

THE FOUNDRY GRILL

LUNCH

Monday–Saturday
11:30am–3pm

TO SHARE

DIRTY FRIES truffle aioli, perfect egg, everything seasoning

BRUSSELS SPROUTS soy garlic glaze, cashew, raisin

LAMB FLATBREAD hummus, smoked garlic yogurt, radish, feta, pickled onion

POBLANO MAC cavatappi, gouda, cotija, poblano crema, sourdough crumb

CRUDITÉ beet cashew pesto, goat cheese, pita, assorted vegetables

Charcuterie Board

meat and cheese, mountain honey, mustard, pickle,
toasted muesli bread

MAINS

BEER BATTERED HALIBUT TACOS napa, gojuchang aioli, queso fresco, beans, cilantro

BISON MELT marble rye, swiss, russian dressing, caramelized onions

HANGAR STEAK SANDWICH pepperjack, bruschetta, onion ranch, arugula, ciabatta

TURKEY DIP swiss, garlic aioli, arugula, caramelized onions, lemon, toasted baguette (served with au jus)

ANGUS BURGER white cheddar, Duke's mayo, bacon jam, spicy pickles, romaine, tomato, brioche - *add bacon, add avocado*

SALMON SANDWICH cucumber yogurt sauce, kale mix, tomato bruschetta, arugula, lemon, pickled onion, ciabatta

SALMON AND GRAINS lemon vinaigrette, tomatoes, cucumber, feta, quinoa, farro, candied pepitas - *add avocado*

DAILY SANDWICH SPECIAL inquire with server

SOUP & SALADS

KALE CAESAR

caesar dressing, grana, herbs, seasoned crumbs, shaved cured egg yolk

BIBB SALAD

honey lemon vinaigrette, goat cheese, blackberries, candied pistachio, radish

HOUSE SALAD

heritage blend, oregano vinaigrette, cucumber, tomatoes, red onion

SOUP OF THE DAY

inquire with server

CRAFT REFRESHERS

MOUNTAIN COOLER

ginger beer, agave, mint, lime

DESERT BLOOM

mango, jalapeno, lemonade

HECTOR'S COLADA

coconut, pineapple, cream

MIDNIGHT ORCHARD

blackberry, pomegranate, lemonade

Chef Alex Izatt | A 20% service charge will be added to parties of 6 or more

*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase risk of food borne illness