

# 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

#### 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

### SANDWICHES

Served with your choice of Pub Chips, a cup of any of our House Soups, or Classic Warehouse Salad

#### Turkey, Swiss and Bacon \$12

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

#### Hickory Smoked Bison Sausage \$11

Grilled hoagie smothered with caramelized onions, green chilies, roast red peppers, smoked corn kernels and cilantro chipotle mayo

#### Grilled Salmon Focaccia \$12

Open-faced focaccia 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

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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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### LUNCH SPECIALTIES

**Fish and Chips \$12**

Crispy beer battered cod fillet with pub chips, lemon-cucumber relish and tartar sauce

**Cannellini and Brie Gnocchi \$11**

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

**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 escaoutoun, 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