



executive chef Alex Alfaro

SHAREABLES

:yummy bites for sharing...or not

CRISPED CAULIFLOWER

blue cheese crumbles + baby greens + chili vinaigrette (VEG) 14

POBLANO QUESO FUNDIDO

chef's secret three cheese blend + chorizo + roasted poblano peppers + pico + grilled crustini 14

WILD MUSHROOM FLATBREAD

arugula + goat cheese + béchamel + caramelized onion 15

THAI STICKY RIBS*

tender slow cooked pork ribs + nam pla + red chili + lime + kimchi (GF) 17

HOMESTEAD WINGS (8)*

choice of plain, buffalo, bourbon bbq or mango habanero + buttermilk ranch 18

CHICKEN PESTO FLATBREAD

cheddar jack + red onion + tomato + bacon + buffalo sauce 19

SOUP, SALADS & BOWLS

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

SOUP DU JOUR

inspirations from the chef 12

HOUSE MIX GREEN SALAD

tomato + cucumber + macadamia nuts + baby carrots + goat cheese + white balsamic (VEG, GF) 16

LOADED WEDGE SALAD

bacon + heirloom tomato + blue cheese + baby carrots + cucumber + hard boiled egg + buttermilk ranch 17

STRAWBERRY & BABY SPINACH SALAD

pecorino + spiced pecans + red onion + cucumber + strawberry vinaigrette (VEG, GF) 18

CHEF'S MAC & CHEESE

roasted green chili + cheese curd + roasted garlic panko + crispy bacon 15

TUNA & SALMON POKE*

jasmine rice + seaweed + grilled pineapple + wakame + avocado + ponzu + sriracha aioli 25

LARGE PLATES & HANDHELDS

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

IMPOSSIBLE BURGER

arugula + tomato + pesto aioli + grilled onion + white cheddar + brioche bun (VEG) 21

THE RANCH DOUBLE CHEESEBURGER*

American cheese + lettuce + tomato + bacon jam + homestead special sauce + brioche bun 20

VELVET SHORT RIB SLIDERS

horseradish cream + mushroom + arugula + white cheddar + crispy onion + brioche bun 21

GRILLED CHICKEN PRETZEL CLUB

grilled chicken breast + BLT + avocado + white cheddar + creole mustard aioli + pretzel bun 21

CARNE ASADA TACOS (3)

spicy red sauce + pico + micro greens + queso fresco + rice + beans + corn tortilla (GF) 22

BAJA FISH TACOS (3)*

fried or grilled (GF) cod + jicama + mango + lime + chipotle crema + micro greens + corn tortilla 23

HOMESTEAD SAVORY POT ROAST

tender roasted beef shoulder + butter whipped potato + seasonal vegetables + creamy mushroom sauce 35

FISH & CHIPS*

crispy cod + fries + cole slaw + white remoulade 26

CHICKEN & SHRIMP FAJITAS

bell peppers + onions + tomatoes + guacamole + sour cream + mexican rice + corn tortillas 28

CHICKEN PARMESAN*

cheddar and jack cheese + marinara + roasted corn + whipped potato + seasonal vegetables + poblano sauce 27

**ask your server about daily menu additions*

**kids menu available*

SWEETS

:yes, you should absolutely have dessert!

BANANAS FOSTER BEIGNETS

dark rum + house caramel drizzle + fresh banana + vanilla ice cream 15

VELVET CHOCOLATE VOLCANO

warm molten chocolate cake + vanilla ice cream + strawberry syrup + powdered sugar 12

FRESH BAKED CHUNKY CHOCOLATE COOKIES

caramel espresso ice cream 11

BREAD PUDDING

white chocolate syrup + caramel + espresso ice cream + strawberry + powdered sugar 14

**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 DAILY 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

marble distilling batch + orange + amarena
cherries + 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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