

STARTERS

WOOD ROASTED P.E.I. MUSSELS

1/2 lb P.E.I. mussels, white wine, garlic, chorizo, tomatoes, parsley, olive oil, grilled baguette 9.95

HOUSE-MADE PRETZELS, MUSTARD TRIO

Three house-made soft pretzels, stout honey, green apple jalapeno and smoked dijon mustards 6.95

FRIED BRUSSEL SPROUTS

Annapurna Amber-battered brussel sprouts, lemon aioli 4.95

BEER-INFUSED SAUSAGES

Grilled Number One Belgian banger and Java Porter sausage, pickled vegetables, green apple jalapeno mustard 6.95

PULLED PORK SLIDERS, FRESH COLESLAW

Three BBQ pulled pork sliders on brioche buns, fresh coleslaw 10.50

UNDER THE SUN FLATBREAD

Olive oil, sea salt 3.95

FRIES

Kennebec potatoes, Sriracha ketchup, cider vinegar 3.95

CALAMARI

Lightly battered and fried calamari, Romesco sauce 6.95

WHITE BEAN & ROSEMARY HUMMUS

Drizzled with olive oil and served with flatbread 5.25

BAKED HEADY KALE

Oven roasted kale, lemon, sea salt 4.50

SOUPS

BUFFALO SAISON CHILI

Colorado buffalo, stewed tomatoes, seasonal veggies, Belgian ale and served with corn bread and whipped honey butter
cup 3.95 bowl 5.95

SOUP OF THE DAY

Please ask your server
cup 2.95 bowl 4.50

DESSERT

WOOD-OVEN FIRED COOKIE

Oatmeal chocolate chip cookie, house-made vanilla ice cream, Korova Cream Stout caramel sauce 4.50

STOUT BROWNIE SUNDAE

House-made vanilla ice cream, nutella brownie, Korova Cream Stout caramel 4.50

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GREENS

Add grilled chicken breast to any salad 3.25

SEASONAL QUINOA SALAD

Baby spinach, crumbled goat cheese, seasonally loaded quinoa, citrus maple vinaigrette 9.95

POWER FLOWER

Arugula, oven-roasted cauliflower, bacon lardons, crumbled cotija cheese, pickled onion, lemon parsley vinaigrette 9.95

BEET LOVERS

Arugula, roasted beets, toasted hazelnuts, orange segments, sliced fennel, goat cheese, Champagne vinaigrette 9.95

SMALL TOSSED GREEN SALAD

Romaine, arugula, fresh cracked pepper, lemon, salt, parmesan slices, croutons, pickled red onion, balsamic reduction 4.95

1/2 salads available for \$2 less

HANDHELDS

Served with a house tossed green salad or kale slaw

BISON BURGER

Bacon, Old School Dry Irish Stout BBQ sauce, melted blue cheese crumbles, crispy onions 12.95

RASTA BOOM

Wood-roasted, grilled portobello mushrooms, jerk seasonings, pico de gallo, avocado, sriracha aioli, arugula, ciabatta 9.95

PANDAMONIA TOASTY

Lemon rosemary roasted chicken, bacon, mozzarella, sun dried tomato aioli, arugula 9.95

U.T.S. B.L.T.

Bacon, lettuce, organic heirloom tomatoes, sliced hard boiled egg, and aioli on toasted multi-grain oat bread 7.95

SPRING BEAUTY

Wood-roasted sweet potatoes, avocado, sprouts, stout cream cheese, honey mustard, and arugula on toasted honey whole wheat bread 8.95

CUBANO

Slow-roasted pulled pork, sliced ham, melted swiss, dill pickles, stout honey mustard, arugula on challah 9.95

FLATBREADS

THE LOCAL

Arugula pesto, Schnorr Organic Farms heirloom tomatoes, fresh mozzarella

8.95

FIG AND PIG

Fig jalapeno jam, bacon lardons, goat cheese, balsamic reduction, arugula

9.95

SPRING FEVER

Asparagus, roasted fennel, sweet peas, ricotta, parmesan, fresh lemon

9.95

THE WILD BOOM

Herbed wild mushrooms, sautéed leeks, fontina cheese, sundried tomatoes

9.95

PEAR AND BLUE CHEESE

Pear, blue cheese, marscapone, caramelized onion, arugula, lemon-parsley vinaigrette

8.95

MARGHERITA PIZZA

San Marzano red sauce, fresh mozzarella, basil chiffonade

8.95

ENTREES

FRIED CHICKEN

Three pieces of southern-style crispy fried chicken, stout honey mustard, house-made hot sauce, Swiss chard, whiskey-glazed carrots

10.95

WOOD ROASTED CHICKEN

Grilled and wood-roasted organic chicken, chorizo sausage pan sauce, roasted spring vegetable medley of purple and red potatoes, asparagus, baby carrots, onion
PLEASE ALLOW 25 MINUTES

12.95

FLATIRON STEAK

8 oz marinated and grilled flatiron steak, organic heirloom tomatoes, lemon-dressed arugula, frites

12.95

PORK CHOP

8 oz grilled and wood-roasted pork chop, agrodolce, green apple fennel arugula salad, maple citrus vinaigrette, whiskey-glazed carrots

12.95

VEGGIE POT PIE

Home-made crust stuffed with asparagus, crimini mushroom, kale, fennel, sweet potato, carrot, peas, onion, herbs. Served with a side of greens

8.95

BRAISED LAMB SHORT RIBS

Grilled lamb ribs, red wine reduction, smashed red potatoes, roasted asparagus

12.95

MOUNTAIN SUN ALES

| BEER | STYLE | ABV | PRICE | GLASS |
|----------------------------------|-------------------------|-------|-------------|---------|
| NITRO JAVA PORTER | Porter | 5.6% | 4.75 | Pint |
| NITRO OLD SCHOOL DRY IRISH STOUT | Stout | 5.6% | 4.75 | Pint |
| NITRO COLORADO KIND ALE | E.S.B. | 6.2% | 4.75 | Pint |
| BIG KRANE KOLSCH | German Kolsch | 5.0% | 4.75 | *Pint |
| ANNAPURNA AMBER | Amber | 5.4% | 4.75 | *Pint |
| ILLUSION DWELLER I.P.A. | English I.P.A. | 6.9% | 4.75 | *Pint |
| XXX PALE ALE | Pale Ale | 7.6% | 4.75 | *Pint |
| JAVA PORTER | Porter | 5.6% | 4.75 | *Pint |
| RASPBERRY WHEAT | American Wheat | 5.2% | 4.75 | *Pint |
| SAISON D'TESH | Belgian Saison | 6.9% | 4.75 | Snifter |
| NUMBER ONE | Belgian Tripel | 9.0% | 4.75 | Snifter |
| F.Y.I.P.A. | American India Pale Ale | 7.2% | 4.75 | *Pint |
| COLORADO KIND ALE | E.S.B. | 6.2% | 4.75 | *Pint |
| NIHILIST RUSSIAN IMPERIAL STOUT | Russian Imperial Stout | 9.5% | 4.75 | 8 oz |
| CIEL LUMINEUX | American-Belgo Pale | 6.0% | 4.75 | Snifter |
| ONE-EYED WILLY WHITE I.P.A. | White I.P.A. | 6.0% | 4.75 | *Pint |
| CHAMPAGNE LADY | Strong Belgian Golden | 8.9% | 4.75 | Snifter |
| PATER'S PALE ALE | Belgian Pale | 6.5% | 4.75 | Snifter |
| OLDE SKIDDY ENGLISH BARLEYWINE | English Barleywine | 9.0% | 4.75 | 8 oz |
| MEGATRON IMPERIAL STOUT | Imperial Stout | 10.0% | 4.75 | 8 oz |
| HIGHWIRE INDIA BLACK ALE | Black I.P.A. | 6.8% | 4.75 | *Pint |

GUEST TAPS

| BEER | STYLE | ABV | PRICE | GLASS |
|--------------------------------------|-----------------------|-------|--------------|-----------|
| SÜNNER KOLSCH | Kolsch | 5.4% | 6.95 | Specialty |
| DUCHESS DE BOURGOGNE | Flemish Red | 6.0% | 9.95 | Specialty |
| OMMEGANG WITTE | Belgian Wheat | 5.2% | 7.95 | Specialty |
| ST. BERNARDUS ABT 12 | Quad | 10.0% | 9.95 | Specialty |
| ST. FEUILLIEN SAISON | Saison / Farmhouse | 6.5% | 9.95 | Specialty |
| FUNKWERKS SAISON | Saison / Farmhouse | 6.8% | 5.95 | Specialty |
| SAISON DUPONT | Saison / Farmhouse | 6.5% | 11.95 | Specialty |
| DELIRIUM TREMENS | Strong Belgian Golden | 8.5% | 9.95 | Specialty |
| JULIAN HARD CIDER | Hard Cider | 7.0% | 6.25 | *Pint |
| TELLURIDE BREWING BEAVER POND BLONDE | Belgian Blonde | 6.5% | 5.50 | Snifter |

*Available in 48oz pitchers. Pricing varies. Please ask your server.

All of our wines are served on draught

WORKBOOK RED 2012 | Syrah, Cabernet Sauvignon | CALIFORNIA | Deep fruit, light spice, medium bodied finish | 7 GLASS | 14 1/2 LITER | 28 LITER

DARCIE KENT | Pinot Noir | CALIFORNIA | Raspberry, currant, ripe cherry | 7 GLASS | 14 1/2 LITER | 28 LITER

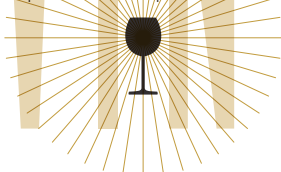
ALYSA | Grenache, Syrah | CALIFORNIA | Spice, berry, lush finish | 6.5 GLASS | 13 1/2 LITER | 26 LITER

PALMINA | Dolcetto | CALIFORNIA | Spicy, berry, earthy | 10 GLASS | 20 1/2 LITER | 40 LITER

WORKBOOK | Reisling, Chardonnay, Friulano | CALIFORNIA | Dry, apple, tropical | 6.5 GLASS | 13 1/2 LITER | 26 LITER

AU BON CLIMAT | Chardonnay | CALIFORNIA | Tangy nectarine, white peach, mineral | 11 GLASS | 22 1/2 LITER | 44 LITER

SILVERTAP | Sauvignon Blanc | CALIFORNIA | Apple, lemon, tart | 7 | 14 1/2 LITER | 28 LITER



COCKTAILS

The Very Famous
Mountain Sun Margarita
\$6

BOTTLED BEER

NEW PLANET TREAD LIGHTLY | Gluten Free Beer | 5

CLAUSTHALER | Non-Alcoholic Beer | 5

SODA & JUICE

COKE, DIET COKE, SPRITE, FANTA ORANGE | 2

CRANBERRY JUICE, ORANGE JUICE,

GRAPEFRUIT JUICE | 2.50

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18% Gratuity will be added to parties of 6 or more