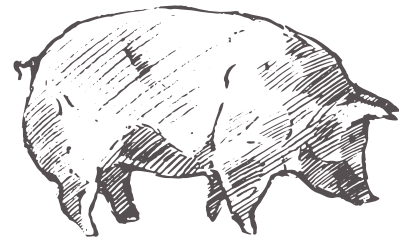




leonora

BISTRO | WINE | TAPAS BAR



Charcuterie

*chef's choice of rotating artisan salamis
+ cheeses and seasonal accoutrements*

3 BOARD* | 22

two meats, one cheese

5 BOARD* | 30

three meats, two cheese

Pan

ROASTED PEPPER | 12

artichoke, manchego^{nf}

GRILLED SOURDOUGH TOAST | 13

nduja salami, goat cheese, arugula, quince membrillo^{nf}

Ensaladas

add protein:

seared salmon +14, grilled chicken +12

TUSCAN SALAD | 16

cherry tomatoes, pickled red onion, cucumber, kalamata olives, meredith farms goat feta, pepperoncini, greens, basil red wine vinaigrette^{nf,gf}

HEIRLOOM TOMATOES | 17

tomatoes, burrata, basil, olive oil, balsamic reduction, grilled ciabatta

BLACKBERRIES | 16

arugula, goat cheese, pistachio, mint, honey mustard vinaigrette^{gf}

Pequenos Platos Frios

SALMON TARTARE | 19

lime crema, pickled shallots, ancho chili vinaigrette, lavosh^{nf}

WHITE BEAN HUMMUS | 16

giardiniera, olives, crisp spiced pita bread^{nf,df}
add crudites \$3

SHRIMP AND MANGO CEVICHE | 18

cucumber, red pepper, jicama, citrus, cilantro, tortilla crisp^{gf,df,nf}

SPICY TUNA POKE | 24

big eye tuna, sriracha lime soy, avocado, wheat crisps, cilantro, pickled fresno's^{df,nf}

Placas Pequenas Calientes

BRAISED PORK BELLY | 24

espelette pepper jelly, smoked grits, pickled apple & fennel relish^{nf,gf}

PAPAS Y AIOLI | 9

kennebec potatoes, garlic aioli, smoked paprika, parsley^{gf,df,nf}

ELK HEART PINTXOS | 18

diakon slaw, anticucho sauce^{nf,gf,df}

LAMB LOLLIPOP | 24

piquillo pepper, fava bean relish, chimichurri^{nf,df,gf}

CRISPY BRUSSEL SPROUTS | 14

spicy ginger soy chili dressing, roasted peanuts^{gf,df}

STEAMED MUSSELS | 23

white wine garlic chili herb broth, grilled ciabatta^{nf,gf}

CRISPY CALAMARI | 22

lemon, spanish capers, smoked paprika aioli^{nf}

GRILLED KALBI SHORT RIBS | 21

kimchi, gochujang, sesame, pickled carrot^{gf,df}

OCTOPUS ASADOR | 24

orange saffron cauliflower purée, lemon, garlic + chorizo^{gf,nf,df}

BRAISED RABBIT PAPPARDELLE | 32

shaved carrots, arugula, parmesan reggiano^{nf}

SHRIMP AL AJILLO | 17

garlic butter, chili white wine + parsley^{nf,gf}

ALBONDIGAS | 18

tomato sauce, manchego^{nf,gf}

ROASTED CAULIFLOWER MUSHROOM & POBLANO TACOS | 21

crema, salsa verde, ranchero salsa, queso anejo lime, cilantro^{nf,df}

Placas Grandes

PAN SEARED SALMON* | 42

fava bean dill potato relish, minted yogurt ancho chili vinaigrette^{nf,gf}

FIDEOS MARISCOS | 44

lobster, shrimp, mussels, chorizo, sofrito, vermicelli^{nf}

PAN SEARED DIVER SCALLOPS | 62

textures of cauliflower, bacon tomato vinaigrette^{nf,gf}

DRY AGED 18OZ BONE IN BUFFALO RIB EYE | 105

smoked grits, sautéed green beans & mushrooms, house made steak sauce, tomato onion relish

STEAK FRITE'S 12OZ STRIP STEAK | 59

lemon parmesan fries, house made steak sauce, salsa verde, pickled onions^{nf,gf}

*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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BISTRO | WINE | TAPAS BAR

Wine by the Glass

SPARKLING/CHAMPAGNE

cavicchioli 1928, extra dry, prosecco, veneto, italy	14/54
amelia, brut rosé, crémant de bordeaux, bordeaux, france	16/64
chandon, brut, california	15/60
piper heidsieck champagne france	25/98

WHITE

jermann, pinot grigio, friuli venezia giulia, italy	15/60
bodegas fillaboá, albarino, rias biexas, spain	14/56
saintsbury chardonnay, carneros, california	16/64
michel vattan, sancerre, loire valley, france	17/68
jordan, chardonnay, russian river, california	24/96

RED

willamette winery, pinot noir, willamette valley, oregon	17/68
terrazas de los andes, malbec, mendoza, argentina	16/64
condado de haza, tempranillo, ribera del duero spain	17/68
yardstick, cabernet sauvignon, "ruthsreach", napa valley, ca	19/76
delille cellars, d2 merlot blend, columbia valley, wa	20/80

ROSÉ

fleur de mer, rose, cotes de provence, provence, france	15/60
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Sangria of the day	14
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Beer

LOCALS

avery brewing co. el gose boulder co	8
avery brewing co. maharaja imperial ipa, boulder, co	9
left hand brewing co. 1265 pilsner, longmont co	7
left hand brewing co. st. vrain tripel, longmont co	8
new belgium, fat tire, fort collins co	7
ska brewing co. checkered flag ipa, telluride co	8
vail brewing company, hot mess blonde, vail co	11
great divide, yeti imperial stout, denver, colorado	9

DOMESTICS | 6

coors banquet, golden, co
coors light, golden, co
budweiser, st. louis, mo
bud light, st. louis, mo
blue moon, denver, co

IMPORTS | 7

stella artois, belgium
pacifico, mexico
modelo especial, mexico
guinness, ireland

Cocktails

RASPBERRY BURET | 16

breckenridge vodka
leopold brothers alpine liquor
raspberry-sage shrub
cherry bitters
seltzer

THE RISING SUN | 16

ginger turmeric infused gin
domaine de canton
cochi americano
yuzu
sesame-turmeric honey

AIN'T LIFE GRAND | 16

flor de cana 7yr rum
ron zacappa
velvet falernum
passion fruit
lime
all spice
herbsaint

SOL SACRIFICE | 16

chili-mango tea infused tequila
reyes poblano & ancho liquor
pineapple
lime
hot pepper tincture

THAT'S AMORE NEGRONI | 17

breckenridge gin
avarna
nichols sauterne
orange bitters

HARVEST OLD FASHIONED | 17

buffalo trace bourbon
px sherry
apple cider syrup
black walnut & orange bitters

TOUCH OF GREY SOUR | 16

rittenhouse rye whiskey
st.germain
earl grey
lemon
egg white
angostura bitters