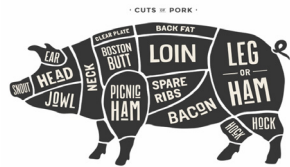


# leonora

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 cheese

**FULL BOARD\* | 44**  
five meats, five cheese

## Pintxos

Spanish grilled skewers

**KING CRAB | 11**  
garlic herb butter <sup>nf, gf</sup>

**COCONUT LOBSTER | 12**  
passionfruit thai chili <sup>nf, df</sup>

**ROYAL RED SHRIMP | 7**  
garlic herb butter <sup>nf, gf</sup>

**ELK HEART | 7**  
anticucho sauce <sup>nf, gf, df</sup>

**NEGI CHICKEN | 5**  
tare sauce <sup>nf, df</sup>

## Bread

**H+H HEARTH BREAD | 10**  
whiskey barrel-aged honey butter <sup>nf</sup>

**POBLANO BACON BISCUITS | 7**  
3 biscuits, whiskey barrel-aged honey butter <sup>nf</sup>

## Signatures

**GUACA-POKE\* | 21**  
big eye tuna, ginger, radish, tortilla <sup>nf, df</sup>

**LAMB STUFFED HUMMUS | 19**  
spiced ground lamb, pine nuts, grilled pita <sup>df</sup>

**CHEF TYSON'S FRIED CHICKEN | 18**  
barrel-aged fresno hot sauce,  
real dill pickles, poblano bacon biscuit <sup>nf</sup>

## Veg + Grain

**PAPAS Y AÏOLI\* | 5**  
red potatoes, garlic aioli, paprika, chive <sup>nf, gf, df</sup>

**FLASH-FRIED BRUSSELS SPROUTS | 10**  
rosemary maple, chestnut,  
river bear bacon <sup>gf, df</sup>

**FARRO + WINTER MUSHROOM | 15**  
creme fraiche, sherry, chive, parmesan, <sup>nf</sup>

**SQUASH A LA PLANCHA | 13**  
whipped french feta, chili whiskey honey,  
pepitas <sup>nf, gf</sup>

**PAELLA FRIED RICE | 15**  
wok fried paella, spanish chorizo, shrimp,  
chicken, egg, saffron <sup>nf, gf, df</sup>

**MUSHROOM BOLGNESE | 14**  
rigatoni, marinara, parmesan, lemon <sup>nf</sup>

## Snacks

**SHISHITOS BRAVOS\* | 9**  
blistered shishitos, orange chili mayo <sup>nf, gf, df</sup>

**CHILI CRAB TOAST\* | 16**  
jumbo lump crab, sourdough, avocado,  
orange chili mayo <sup>nf, df</sup>

**CHICKEN LIVER CUSTARD | 18**  
grilled sourdough, pickled mustard  
seeds, palisade peach jam <sup>nf</sup>

**CHORIZO LUMPIA\* | 9**  
filipino-style mini spring rolls,  
golden raisin, lime aioli <sup>nf, df</sup>

**THE NUGS | 12**  
mom's meatloaf balls, sweet + sour  
glaze, crispy potato, chive <sup>nf</sup>

## Meat + Game

**DUCK BREAST\* | 45**  
winter squash puree, alpine berry  
gastrique, arugula, duck fat crumb,  
candied pecans

**BLACK PEPPER LAMB CHOPS\* | 45**  
beluga lentils, caramelized yogurt,  
rosemary crumb <sup>nf</sup>

**10OZ WAGYU MANHATTAN\* | 58**  
shishitos, demi glace, horseradish aioli <sup>nf, gf</sup>

**14OZ CAMPFIRE ELK CHOP\* | 62**  
parsnip purée, cast iron potatoes,  
river bear bacon, alpine berry jus <sup>nf</sup>

## Soup + Salad

**KALE CAESAR\* | 13**  
baby kale, herb crouton, parmesan,

**PEAR + CHERRY | 14**  
endive, radicchio, arugula, blue cheese,  
toasted pecan <sup>gf</sup>

**BEET + GOAT CHEESE | 15**  
mixed greens, goat cheese fritters,  
pistachio, balsamic vinaigrette

**TURKEY GREEN CHILI | 13**  
hatch green chilies, white beans, cilantro  
puree, lime <sup>nf</sup>

## Seafood

**PASSION SHRIMP CEVICHE | 16**  
passionfruit leche do tigre, bell peppers,  
red onion, toasted peruvian corn <sup>nf, gf, df</sup>

**SHRIMP AL AJILLO | 14**  
garlic butter, white wine, parsley <sup>nf, gf</sup>

**OCTOPUS ASADOR | 16**  
red potatoes, garlic, chorizo <sup>nf, gf, df</sup>

**ROCKY MOUNTAIN TROUT | 25**  
winter mushrooms, winter squash, salsa  
macha

**TRUFFLED SALMON | 27**  
haricot vert, white beans, heirloom cherry  
tomato, river bear bacon, truffle aioli <sup>nf, gf</sup>

## Premium feature

**PRIME BONE-IN RIBEYE\* | MP**  
40 day dry-aged gold canyon beef,  
7 peppercorn crust, beef demi glace,  
horseradish aioli, blistered shishito <sup>nf, gf</sup>

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*

### THE VOYAGE | 18

santa teresa 1796 solera rum, disarrono amaretto, grand marnier, all spice dram

### CAMPFIRE | 17

woodford reserve bourbon, foro amaro, chocolate bitters

### FIRE IN THE ATTIC | 17

casamigos blanco tequila, ancho reyes verde, turmeric, lime, fire water

### VALOMA | 16

volcan blanco tequila, agave, grapefruit, black salt rim

### SEBASTIAN SPRITZ | 16

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

### COLORADO NIGHTS | 16

bulleit bourbon, aperol, montenegro amaro, lemon

### LEONORA GIN + TONIC | 16

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

## *Wine by the Glass*

### SPARKLING

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

amelia, brut rosé, crémant de bordeaux, bordeaux, france | 16/62

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 biasas, spain | 14/54

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

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

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

long meadow ranch, pinot noir, "farmstead", ca | 18/70

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

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

## *Beer*

### DOMESTICS | 6

coors light, golden, co

coors banquet, golden, co

blue moon, denver, co

### IMPORTS | 7

stella artois, belgium

corona, mexico

### LOCALS

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

bonfire brewing, la tina mexican lager, eagle, co | 8

bonfire brewing, firestarter ipa, eagle, co | 8

avery, pacer ipa, boulder, co | 8

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

great divide brewing co., yeti imperial stout, denver, co | 8

## *Desserts*

### **FLOURLESS CHOCOLATE DECADENCE LAYER CAKE | 13**

rich chocolate cake, caramelia mousse, brown butter financier <sup>gf</sup>

### **KEY LIME CREAM TRIFLE | 12**

key lime pudding, vanilla bean sponge cake, coconut mousse <sup>nf</sup>

### **PRESERVED CHERRY BREAD PUDDING | 12**

dark chocolate, almond rocher, amaretto caramel

### **HALO HALO | 12**

a tropical filipino ice cream sundae  
purple ube ice cream, young tender coconut, tropical fruit, garnishes <sup>gf, nf</sup>

### **ESPRESSO BANANA PETIT GÂTEAU | 12**

caramelized banana, chocolate sable, espresso mousse

### **RASPBERRY + PISTACHIO TART | 12**

rose water pastry cream, pistachio sponge, raspberry mousse

### **DULCE DE LECHE CHURROS | 12**

caramel-filled churros, cinnamon sugar <sup>nf</sup>

### **SIGNATURE HOT CHOCOLATE | 18**

handmade gold dusted spheres of valrhona chocolate <sup>nf</sup>

## *Kids' Mains*

### **MAC & CHEESE <sup>NF</sup> | 12**

### **GRILLED CHEESE SANDWICH | 10**

cheddar cheese, french fries <sup>nf</sup>  
add ham | +3

### **GRILLED CHICKEN BREAST | 14**

seasonal steamed vegetables <sup>nf, gf, df</sup>

### **PAN-ROASTED SALMON | 15**

seasonal steamed vegetables <sup>nf, gf, df</sup>

### **CHICKEN FINGERS | 12**

french fries <sup>nf</sup>

### **RIGATONI BOLOGNESE | 14**

housemade with rocky mountain beef, organic tomato, parmesan, black pepper, lemon <sup>nf</sup>

### **LITTLE SEBASTIAN BURGER | 14**

melted cheddar cheese, french fries <sup>nf</sup>

## *Kids' Desserts*

### **S'MORES BROWNIE | 10**

vanilla marshmallow, graham cracker, chocolate sauce

### **KIDS' BANANA SPLIT | 10**

vanilla ice cream, fudge sauce, whipped cream, sprinkles