

Tapestry LOUNGE

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

APPETIZERS

Cheese and Charcuterie ^{GFO}

Chef's selections of cheeses and charcuterie with delicious accompaniments. **28**

Gorgonzola Chips

House-fried chips with Gorgonzola fondue, Gorgonzola crumbles, balsamic glaze, jalapeño slices and chives. **11**

Creole Crab Cakes

Succulent lump crab meat, lightly seasoned, pan-seared and served with our creamy house remoulade sauce. **15**

SALADS and SOUP

House Salad ^{GF}

Tender mixed greens, heirloom grape tomatoes, red onion, sliced cucumber and shredded carrots. **8**

ADD Grilled Chicken Breast **6** | Beef Steak* **10**

House-made dressings: Peach Balsamic, Ranch, Peach Bleu Cheese, Mango Poppy Seed, Extra Virgin Olive Oil, Balsamic Vinegar.

Mango Bacon Crab Salad

Fresh spring mix tossed in a mango poppy seed vinaigrette with fresh sliced mango, chopped bacon and topped with jumbo lump Crab Meat and panko fried avocado. **16**

French Onion or Soup Du Jour Cup **5** Bowl **8**

SANDWICHES and BURGERS

[ALL served with French Fries, Sweet Potato Fries or House Salad]

Tapestry Burger ^{GFO}

Served on brioche bun with lettuce, tomato, onion and pickle.

Prime Black Angus Beef Patty **11** | Colorado Bison Patty **16**

Beyond Burger ^{GF}

Vegetarian Burger Patty served on an UDI's gluten free bun with lettuce, tomato, onion and pickle. **13**

ADD Gruyere, Provolone, Cheddar, Gorgonzola fondue **1** | Bacon **3**
Fried Avocado **1** | Sautéed Onion/Mushroom **2**

Fried Green Tomato BLT

Panko fried green tomato slices, thick cut apple wood bacon, lettuce and smoked habanero aioli on toasted sour dough bread. **12**

Southern Chicken Sandwich

Lightly pounded chicken breast filet dredged in seasoned flour and fried crispy, topped with a Tasso Ham Gravy, served on a brioche bun with pickle. **11**

DESSERTS

Palisade Peach Bread Pudding

Our signature dessert, made with succulent Palisade peaches topped off with caramel sauce and crème fraîche. **7**

Bookcliff Sundae ^{GF}

Choice of Enstrom's delicious ice cream topped with a fudge sauce and whipped cream crowned with a Maraschino cherry. **8**

Chocolate Citrus Almond Torte ^{GF}

Made with almond flour, a nutty, rich chocolate torte hit with a bright splash of citrus. **7**

Raspberry Lime Cake

Refreshing lime cake with a creamy layer of raspberry mousse on top. **8**

15% Gratuity added for parties of 6 or larger, no separate checks please on large parties.

*Note: These foods may be served under cooked. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

GF prepared with gluten free ingredients

GFO Gluten free ingredient presentation available upon request, additional charge may apply.