7

Romaine, garlic croutons, lemon, anchovies and Parmesan cheese

#### Iceberg Wedge \$8

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

#### San Luis Quinoa Tabouli \$7

Minted quinoa and romaine lettuce, cucumber, red tomatoes, kalamata olives, feta cheese, and champagne vinaigrette

#### Wilted Spinach and White Bean \$7

Candied walnuts, warm bacon vinaigrette, Stone Creek goat cheese crumbles and shaved red onion

#### Insalata Caprese \$10

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

#### Chicken and Grilled Vegetables \$11

Red cabbage, Romaine, asparagus, grilled bok choy, bell peppers and yellow squash with honey teriyaki dressing  
Topped with sesame crusted chicken breast, green onions, toasted almonds and scallion crisp

#### Fajita Steak \$12

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

#### Grilled Citrus Shrimp \$11

Romaine, caramelized pineapple salsa, pepper rings, avocado, mandarins and cilantro-citrus marinated shrimp  
Dressed with rice wine vinaigrette

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### BURGERS

Grilled and served on a toasted Golden Brioche Bun with beefsteak tomato, lettuce, red onion, dill pickle and pub chips  
Finished with your choice of toppings

**Front Range Bison Burger \$12**

**Colorado Natural Beef Burger \$11**

**Turkey Burger \$10**

**Flame Grilled Veggie Burger \$9**

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

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“One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating”

~ Luciano Pavarotti

### STARTERS

**Chipotle Mango Rubbed Duck Legs** \$16

Grilled pineapple-scallion polenta, green onions, red pepper and pineapple with ginger soy drizzle

**Elk Shitake Roulade** \$15

Marinated and grillbasted with apricot nectar and smoky honey, set in a green chili pinion - cilantro reduction

**Lobster and Bacon Macaroni and Cheese** \$15

Maine lobster and Gobetti macaroni with sharp cheddar and Swiss cheese, shallots and crisp bacon

**Rabbit - Rattlesnake Jalapeno Sausage** \$13

Black truffle escaoutout, green peppercorn demiglace, Laughing Lab mustard and bacon-arugula salad

**Warehouse Crab Cakes** \$16

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

**Beef Bruschetta** \$12

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

**Iron Seared Monk Fish** \$15

With mushrooms, spinach, black olives, onions and tomatoes

**Forest Mushroom Ravioli** \$12

Truffled thyme - parsley crème and basil oil, gratinee of crushed peppercorns Swiss and Provolone cheeses with a red pepper coulis

### ENTREES

Add a side of Sautéed Mushrooms or Fried Onions to any entrée \$3

**Seared Blackberry Salmon** \$24

Pacific Coast salmon fillet, finished with blackberry reduction and mandarin – red onion confiture

**Cannellini and Brie Gnocchi** \$21

Marinated white beans with spinach and arugula, mushrooms, caramelized shallots and red peppers with sweet Brie cream Balsamic reduction, Stone Creek Farmstead goat cheese and yucca strings

**Warehouse Filet Oskar** \$34

Seasoned and seared beef tenderloin with lemon pepper asparagus and blue crab, Béarnaise sauce and demiglace

**Redmesa Lamb Shank** \$28

Colorado lamb braised with onions, carrots and celery, grill caramelized with Redmesa mole barbeque sauce  
Red chile crepes and cheddar-pepper polenta

**Macadamia Halibut** \$29

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

**Cherry - Pepper Elk Chops** \$36

Marinated in dark ale and rosemary hoisin, grilled and finished with brandied tart cherry glaze and mushroom risotto

**Wild Boar Osso Buco** \$27

Wheat beer and pineapple braised boar shank grillbasted with apricot-cilantro chutney, drizzled with ginger soy reduction  
With cheddar-red pepper polenta

**Shellfish with Soba and Mushrooms** \$30

Scallops, shrimp and lobster with buckwheat noodles, gingered shitake-miso broth, shaved bok choy, mirin and lemon grass

**Maple Plains Bison au Poivre** \$38

Tenderloin of grass-fed Bison sautéed with Portabellas, peppercorns and chutney  
Flamed with brandy, demiglace, cream and a kiss of maple syrup

**Rocky Mountain Striploin** \$33

Grilled Colorado raised beef with rosemary demiglace, mushroom fricassee and garlic mashed potatoes

**Apple Whiskey Chicken** \$23

Colorado Redbird breast stuffed with apples, apricots, onions and Stone Creek Farmstead goat cheese  
Pan seared and deglazed with an apple – whiskey reduction