



Barboline

Classically prepared cuisine
featuring farm to table,
fresh Colorado foods
paired with local, U.S.
or International wines.



APPETIZERS

Cheese and Charcuterie Chef's selection of 3 cheeses and 3 cured meats with accompaniments. [Gluten Free Optional] **30**

Peach Green Chili Steamed Shrimp & Mussels* Palisade peaches and green chilies paired with wine, garlic, basil, and butter, steamed to perfection, served with a grilled baguette. [Gluten Free Optional] **18**

Pomegranate Blistered Cauliflower GF Tossed with pomegranate vinaigrette, blistered and topped with lime-toasted pepitas, goat cheese, fresh basil with red wine shallot aioli. **14**

Basil Dusted Calamari* Buttermilk marinated calamari tossed in our house-made basil breading and served with peach cocktail sauce. **17**

SALADS

Farmhouse Salad GF Tender mixed greens, cherry tomatoes, pickled red onion, sliced cucumber and heirloom carrots. **13**

ADD Grilled Chicken Breast **8** | Trout* **10**

[House-made dressings: Peach White Balsamic, Ranch, Peach Blue Cheese, or Extra Virgin Olive Oil and Balsamic Vinegar]

Peach Grilled Romaine Salad. GF Romaine lettuce grilled with our house-made peach vinaigrette topped with pickled red onions, garlic herb cheese, Wine Country candied pecans and our balsamic peach vinaigrette. **14**

SOUPS

French Onion Au Gratin **8** | **Tomato Fennel Cream** **8**

MAINS

ALL mains served with a Dinner Salad. [Substitute a bowl of Soup **3**]

Pepper-Grilled New York Strip* GF Beef striploin cooked to perfection, served with whole grain mustard mashed potatoes, Chef's vegetable du jour with a red wine herb compound butter. **40**

[Wine Pairing suggestion: **Grande River Merlot**]

Miss Caroline's Ragout GF Slow-roasted vegetable ragout finished with spaghetti squash, fresh basil and goat cheese crumbles. **23**

[Wine Pairing suggestion: **Buckel Red Zinfandel**]

Sage-Rubbed Bone in Pork Chop* Accompanied by an apricot farro pilaf, red wine Demi-Glace, Chef's vegetable du jour. **29**

[Wine Pairing suggestion: **Colorado Cellars Pinot Grigio**]

Pesto Baked Airline Chicken Breast GF Sweet potato mash, apple heirloom carrot coulis, Chef's vegetable du jour. **31**

[Wine Pairing suggestion: **Ten Acre Red**]

Colorado Striped Bass* GF Presented on a bed of seasoned vegetables, dusted potato crisps, white wine garlic bouillon, bergamot oil. **35**

[Wine Pairing suggestion: **Ten Acre White**]

White Wine Lamb Picanha* GF Riesling marinated lamb with garlic roasted fingerling potatoes, Wine Country chimichurri sauce, Chef's vegetable du jour. **36**

[Wine Pairing suggestion: **Vine 79 Syrah**]

DESSERTS

Palisade Peach Cheesecake Topped with house-made Graham cracker, Palisade peach jam, caramel sauce and crème fraîche whipped cream. [Gluten Free Optional] **9**

Wine Country Chocolate Chess Custard GF Southern inspired chess custard, red wine syrup, toasted cocoa nibs and topped with whipped cream. **9**

Anita's Pie Made locally, served with house-made whipped cream. **9**

Enstrom's Tahitian Vanilla Ice Cream GF Made locally. **5**

Palisade Peach Sorbet GF | DF** Made locally by Pear Blossom Farms. **5**

*Note: These foods may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. We cannot guarantee that any of our products are allergen free, including dairy, eggs, soy, tree nuts, peanuts, wheat and other allergens as we use shared equipment to store, prepare and serve them.

* GF prepared with gluten free ingredients | ** DF prepared dairy free

No separate checks on parties of 6 or more. | May be subject to a 20% gratuity.