

leonora

BISTRO | WINE | TAPAS BAR

Small Plates

POBLANO BACON BISCUIT | 3
whiskey barrel-aged honey butter ^{nf}

PAPAS Y AÏOLI | 5
red skin potatoes, garlic aioli,
paprika, chive ^{nf, df}

SUMMER FARRO RISOTTO | 12
asparagus, garden peas,
crème fraîche, parmesan ^{nf}

CAULIFLOWER SAMOSAS | 9
peas, almond, potato,
yogurt cilantro chutney

SHISHITOS BRAVOS* | 8
blistered peppers, calabrian chili mayo ^{nf, df}

ALBONDIGAS | 12
rocky mountain beef meatballs, golden
raisin, tomato sauce + yogurt ^{nf}

MUSSELS A LA CHALACA | 13
rock shrimp, pico de gallo verde ^{nf, df, gf}

COCONUT LOBSTER CEVICHE | 18
mango, watermelon radish,
red onion ^{nf, df}

SHRIMP AL AJILLO | 14
garlic butter, white wine + parsley ^{nf, gf}

PEEL N' EAT
KEY WEST PINK SHRIMP | 14
hot with old bay + lemon ^{nf, gf, df}
or
cold with jalapeño lemon kosho ^{nf, gf, df}

CHILLED CORN SOUP | 13
cantaloupe, feta, lime ^{nf, gf}

H&H HEARTH BREAD | 10
whiskey barrel-aged honey butter ^{nf}

SMOKED BUTTER RIGATONI | 12
butter beans, mint, spring peas + shoots ^{nf}

FLASH FRIED BRUSSELS SPROUTS | 10
honey whiskey ham + peanuts

BUTTER LETTUCE + ARUGULA | 12
carrot dressing, cherry belle radish,
cucumber, sesame ^{nf, df}

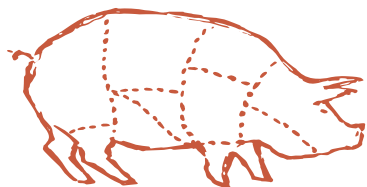
FRISÉE + GOAT CHEESE | 13
watercress, pickled palisade peaches,
lavender almonds ^{gf}

EDAMAME HUMMUS + PITA | 14
strawberry, garden mint, sunflower seeds ^{nf}

WATERMELON
+ HEIRLOOM TOMATO | 12
tomato, feta, aged balsamic,
garden mint, basil ^{nf, gf}

BABY SQUASH A LA PLANCHA | 9
salsa verde, lemon ricotta ^{nf, gf}

Cheese + Charcuterie



Chef's choice of rotating local + artisan
salamis and cheeses with various
accoutrements.

3 BOARD* | 18
two meats, one cheese

5 BOARD* | 26
three meats, two cheeses

FULL BOARD* | 44
five meats, five cheeses

Pintxos

Spanish grilled skewers

YUZU SHRIMP ^{nf, gf} | 5

AJI PANCA BEEF* ^{nf, gf, df} | 6

HONEY PORK BELLY ^{nf} | 5

MISO EGGPLANT ^{nf, df} | 4

Plates

***COLORADO LAMB POPS | 22**
black pepper jam ^{nf, df}

TYSON'S FRIED CHICKEN | 18
barrel-aged fresno hot sauce ^{nf}

OCTOPUS ASADOR | 15
new potatoes, garlic + chorizo ^{nf, gf, df}

***SLOW-COOKED SALMON | 22**
sweet and sour cherry tomatoes ^{nf, gf, df}

BACALAO | 23
prosciutto wrapped market white fish,
almond, piquillo pepper, crunchy garlic

^{df}***LOCAL BISON STRIP LOIN | 42**
palisade peach salsa cruda ^{nf, gf, df}

10 OZ. MANHATTAN STEAK* | 36
pepper crusted american wagyu with beef
jus + horseradish mayo ^{nf, gf}

EXECUTIVE CHEF TYSON PETERSON

KNAPP K RANCH

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.



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Cocktails

PENNICILIN | 18

compass box great king street artist's blend, compass box peat monster, honey-ginger syrup, lemon

NOW + A GIN | 17

hendrick's gin, lillet rouge, suze, rosemary syrup

LEONORA GIN + TONIC | 14

tanqueray ten gin, q indian tonic, juniper berries, orange, mint

PAPER PLANE | 16

buffalo trace, amaro nonio, aperol, lemon

ROSITA | 15

pueblo viejo reposado tequila, carpano antica vermouth, carpano dry vermouth, st. george bruto americano, grapefruit bitters

ORANGE BLOSSOM SPECIAL | 14

ketel one botanical peach + orange, ginger-lime syrup, soda, sage

Wines by the Glass

SPARKLING

lucien albrecht, brut rosé, crémant d'alsace, alsace, france 16

anna de codorníu, brut, cava, catalonia, spain 14

chandon, brut, california 14

moët & chandon, brut, "impérial", champagne, france 25

WHITE

jermann, pinot grigio, venezia giulia, friuli venezia giulia, italy 14

loimer, riesling, "lenz", niederösterreich, austria 15

huia, sauvignon blanc, marlborough, new zealand 16

domaine michel vattan, sancerre, cuvee argile, loire, france 17

la cana, albarino, rias biaxas, spain 16

outlot, chardonnay, sonoma county, california 14

newton, chardonnay, "skyside", sonoma county, california 16

ROSÉ

van duzer, pinot noir, rosé, willamette valley, oregon 14

chateau minuty, rosé, cotes de provence, "m", provence, france 14

RED

benton lane, pinot noir, willamette valley, oregon 15

baileyana, pinot noir, "firepeak", edna valley, california 16

campo viejo, rioja, reserva, spain 14

terrazas de los andes, malbec, "reserva", mendoza, argentina 16

colterris wines, merlot, grand valley, colorado 15

quilt, cabernet sauvignon, napa valley, california 19

crossbarn by paul hobbs, cabernet sauvignon, napa valley, california 28

the prisoner, red blend, napa valley, california 25

halter ranch, "cotes de paso", adalaida district, california 18

Beer

DOMESTICS | 6

coors light, golden, co

coors banquet, golden, co

blue moon, denver, co

IMPORTS | 7

stella artois, belgium

pacifico, mexico

LOCALS

bonfire brewing, brush creek blonde ale, eagle, co 7

vail brewing co., deck daze wheat, vail, co 7

new belgium, fat tire amber ale, fort collins, co 7

upslope brewing, sparkling rose ipa, boulder, co 8

avery, go play ipa, boulder, co 8

bonfire brewing, demshitz brown ale, eagle, co 8