

## STARTERS

### Rocky River Wings 9

Rotisserie roasted wings tossed in either spicy Buffalo sauce or sweet and spicy BBQ sauce served with carrot sticks and your choice of blue cheese or ranch dressing. GF

### Pork Carnitas Nachos 10

Slow roasted pulled pork, melted pepper jack cheese, black beans, scallions, sour cream, tomato salsa and guacamole.

### Caprese Flatbread Pizza 9

Roasted tomatoes, mozzarella, basil pesto, shaved parmesan, and balsamic reduction. Vegetarian

### Mr. Hammond's Lobster Mac & Cheese 14

Our founder's favorite- Tender lobster, creamy 3 cheese sauce and campanelle pasta baked to order and served with crispy chive crumbs.

### Chili Cheese Fries 6

Topped with house-made chili, cheddar cheese and green onions. GF

### Chipotle Chicken Quesadilla 12

Shredded chicken, mixed with sweet and smoky chipotle peppers, tomatoes, green onion, and melted cheddar cheese, served in a chipotle tortilla with sour cream and guacamole.

### BBQ Chicken Flatbread 10

Pulled sweet and spicy BBQ chicken, green onions and melted Monterey jack cheese.

## SOUPS AND SALADS

### Roasted Red Pepper Tortilla Soup Cup 4 Bowl 7

House roasted red peppers, paired with tomatoes, onions, garlic, smoked paprika and veggie broth. Served topped with crispy corn tortilla strips, feta cheese and cilantro. GF, Vegan (without Feta)

### Front Range Beef Chili Cup 5 Bowl 8

House-made beef and bean chili with local Horse & Dragon microbrew, topped with cheddar cheese and green onions served with green chili cornbread.

### Embassy Garden Salad Small 5 Large 9

Farm fresh greens, pea shoots, tomatoes, cucumber, carrot, watermelon radish.

### Signature Caesar Small 5 Large 9

Romaine hearts, roasted poblano Caesar dressing, bagel chips, grape tomatoes, and shaved parmesan.

### Available Dressings

Country Ranch, Balsamic Vinaigrette, Blue Cheese, Raspberry Vinaigrette, Honey Mustard, Creamy Italian, Oil and Vinegar.

### Southwestern Cobb Salad 9

Fresh field greens topped with tomatoes, roasted corn, applewood bacon, pepper jack cheese, black beans, green onion, chopped egg and crispy tortilla strips. Served with country ranch dressing on the side.

### Super Food Salad 10

Baby spinach, curly kale, field greens, sliced red grapes, crumbled feta cheese, toasted almonds, dried blueberries, carrots, organic chia, flax and sunflower seeds served with raspberry vinaigrette on the side. Vegetarian

\*ALL soups & salads can be made gluten free upon request

### Additions\*

Grilled chicken breast \$5 - Pan seared salmon \$7 - Sautéed shrimp \$6

## BURGERS & SANDWICHES

Served with choice of fruit salad, French fries, onion rings, house-made potato chips. Gluten free burger buns and bread are available upon request. Add garden salad or Caesar salad for \$2.00

### Our Signature Bison Pastrami Burger\* 16

½ lb. Aspen Ridge Angus burger, grilled and then topped with thinly sliced bison pastrami, melted swiss cheese on a brioche bun with 1000 island dressing and coleslaw.

### Grilled Aspen Ridge Angus Cheese Burger\* 13

½ lb. Aspen Ridge Angus burger, grilled and served with your choice of cheese (Cheddar, Swiss, Pepper Jack, Blue, or American) lettuce, tomato, red onion and pickle on a toasted brioche bun. Add crispy bacon 2

### Bacon Cheddar Bison Burger\* 15

½ lb. bison patty grilled and served with melted cheddar, crispy bacon, lettuce, tomato, red onion and pickle, all on a toasted brioche bun.

### Mile High Turkey Club 13

Sliced turkey, crispy bacon, Swiss cheese, lettuce, tomato and herb aioli served on toasted sourdough bread.

### The Rachel Reuben 14

Thinly sliced buffalo pastrami, caramelized onions, 1,000 island dressing and melted Swiss cheese on griddled marble rye.

### Black Bean Veggie Burger 12

Seared, house made veggie burger made from brown rice, veggies, black beans and served topped with sautéed Organic Hazel Dell mushrooms, caramelized onions and melted pepper jack cheese on a freshly toasted brioche roll. Vegetarian

### Elevated French Dip 14

Slow roasted beef, sliced thin and dunked in au jus topped with caramelized onions and melted horseradish cheddar cheese on grilled baguette with a side of garlic thyme au jus.

## ANYTIME FAVORITES

### Fish & Chips 16

North Atlantic cod filet fried crispy and served with fries, cabbage coleslaw and tartar sauce.

### Black Angus NY Strip Steak\* 28

JBS 1855 Black Angus strip steak (12oz) grilled to perfection, topped with roasted poblano butter, caramelized onions and sautéed organic Hazel Dell mushrooms served with sour cream and chive mashed potatoes and vegetable of the moment. GF

### Spicy Shrimp & Chicken Pasta\* 22

Tender shrimp and grilled chicken breast tossed with local Hazel Dell Farms cremini mushrooms, scallions, and parmesan cheese in a spicy tomato cream sauce.

### Capellini Pomodoro 14

Roasted tomatoes, artichoke hearts, capers, crushed garlic, and basil pesto topped with shaved parmesan. Add Grilled chicken or Sautéed shrimp 20

### Sustainable Grilled Salmon\* 23

Sustainable, Norwegian salmon fillet, seared and served with a warm, roasted tomato, caper and artichoke relish grilled asparagus and balsamic reduction.

### Baja Fish Tacos\* 15

Mahi mahi seasoned and grilled, simply topped with cabbage slaw, ancho chipotle aioli and lime served with black bean and roasted corn salad and a side of guacamole and tomato salsa

### Whole Grain Mini Flatbread Taco 12

Three mini, taco shaped folded flatbreads stuffed with shredded chipotle bbq chicken, cheddar cheese and cabbage slaw.

\*WARNING Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. \*These items may contain raw or undercooked ingredients or may be served raw or undercooked.

## SWEETS

### Caramel Apple Pie 8

We're famous for this one! Granny Smith apples and homemade caramel topped with a flaky pastry shell, served with vanilla bean ice cream on the side. Please allow 15 minutes to prepare as each pie is baked to order.

### Warm S'mores Flatbread 7

Colorado campfire classic, chocolate, marshmallow, and graham crackers create this favorite.

### Classic Vanilla Bean Crème Brulee 6

Rich custard topped with a contrasting layer of hard caramel.

### Key Lime Pie 6

Authentic Florida Key limes, tartly refreshing in a granola crust.

### BIG Chocolate Cake 9

Colossal- layers upon layers of dark, moist chocolate cake and silky smooth chocolate filling served with raspberry sauce, whipped cream, and fresh berries.

### Ice Cream & Sorbet

#### Single Scoop 4 Double Scoop 6

Ask your server for today's flavors

## WINE

### BUBBLES

187ML | 750ML

#### La Marca, Prosecco, Italy

fresh citrus, honey, green apples and grapefruit

13 | 39

#### Veuve Clicquot, Brut, France

full-bodied, rich, deep champagne with ripe apple; creamy finish

63 | 110

#### Chandon, Brut, California

apple and pear flavors, hint of spice leading to a soft, dry finish

33 | 58

### CRISP & CLEAN WHITES

6OZ | 9OZ | BTL

#### Canyon Road, Pinot Grigio, California

light, citrus, floral aromas, tropical fruit, crisp

7.75 | 11.5 | 29

#### Ecco Domani, Pinot Grigio, Italy

citrus and floral aromas, tropical fruit flavors, crisp finish

8.75 | 13.5 | 32

#### Barefoot, Sauvignon Blanc, California

fruit flavors like honeydew melon, nectarine, and peach

29

#### Starborough, Sauvignon Blanc, New Zealand

passion fruit, guava, and kiwi, layered over citrus notes

10 | 14 | 39

### RICH & ROUND WHITES

6OZ | 9OZ | BTL

#### Canyon Road, Chardonnay, California

full bodied, notes of crisp apple, ripe citrus, and cinnamon

7.75 | 11.5 | 29

#### Mirassou, Chardonnay, California

Intense flavors of stone fruits, peaches and nectarines

8.75 | 13.5 | 32

#### Kendall-Jackson, Chardonnay, Vintner's Reserve, Sonoma, CA

pineapple, mango, papaya, hint of toasted oak

11 | 16 | 43

#### William Hill, Chardonnay, North Coast, California

ripe tree fruit, hints of brown spice, citrus and tropical fruit

10 | 14.5 | 45

#### Sonoma-Cutrer, Chardonnay, Russian River, CA

citrus and floral aromas, tropical fruit flavors, crisp finish

58

#### La Crema, Chardonnay, Sonoma, CA

vanilla, yellow plum, fresh peach blossom and ripe citrus

14 | 19.5 | 62

#### Hahn SLH, Chardonnay, Monterey County, CA

pear and vanilla forward with baked apple and toffee

14 | 19.5 | 62

### FRUIT DRIVEN & SLIGHTLY SWEET

6OZ | 9OZ | BTL

#### Canyon Road, White Zinfandel, California

light, strawberry, cherry, watermelon, smooth crisp finish

7.75 | 11.5 | 29

#### Firestone, Riesling, California

citrus blossom, mandarin orange zest, jasmine tea, honey

8.75 | 13.5 | 32

#### Mirassou, Moscato, California

hints of tropical fruit, mandarin oranges and honey

8.75 | 13.5 | 33

### LIGHTER BODIED REDS

6OZ | 9OZ | BTL

#### Mirassou, Pinot Noir, Modesto, CA

cherry, strawberry, red currant, vanilla, oak, rich

8.75 | 13.5 | 33

#### Bridlewood, Pinot Noir, Monterey, CA

dark raspberry, cherry, hints of caramel and toffee, silky finish

10 | 14.5 | 38

#### Rodney Strong, Pinot Noir, Russian River Valley, CA

toasty vanilla, silky texture, with rose petal, and red cherry

56

#### MacMurray Ranch Reserve, Pinot Noir, Sonoma, CA

cherry, pomegranate, lavender and spice

87

### SPICY AND STRUCTURED REDS

6OZ | 9OZ | BTL

#### Dancing Bull, Zinfandel, CA

blackberry, black cherry and raspberry mix with spicy notes

11 | 15.5 | 46

#### Apothic Red, Red Blend, CA

black cherry, complimented by hints of mocha and chocolate

9 | 13 | 35

#### Franciscan Magnificat, Red Blend, CA

complex with plum, dark cherry and notes of cassis

102

### FULL BODIED & MOUTH COATING REDS

6OZ | 9OZ | BTL

#### Canyon Road, Merlot, California

jammy blackberries, cherries, hints of vanilla and spice

7.75 | 11.5 | 29

#### Red Rock, Merlot, California

generous blackberry, dark currants, plum

8.75 | 13.5 | 32

#### Frei Brothers, Merlot, Sonoma, CA

blackberry and dark cherry flavors, with hints of herbs

51

#### Sterling, Merlot, Napa Valley

velvety smooth, lingering finish, bright, ripe fruit flavors

70

#### Cakebread, Merlot, Napa Valley

Rich with lush cherry, plum, currant and a long tea leaf spice finish

150

#### Alamos, Malbec, Argentina

intense cassis and black raspberry with a hint of chocolate

9 | 12.5 | 35

#### Canyon Road, Cabernet Sauvignon, California

richly flavorful with ripe raspberry and smooth finish

7 | 10 | 26

#### Louis M. Martini, Cabernet Sauvignon, Sonoma, CA

blueberry, black cherry, dried herbs, licorice

12.25 | 17 | 49

#### Ghost Pines, Cabernet Sauvignon, Sonoma/Napa, CA

aromas of dark fruit jams, sweet nuts and black pepper

13 | 18 | 54

#### William Hill, Cabernet Sauvignon, Central Coast, CA

aromas of dark fruit, caramel and cocoa

10 | 14.5 | 45

#### Franciscan, Cabernet Sauvignon, Napa Valley, CA

balanced tannins, blackberry and cloves

72

#### Ridge, Cabernet Sauvignon, Santa Cruz, CA

sensuous full bodied fruit flavors with a soft, layered finish

95

#### Cakebread, Cabernet Sauvignon, Napa Valley

silky tannins, long smooth finish, dark berries & cherries

158