



Southwest with Style

Chef Chuy Ayvar

an eclectic menu featuring seafood



Appetizers

Asian BBQ Pork Ribs ~ with cucumber and apple kimchi 15

Fried Calamari ~ with lettuce and a sweet spicy sauce 12

Fish Tacos ~ with sautéed tomato, onion, jalapeño
and bell pepper served on a flour tortilla 12

Tempura Asparagus ~ with spicy ponzu and sweet chili sauce 8

Guacamole ~ Mexican style made with tomato, onion, jalapeño, cilantro and feta cheese
served with flour tortilla chips 12

Raw fish and Sushi rolls

Mixed Seafood Cocktail ~ with Clamato, pico de gallo and crackers 20

Spicy Tuna Roll ~ with avocado, mango, cucumber and chef sauce 18

Spicy Salmon Roll ~ with peanut miso garlic sauce, asparagus and sesame seeds 16

Tuna Sashimi ~ with cucumber, jalapeño, radish, mango and spicy poke sauce 18

Salmon Sashimi ~ with wakame salad, wasabi tobiko, apple, sesame seed and ponzu 16

Veggie Roll ~ with daikon sprouts, cucumber, avocado and mango 12

Shrimp and Fish Ceviche ~ with tomatoes, jalapeno, onion, cilantro, cucumber and house
made corn chips 16

Spicy Hamachi (Yellow Tail) ~ with cucumber, avocado and Togarashi 16

Spider Roll ~ with cucumber, mango, avocado, kaiware and jalapeño 16

Split Plate Add \$3. 20% gratuity added to parties of 6 or more

* These items may be served raw or under cooked based on your specifications, or contain raw or under cooked ingredients. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Salads

Fresh Watermelon and Feta Salad ~ with arugula and balsamic reduction **10**

Classic Caesar Salad ~ with parmesan cheese, chopped egg, croutons and white anchovies (optional) **12**

Mixed Greens Salad ~ with strawberries, grape fruit, blue cheese, basil and grape vinaigrette **12**

House made Burrata ~ with arugula, heirloom tomatoes and orange balsamic vinegar **13**

Beet Salad ~ with mixed greens, marinated beets, orange pine nuts, goat cheese and balsamic vinegar **12**

Add Chicken 6 / Steak 9 / Salmon 8

Entrées

Grilled Wild Salmon ~ with baked sweet mashed potatoes, spinach, corn sauce and Asian BBQ **24**

Chicken Breast ~ stuffed with crab salad, served with spinach risotto, fresh tomatoes, arugula and fresh burrata **26**

Beef Filet 6 oz ~ with horseradish mashed potatoes, asparagus, mushrooms and green peppercorn sauce **32**

Grilled Pork Chop ~ with mac and cheese, asparagus and mushroom cream sauce **26**

Veggie Dish ~ sautéed vegetables, mashed broccoli puree and roasted tomato aioli **18**

Seafood Pasta ~ with a dill cream sauce, cherry tomatoes and grilled squash **22**

Veracruzana Shrimp ~ with sautéed tomatoes, onion, jalapeño, bell pepper, olives and capers served with carrot rice **24**

8 oz Sirloin ~ served with mashed potatoes, cherry tomatoes and broccolini **24**

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Red Wines

	Glass	Bottle
Grande River Vineyards Red Meritage ~ Colorado	6	22
A by Acacia Pinot Noir	7	26
Bonterra Merlot	8	30
Terrazas Altos de Plata Malbec	8	30
Rosenblum Zinfandel	8	30

White Wines

Grande River Vineyards White Meritage ~ Colorado	6	22
Lapostolle Sauvignon Blanc	8	30
Bonterra Chardonnay	8	30
Le Rimz Toscana Pino Grigio	8	30

Beer

Ska Red Pinstripe 12 oz 4	Coors 12 oz 4
Ska Brewing True Blonde 12 oz 4	Coors Light 12 oz 4
Ska Brewing Modus Hoperandi IPA 12oz 4	Corona 12 oz 4
Drafts beers by Ska and Lefthand Brewery ask your server	Coronita 3

Soda

Mexican Coke 3
Sprite 2
Diet Coke 2
Ginger Ale 2



Drinks

Moscow Mule ~ Kettle One Vodka, ginger beer and lime 9

Dark & stormy ~ Myer's Dark Rum, ginger beer and fresh lime 9

Mountain Mojito ~ Bacardi Rum, mint and soda 10

Hana ~ Gin, cucumber, lemon and elder flower 10

Paloma ~ Plata tequila, pink grapefruit, simple syrup, soda and lime 8

Mountain Mai Tai ~ Myer's Dark Rum, Malibu Coconut Rum, Bacardi, fresh juices - just like being in Fiji! 10

Chipeta Margarita ~ Don Julio Silver, Grand Marnier, fresh lime and a splash of fresh orange juice on the rocks 12

Cosmo ~ Vodka, cranberry and triple sec 11

Chuy's Cucumber Cocktail ~ Fresh citrus juice, cucumber and choice of gin or vodka 8

Lemon drop martini ~ Ketel One Vodka, Kettle One Citron Vodka and lemon with a sugar rim 11

Pomegranate Martini ~ Grey Goose, pomegranate liqueur and fresh lime 11

Old Fashion Rock or Martini ~ Bourbon and bitters 10

Desserts

Chocolate Tart 10

Banana Flamed 10

Pecan pie 10

Trio Sorbets 10

Ice cream & liqueur 10



Chipeta: Queen of the Utes

By Cynthia S. Becker and P. David Smith



Chipeta originally became famous as Ute Chief Ouray's wife and she was trusted confidant and a beautiful, faithful companion. Later she was to blossom in her own right. Although the title was first used as a derogatory remark, Chipeta eventually became "queen" of both the whites and the Utes (even though she was born a Kiowa Apache). She was even talked about by the press and elite of Washington, D.C. and met with President Taft. Chipeta was often a silent presence when Ouray met with the other Ute chiefs, and after his death many Utes still sought her opinion, welcomed her presence at important meetings, and even recommended her to represent them as a delegate to lobby the United States Congress.

Chipeta outlived Ouray by almost half a century. During part of this time she was ignored, forgotten, and even cheated by the whites, although immediately after Ouray's death many suitors had courted her and men wrote poetry about her. Then in her old age whites honored her again on many special occasions. Although she could not have children of her own, she "adopted" many orphaned Utes. Chipeta played the guitar well, sang beautifully in three languages, and was well known for her exquisite beadwork. Perhaps her greatest legacy was that through all that happened to her, she did not become embittered and remained a humble, caring, loving person. Chipeta was a special individual that we would all do well to emulate.