



APPETIZERS

JUMBO CRAB CAKES | 18

red bell peppers, shallots, panko, sriracha cream sauce on a bed of frisee

SMOKED BABY BACK RIBS | 20

smoked baby back ribs served with house pickled vegetable and your choice of spicy garlic ginger asian glaze or housemade bbq sauce

RED SAGE CAESAR SALAD | 15

fresh romaine lettuce topped with shaved parmesan cheese, housemade green chili caesar dressing, tri-colored tortilla strips and grape tomatoes

- add chicken | 9

- add shrimp | 13

CRISPY CALAMARI | 19

flour dusted and breaded fried calamari, dusted with sriracha powder served with pepperoncini peppers, a lemon wedge and housemade green chile ranch

BREAD BASKET | 6

a selection of housemade breads

CHICKEN WINGS LOLLIPOPS | 18

chicken wings, tossed with spicy buffalo sauce or house made bbq, choice of bleu cheese or ranch dressing

CRISPY FRIED SHRIMP | 18

golden fried tempura shrimp wrapped in rice paper served on a bed of frisee lettuce, korean gochujang garlic sauce with fresh micro greens

TUMBLEWEED SALAD | 18

chopped romaine lettuce tossed in a housemade chile shallot dressing, boiled egg, tomato, blue cheese crumbles, bacon, avocado topped with shoestring sweet potatoes

FRIED BRUSSEL SPROUTS | 18

brussel sprouts with pork belly, dashi jus, calabria chiles and pecorino cheese

SOUTHWEST SALAD | 22

chipotle grilled chicken, garden greens, heirloom tomatoes, red onion, bleu cheese, bacon, roasted corn relish, cilantro lime dressing

FLATBREADS

MARGHERITA | 19

mozzarella, tomato basil, housemade marinara, garlic olive oil, parmesan and black balsamic glaze

PEPPERONI | 18

pepperoni, mozzarella, housemade marinara sauce with garlic oil and parmesan



ENTREES

GRILLED RIBEYE | 49

ribeye served with garlic mashed potatoes, sautéed baby carrot, mushroom demi sauce

WINE PAIRING: 7 cellars 'the farm collection' cabernet sauvignon, paso robles 16 gl | 75 btl

BLACKENED ATLANTIC SALMON | 38

salmon served with roasted potatoes, asparagus, saffron beurre blanc

WINE PAIRING: stags leap wine cellars chardonnay "karia" 16 gl | 75 btl

COLORADO LAMB CHOP | 48

grilled pistachio crusted lamb chops, roasted trio potatoes, seasonal vegetables, red wine reduction

WINE PAIRING: rosenblum cellars rockpile road vineyard zinfandel, california 20 gl | 80 btl

CHICKEN BREAST | 35

roasted chicken served with rice pilaf, baby carrots, oregano-thyme chicken jus

WINE PAIRING: plumpjack reserve chardonnay, napa valley, california 20 gl | 80 btl

SPECIALTY OF THE HOUSE:

GRILLED FILET MIGNON | 52

filet mignon, grilled onion, seasonal vegetables, garlic mashed potatoes and served in a parmesan cheese basket

WINE PAIRING: rodney strong symmetry meritage 2017, california 20 gl | 80 btl

BONE-IN RIBEYE | 50

bone-in ribeye, sautéed mushroom, truffle potato au gratin, asparagus with red wine demi sauce

WINE PAIRING: louis jadot monthelie sous roches, burgundy, france 2020 20 gl | 80 btl

CHEF'S PASTA OF THE DAY | 39

chef's housemade pasta, fresh made semolina dough, molded for this week's special; ask server for details

WINE PAIRING: drouhin vaudon chablis, premier cru, burgundy, france 2015 13 gl | 68 btl

SIDES

GARLIC MASHED POTATOES | 6

SEASONAL VEGETABLES | 10

SAUTÉED MUSHROOMS | 7

TRUFFLE POTATO AU GRATIN | 13

(4) GRILLED SEASONED SHRIMP
TO ANY ENTREE | 13