

# THE HOMESTEAD

## SHAREABLES

*:yummy bites for sharing...or not*

- BUFFALO CRISPED CAULIFLOWER** 14  
blue cheese crumbles + baby greens + chili vinaigrette (VEG)
- WILD MUSHROOM FLATBREAD** 15  
arugula + goat cheese + béchamel + caramelized onion
- THAI STICKY RIBS\*** 17  
tender slow cooked pork ribs + nam pla + red chili + lime + kimchi (GF)
- HOMESTEAD WINGS (8)\*** 18  
choice of plain, buffalo, bourbon bbq or mango habanero + buttermilk ranch
- BBQ CHICKEN FLATBREAD** 19  
cheddar jack + red onion + jalapeno + bacon + ranch
- ALFARO SHRIMP CEVICHE\*** 22  
onion + cucumber + tomato + serrano + cilantro + avocado + mango

## SOUP, SALADS & BOWLS

*:salad proteins: grilled or fried chicken \$11\* / shrimp \$12 / grilled salmon \$15\**

- SOUP DU JOUR** 12  
inspirations from the chef
- ORGANIC BABY GREEN SALAD** 15  
gala apple + chevre + candied walnuts + dried cranberries + white balsamic (VEG, GF)
- LOADED WEDGE SALAD** 17  
bacon + heirloom tomato + blue cheese + radish + cucumber + buttermilk ranch
- HEIRLOOM TOMATO & WATERMELON** 18  
burrata + peach + black olive crumble + basil dressing (VEG, GF)
- CAESAR SALAD** 19  
romaine + crispy parmesan + fried anchovies + crouton + caesar dressing
- BUDDHA BOWL** 19  
quinoa + tabouleh + roasted butternut squash + avocado + chickpea + arugula + lemon tahini (VEG, GF)
- TUNA & SALMON POKE\*** 25  
jasmine rice + seaweed + grilled pineapple + wakame + avocado + ponzu + sriracha aioli

## LARGE PLATES & HANDHELDS

*:all sandwiches come with fries. SUB sweet potato fries-\$5 / grilled veg-\$6 / side salad-\$7*

- HOMESTEAD VEGGIE MELT** 19  
grilled portobello + zucchini + peppers + white cheddar + pesto + ciabatta (VEG)
- THE RANCH DOUBLE CHEESEBURGER\*** 20  
American cheese + lettuce + tomato + bacon jam + homestead special sauce + brioche bun
- CLASSIC REUBEN** 20  
corned beef + marble rye + sauerkraut + swiss + house-made 1000 island
- GRILLED CHICKEN PRETZEL CLUB** 21  
grilled chicken breast + BLT + avocado + white cheddar + creole mustard aioli + pretzel bun
- CARNE ASADA TACOS (3)** 22  
spicy red sauce + pico + micro greens + cotija cheese + rice + beans + corn tortilla (GF)
- BAJA FISH TACOS (3)\*** 23  
fried or grilled cod + jicama + mango + lime + chipotle crema + micro greens + corn tortilla

- BLACKENED COD FISH SANDWICH** 23  
spicy coleslaw + tomato + white remoulade + house pickles + ciabatta
- FISH & CHIPS\*** 26  
crispy cod + fries + cole slaw + white remoulade
- CHICKEN & SHRIMP FAJITAS** 28  
bell peppers + onions + tomatoes + guacamole + sour cream + mexican rice + corn tortillas

**Available after 5 PM**

- GRILLED PACIFIC SALMON\*** 29  
wild mushroom farro risotto + chevre + parsley + lemon caper butter sauce + grilled asparagus
- GRILLED CAB RIBEYE\*** 50  
butter whipped potato + seasonal vegetable + wild mushroom gravy + crispy onions
- DAILY PASTA ADDITION** MP  
inspirations from the chef

**\*kids menu available**

## SWEETS

*:yes, you should absolutely have dessert!*

- BANANAS FOSTER BEIGNETS** 15  
dark rum + house caramel drizzle + fresh banana + vanilla ice cream
- NY CHEESECAKE** 12  
summer berries + chantilly cream + caramel
- FRESH BAKED CHUNKY CHOCOLATE COOKIES** 11  
salted caramel ice cream
- CHOCOLATE TRES LECHE CAKE** 14  
chantilly cream + dulce de leche + strawberry

*\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

*The following major food allergens may be used for ingredients: Milk, egg, fish, shellfish, tree nuts, peanuts, wheat, soy or sesame. Please ask our staff for more information about allergens. We automatically add a 20% gratuity for parties of 6 or more.*



**HAPPY HOUR MON-FRI 2- 5 PM**  
**\$2 OFF DRAFT BEER, APEROL SPRITZ & HOMESTEAD MARG**  
**\$3 OFF HOUSE WINE**

**HOUSE COCKTAILS & MOCKTAILS**

*:ask about our weekly drink specials*

**HOMESTEAD MARGARITA 12**

suerte tequila + fresh squeezed lime + triple sec + agave nectar

**COLORADO MULE 13**

crystal valley vodka + ginger beer + lime

**LAVENDER MARTINI 14**

crystal valley vodka + marble gingercello + lavender simple

**CUCUMBER REFRESHER MOCKTAIL 8**

muddled cucumber + fresh lemon + soda + simple syrup (spiked upon request)

**MOCK MOJITO 8**

fresh mint + simple + lime juice soda (spiked upon request)

**APEROL SPRITZ 12**

prosecco + aperol + dash of bitters + soda + orange slice

**ESPRESSO MARTINI 14**

vodka + midnight express +baileys + cold brew

**THE OLD FASHIONED STACHE 16**

orange + amarena cherries + locke & co rye + bitters

**THE DON MARGARITA 16**

don julio + grand marnier + cointreau + fresh squeezed lime

**PEASANT PILL 9**

well shot + choice of draft beer

**ON TAP**

*:taps may rotate, ask your server for details*

COORS LIGHT

MEXICAN LAGER

HOWDY PILSER

MOUNTAIN HEART TEMERITY IPA

GUINNESS

ABITA AMBER

CASEY CITRA

ROTATING LOCAL BREW

**CHILLED CANS**

*: ask your server if we have additions*

COORS

COORS LIGHT

MILLER LIGHT

MODELO

MONTUCKY

BUD LIGHT

BUD

ODELL IPA

MICHELOB ULTRA

HIGH NOON

ATHLETIC N/A

**WINES BY THE GLASS**

*:ask about our current specials*

*:\*\* house wines*

**WHITES**

DIVUM CHARDONNAY 13\*\*

ZENATO PINOT GRIGIO 14

VILLA MARIA SAUV BLANC 16

FERRARI CARANO CHARDONNAY 17

ROMBAUER CHARDONNAY 22

**REDS**

CASTLE ROCK PINOT NOIR 13\*\*

DREAMING TREE BLEND 14

PUNTO FINAL MALBEC 15

PARDUCCI CABERNET SAUVIGNON 15

**BUBBLES & CHILLED ROSE**

LA MARCA PROSECCO 12

PIZZOLATO BRUT ROSE 14

WHISPERING ANGEL ROSE 15

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