DINNER

Flatiron Steak Salad Chimichurri, farro, red wine vinaigrette, bleu cheese	24	Roasted Palisade Plums and Scallops Palisade plums roasted with mild chil smoked New England sea scallops, organic coconut curry sauce, red lentils	26 .ies,
Colorado Cobb Salad Black bean croquette, chipotle herb dressing, pepitas, queso fresco	15	Lavender Chili Grilled Gulf Shrimp Chilled buckwheat soba noodles, peach ancho and smoked shoyu sauce, pickled and charred vegetables	26
Apple Wood Smoked Duck Salad half 14 f Chevre, farro, bacon, lemon thyme vinaigrette	ull 24	626 Burger	20
Farmers CO-OP Salad Buttermilk bleu cheese,	6	<pre>½ pound 7X Wagyu beef bourbon bacon, sharp cheddar, beer braised onions, 626 fries</pre>	
Talon red wine vinaigrette		Roasted Palisade Plums and Tofu "Scallops"	" 22
Roasted Amazing Vegetables	6	Shitake mushroom infused organic tofu Palisade plums roasted with mild chilies, organic coconut curry sauce, red lentils	•
		Sprouted Mung Bean Croquettes House made ricotta, kefir, roasted vegetables	22
		Braised Wagyu Beef Roast Truffle mashed potatoes, porter kombu jus	26
		Gourmet Wyoming Center Cut Strip 12oz	45

A 2% surcharge will be added to each bill in an effort to fairly compensate all of our dedicated team members

Meeker Colorado Rack of Lamb Chops

Cherry red wine reduction

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626 ON ROOD SEASONAL AMERICAN DINING & WINE BAR



PORTION OR MORE

Oyster On the half shell	2.5	Chile Relleno en Nogada Lamb barbacoa, almond sauce	15
Fried Oyster	3.5	Sticky Peach Habanero Calamari	15
Curry aioli Truffle Cheese Fries	7	Seared Foie Gras Chutney, caramelized whiskey sauce	17
Garlic aioli Chicken Liver Mousse Pâté	13	French Lentil Mushroom Walnut Rillettes Cornichons, caramelized onion jam	10
Cheese Plate of the Moment	17	Lobster Mac N Cheese Truffle Oil	18

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626 ON ROOD SEASONAL AMERICAN DINING & WINE BAR



BEER, CIDER & COCKTAILS

Snowcap Honey Crisp Hard Cider	6	The Peach Street Peach	13
Full Sail Session Lager	5	The "Right" Gin Martini	13
Palisade Brewing Dirty Hippy Dark Wheat	5	Stoli Strawberry Basil Peppercorn Martini	14
Boulevard Brewing The Calling IPA	8	Stoli Blueberry Hibiscus Martini	14
Dogfish Head Flesh & Blood IPA	7	Ketel One Citroen Lemon Drop Martini	11
Dry Dock New England Style IPA	5	Deleon Margatini	12
Left Hand Milk Stout	6	Tanteo Jalapeno Margatini	14
Crooked Stave Sour Rose	8	Bulleit Rye Sazerac	12
Trinity Red Swingline Sour IPA	20	Colorado Tin Cup Pomegranate Manhattan	12
		Four Roses Ginger Sunshine Manhattan	14
		Espresso Dessert Martini	14

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626 ON R° Seasonal American Dining & Wine Bar

