

SOUP & SALAD

Weekly Soup \$5

Ask your Server to find out what our soup is this week!

Maple Spinach Apple Salad \$8

Fresh baby spinach, crunchy green apple, and purple cabbage tossed in maple vinaigrette, topped with goat cheese, crisp bacon, and candied pecans

Caprese Salad \$8

Fresh Mozzarella and Roma Tomato slices on a bed of dressed arugula and drizzled with pesto oil and balsamic glaze

House Salad Available Upon Request \$5

Add Roasted Chicken \$3

Add Grilled Shrimp \$4

FLATBREADS

Roasted Tomato and Basil Pesto \$15

Garlic and basil pesto spreads with roasted cherry tomato, fresh mozzarella and topped with dressed arugula

Black n' Bleu \$13

Ground sirloin "meatballs" on garlic spread with house made blackening seasoning, bleu cheese crumbles and balsamic glaze

Prosciutto Tomato \$14

Herbed goat cheese spread and ripe tomato slices baked and topped with dressed arugula and thinly sliced prosciutto

Truffled Chicken and Roasted Mushroom
\$14

Juicy marinated chunks of chicken with herbed mushrooms on parmesan garlic truffle sauce



BITES

Root Vegetable Chips Mornay \$12

Crisp vegetable chips layered in creamy bleu cheese mornay sauce topped with fresh bleu cheese crumbles and balsamic glaze

Sun-Dried Tomato Spinach Artichoke Dip
\$14

Warm cheesy dip served with warm baked baguette and fresh vegetables

Mini Beef Wellingtons \$12

Vinue's take on the Classical French Beef Wellington dish. Bite size puff pastries packed with seared steak and sautéed mushroom duxelle, baked to golden perfection and served alongside au jus and creamy horseradish dipping sauce

Seared Crab Cakes \$18

Golden crab cakes with red pepper and scallion served on a bed of arugula and topped with a dallop of cilantro lime aioli

Merlot Bison Meatballs \$18

Colorado raised bison meatballs tossed in sweet and sour merlot wine sauce

Brie Dipping Bites \$11

Brie cheese wrapped in fluffly puff pastries and baked until melty and golden brown and served next to 4 dipping sauces: 2 sweet and 2 savory for everyone's dipping pleasure.

Housemade Hummus

Your choice of hummus served with Sambal olek chili sauce, cucumber slices, carrot sticks, bell pepper slices and pita bread

Classic \$8 Roasted Red Pepper \$9

ANTIPASTO BOARDS

Charcuterie Board \$18

Prosciutto di Parma, Italian salami, Spanish Lomo, Spanish Chorizo, herbed goat cheese, red onion jam, Spanish Manchego, Irish White Cheddar, mango chutney, and spiced-candied pecans

Cheese Board \$15

Spanish Manchego, German Cambozola, Irish White Cheddar, herbed goat cheese with red onion jam, mango chutney, spiced-candied pecans and fresh fruit

BIGGER BITES

4-Cheese Mac \$10

Macaroni noodles baked to perfection in creamy 4 cheese sauce with crispy panko cheese topping

Add in Pork Belly and Jalapeno \$13

Shrimp Pasta in White Wine Sauce \$16

Shrimp tossed with roasted tomato, herbed mushrooms in thin angel hair pasta, all coated in Sauvignon Blanc white wine sauce

Cabernet Braised Short Ribs \$22

Boneless short rib braised for 12 hours in cabernet sauvignon wine served atop rustic smashed potatoes with vegetable medley of the day and pan jus to top it off

VINUE SLIDERS \$12

(All served on two toasted potato rolls with root vegetable chips and a pepperoncini)

Colorado Traditional Sliders

Grilled beef Sirloin sliders with melted muenster cheese and applewood smoked bacon

Barbeque Chicken Sliders with Jicama Slaw

Seasoned pulled chicken sliders doused in housemade barbeque sauce topped with crunchy and tangy jicama slaw

Cauliflower Quinoa Sliders

Roasted cauliflower and quinoa sliders topped with chipotle mayo, heirloom tomato slices, and crispy brussel sprout leaves