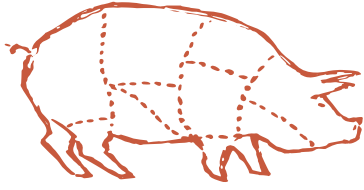




leonora

BISTRO | WINE | TAPAS BAR

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

GARLIC KING CRAB | 8

herb butter ^{nf, gf}

COCONUT LOBSTER TAIL | 10

mango thai chili ^{nf, df}

KAWALI PORK BELLY | 7

sawsawan sauce ^{nf, df}

Tapas

POBLANO BACON BISCUIT | 3

whiskey barrel-aged honey butter ^{nf}

H+H HEARTH BREAD | 10

whiskey barrel-aged honey butter ^{nf}

PAPAS Y AÏOLI | 5

red potatoes, garlic aioli, paprika + chive ^{nf, gf, df}

NARDELLOS BRAVOS | 9

blistered jimmy nardello peppers + orange chili mayo ^{nf, gf, df}

FLASH-FRIED BRUSSELS SPROUTS | 10

rosemary maple + river bear bacon ^{nf, gf, df}

CHORIZO LUMPIA | 9

filipino-style mini spring rolls, golden raisin + calmansi lime aioli ^{nf, df}

ALBONDIGAS | 12

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

FARRO RISOTTO | 13

asparagus, peas, crème fraîche + parmesan ^{nf}

MUSHROOM BOLOGNESE | 14

rigatoni, parmesan + lemon ^{nf}

GUACA-POKE | 21

big eye tuna, ginger, radish + tortilla ^{nf, df}

COCONUT LOBSTER CEVICHE | 19

mango, watermelon radish + red onion ^{nf, gf, df}

CHILI CRAB TOAST | 16

king crab, avocado, orange chili mayo ^{nf, df}

SHRIMP AL AJILLO | 14

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

OCTOPUS ASADOR | 15

red potatoes, garlic + chorizo ^{nf, gf, df}

SLOW-COOKED SALMON* | 22

carrot-ginger purée, roasted corn, peas + cherry tomato ^{nf, gf, df}

ROCKY MOUNTAIN TROUT* | 23

summer mushrooms, peas + salsa verde ^{nf, gf, df}

CHEF TYSON'S FRIED CHICKEN | 18

barrel-aged fresno hot sauce + real dill pickles ^{nf}

STREET-STYLE CORN SOUP | 12

roasted sweet corn, cotija + chili-lime aioli ^{nf, gf}

KALE CAESAR | 13

baby kale, focaccia crouton, parmesan + house caesar ^{nf}

WATERMELON

+ HEIRLOOM TOMATO | 12

tomato, feta, aged balsamic, garden mint + basil ^{nf, gf}

LOCAL SUMMER LETTUCE | 12

carrot dressing, cherry belle radish, cucumber + sesame ^{nf, df}

PEACH + GREENS | 13

spinach, avocado, almond, goat cheese + honey wine vinegar ^{gf}

PAELLA FRIED RICE | 15

spanish chorizo, shrimp, chicken, egg + saffron ^{nf, gf, df}

LAMB POPS* | 22

black pepper jam ^{nf, df}

GRILLED ELK CHOP | 43

parsnip purée, cast iron potatoes, river bear bacon + forest berry jus ^{nf}

NY STRIP MANHATTAN CUT | 36

shishitos + demi glace ^{nf, gf}

EXECUTIVE CHEF TYSON PETERSON

*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.

Cocktails

SEBASTIAN SPRITZ | 17

ketel one grapefruit + orange blossom vodka, select bitter liqueur + prosecco

THE EASY CLIMB | 17

plymouth gin, raspberry, rosemary, lime + topped with prosecco

VALOMA | 16

volcan blanco tequila, agave, grapefruit + black salt rim

COLORADO NIGHTS | 16

bulleit bourbon, aperol, montenegro amaro + lemon

LEONORA GIN + TONIC | 16

tanqueray 10 gin, orange peel, sage, juniper berries + tonic water

PIÑA DE CAÑA | 15

flor de caña rum, pineapple, orange, lime, maple syrup + angostura bitters

SANDIA ROSA | 14

union mezcal, watermelon + lime

Wine by the Glass

SPARKLING

cavicchioli 1928, extra dry, prosecco, veneto, italy | 14/54

rosé, d'or, brut rosé, crémant de bordeaux, bordeaux, france | 16/62

anna de codorníu, brut, cava, catalonia, spain | 14/54

chandon, brut, california | 15/56

moët & chandon, brut, "impérial", champagne, france | 25/98

WHITE

jermann, pinot grigio, venezia giulia, friuli venezia giulia, italy | 15/56

huia, sauvignon blanc, marlborough, new zealand | 16/62

domaine michel vattan, sancerre, cuvee argile, loire, france | 17/66

bodegas fillaboia, albarino, rias biexas, spain | 14/54

newton, chardonnay, "skyside", sonoma county, california | 16/62

olivier leflaive, bourgogne blanc, "les setilles", burgundy, france | 19/85

nickel & nickel, chardonnay, "truchard vineyard", napa valley, california | 24/94

ROSÉ

fleur de mer, rosé, cotes de provence, provence, france | 15/56

RED

benton lane, pinot noir, willamette valley, oregon | 15/56

baileyana, pinot noir, "firepeak", edna valley, california | 16/62

campo viejo, rioja, "reserva", spain | 14/54

terrazas de los andes, malbec, "reserva", mendoza, argentina | 16/62

bruno giacosa fratelli, nebbiolo, piedmont, italy | 17/66

quilt, cabernet sauvignon, napa valley, california | 19/85

the prisoner, red blend, napa valley, california | 25/98

penfolds max's, shiraz cabernet, "max's" south australia | 15/56

Beer

DOMESTICS | 6

coors light, golden, co

coors banquet, golden, co

blue moon, denver, co

IMPORTS | 7

stella artois, belgium

pacifico, mexico

LOCALS

left hand brewing co., 1265 pilsner, longmont, co | 7

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

avery, go play ipa, boulder, co | 8

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

telluride brewing co., face down brown, telluride, co | 8

denver beer co., graham cracker porter, denver, co | 7

Desserts

FLOURLESS CHOCOLATE DECADENCE LAYER CAKE | 13
rich chocolate cake, caramelia mousse + brown butter financier ^{gf}

BANANA CREAM TRIFLE | 12
banana pudding, vanilla sponge cake + maple-glazed bananas ^{nf}

BUTTERMILK BREAD PUDDING | 12
croissant, brioche, tamarind plums + buttermilk caramel ^{nf}

HALO HALO | 12
a tropical filipino ice cream sundae
purple ube ice cream, young tender coconut, tropical fruit + garnishes ^{gf, nf}

DULCE DE LECHE CHURROS | 12
caramel-filled churros + cinnamon sugar ^{nf}

Kids' Mains

MAC & CHEESE ^{NF} | 12

CHEESE PIZZA | 13
fresh mozzarella, parmesan + red sauce ^{nf}

PEPPERONI PIZZA | 15
fresh mozzarella, parmesan + red sauce ^{nf}

GRILLED CHEESE SANDWICH | 10
cheddar cheese + french fries ^{nf}
add ham | +3

GRILLED CHICKEN BREAST | 14
seasonal steamed vegetables ^{nf, gf, df}

PAN-ROASTED SALMON* | 15
seasonal steamed vegetables ^{nf, gf, df}

CHICKEN FINGERS | 12
french fries ^{nf}

RIGATONI BOLOGNESE | 14
housemade with rocky mountain beef, organic tomato, parmesan, black pepper + lemon

LITTLE SEBASTIAN BURGER* | 14
melted cheddar cheese + french fries ^{nf}

Kids' Desserts

S'MORES BROWNIE | 10
vanilla marshmallow, graham cracker + chocolate sauce

KIDS' BANANA SPLIT | 10
vanilla ice cream, fudge sauce, whipped cream + sprinkles