

HAPPY HOUR
 4-6PM MONDAY-FRIDAY
 2-6PM SATURDAY & SUNDAY
 9PM-CLOSE EVERYDAY



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STARTERS



FRITES

Russet potatoes, aioli, ketchup 4.95

MUSSELS

1/2 lb mussels, white wine tomato broth, fresh parsley, beer bread 7.95

MEATBALLS

Three meatballs, marinara sauce, whipped ricotta, fine herbs, beer bread 6.95

GARLIC FLATBREAD

Roasted garlic & herb olive oil, mozzarella, marinara 6.95

ASPARAGUS

Roasted asparagus, fried poached egg, crispy prosciutto di Parma, whipped ricotta, lemon zest 6.95

CHICKEN PÂTÉ

Grilled beer bread, apple butter, Castelvetrano olives, pickled vegetables 7.95

BROCCOLINI

Grilled broccolini, sweet corn & ginger relish, chili oil 6.95

BRUSCHETTA

Grilled beer bread, roasted red pepper goat cheese, basil, baby kale, herbs, balsamic reduction 7.95

SALADS



POWER FLOWER

Organic mixed greens, roasted cauliflower, bacon, pickled onion, Annapurna Amber white cheddar, lemon caper vinaigrette 9.95/7.95

WEDGE

Baby Romaine hearts, Point Reyes blue cheese, bacon, green apple, house made ranch, cured egg yolk, chives 9.95/7.95

BEET SALAD

Roasted red beets, organic baby kale, candied walnuts, goat cheese vinaigrette 9.95/7.95

MIXED GREEN

Organic mixed greens, Grana Padano, croutons, pickled onion, balsamic vinaigrette 7.95/5.95

Add chicken breast \$4
 Add shrimp \$1 each

ENTREES

POTATO GNOCCHI

Lamb bolognese, Grana Padano or Marinara, organic fresh basil, heirloom tomato, Grana Padano 12.95

CLASSIC CHEESEBURGER

7 oz. Grilled Colorado beef patty, Annapurna Amber white cheddar, heirloom tomato relish, bread and butter pickles, aioli, challah bun, frites 11.95

ROASTED CHICKEN

Oven-roasted Red Bird Farms chicken, herb roasted potatoes, seasonal vegetables, chicken jus, grilled lemon 14.95

SALMON

Grilled Chilean Salmon, vegetable and tomato ratatouille, parsley oil, house seasoned potato chips 16.95

CIOPPINO

Pacific cod, shrimp, PEI mussels, Alaskan red king crab, fennel tomato broth, fresh oregano, grilled beer bread 19.95

SHORT RIB

Braised boneless certified Angus beef short rib, confit organic fingerling potatoes, organic baby kale, shallot, mustard seed vinaigrette 16.95

SHRIMP & GRITS

Sautéed shrimp, house-smoked mozzarella grits, heirloom tomatoes, organic baby kale, soffritto, creole seasoning, fresh parsley 13.95

EGGPLANT

Fried eggplant, lemon chive goat cheese, arugula walnut pesto, roasted sweet peppers, pickled fresno chilis 13.95

Wood-Fired Pizza

MARGHERITA

Tomato sauce, fresh mozzarella, organic basil leaves 11.95

CLASSIC PEPPERONI

Tomato sauce, all natural uncured pepperoni, mozzarella 12.95

THE WILD BOOM

Roasted Hazel Dell mushrooms, wood-fired onions, sundried tomatoes, fontina, Grana Padano 14.95

PORKY'S REVENGE

Tomato sauce, bacon, all-natural uncured pepperoni, meatballs, mozzarella 14.95

IL PEPE

Tomato sauce, wood-fired onions, calabrian chiles, roasted sweet peppers, provolone, Grana Padano, fresh organic basil 12.95

BUFFALO FRIED CHICKEN

Fried chicken tenders, Point Reyes blue cheese creamé, diced celery, house-smoked mozzarella, celery & parsley leaves, UTS hot sauce 14.95

HERBS & SMOKED MOZZARELLA

Tomato sauce, house-smoked mozzarella, fresh herbs 10.95

EGGPLANT PARM

Sundried tomato cream, roasted eggplant, mozzarella, Grana Padano, toasted panko, fresh organic basil 12.95

HAWAIIAN

Honey mustard, grilled pineapple, house brined ham, mozzarella, pickled fresno chilis, chives 13.95

MAC DADDY

Wood-fired onions, local beef patty, shredded mozzarella, heirloom tomato, 1000 island dressing, bread & butter pickles, shredded Romaine 14.95

BUILD YOUR OWN

Our basic pizza is tomato sauce, shredded mozzarella, and your choice of additional toppings 9.95



SWEET ESCAPES GLUTEN FREE DOUGH ADD 5.00



DAIYA VEGAN CHEESE 3.00

1.00

Fresh Oregano and Thyme, Fresh Organic Basil, Wood-Fired Onions, Sundried Tomatoes, Red Sauce

2.00

Organic baby kale, Grana Padano, Fontina, Shredded Mozzarella, Bacon, Grilled pineapple

3.00

All-Natural Uncured Pepperoni, Meatballs, Roasted Hazel Dell Mushrooms, Heirloom Tomatoes, Arugula Walnut Pesto, House Smoked Mozzarella, Fresh Mozzarella, Goat Cheese, Parma Prosciutto

UNDER THE SUN DOES NOT ACCEPT CREDIT CARDS/DEBIT CARDS.
 WE APOLOGIZE FOR ANY INCONVENIENCE.

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness. All menu items are made fresh daily and some ingredients may not be listed. Please inform your server if you are allergic to or intolerant of specific foods and we are happy to make adjustments.

HAPPY HOUR

4-6PM MONDAY-FRIDAY
2-6PM SATURDAY & SUNDAY
9PM-CLOSE EVERYDAY

for \$5.95

*** MEATBALLS**

Three meatballs, marinara sauce, whipped ricotta cheese, fine herbs, beer bread

MUSSELS

1/2 lb mussels, white wine tomato broth, fresh parsley, grilled baguette

*** HALF BEET SALAD**

Roasted red beets, organic baby kale, candied walnuts, goat cheese vinaigrette

for \$3.95
FRITES

Russet potatoes, aioli, ketchup

BROCCOLINI

Grilled broccolini, sweet corn & ginger relish, chili oil

for \$2.95

*** HALF TOSSED SALAD**

Organic mixed greens, grated Grana Padano cheese, croutons, pickled onions, balsamic vinaigrette

*** UTS FLATBREAD**

Fresh herbs and salt topped flatbread, olive oil, balsamic vinegar

~* LATE NIGHT FOOD MENU ~

**\$2.00 OFF ALL PIZZAS DURING
HAPPY HOUR**

COCKTAILS, BEER & WINE

MOUNTAIN SUN ALES

\$3.75/PINT, \$11.25/PITCHER

WINE FROM THE CASK

\$5/GLASS, \$10 HALF LITER, \$20 LITER

Chilensis Cabernet Sauvignon

Luna Vineyards Pinot Grigio

COCKTAILS \$5.25

World Famous Mountain Sun Margaritas \$5.25 Glass/\$15.50 Pitcher

Under the Sun Red Wine Sangria \$5.25 Glass/\$15.50 Pitcher

Salty Dog and Greyhound \$5.25

Moscow Mule \$5.25

Dark and Stormy \$5.25

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