



## artisan cheeses & meats

\$4 per ounce with apple, baguette, grapes, pickled onions, and house mustard  
**salchichón**, spanish cured hard sausage that resembles traditional hard salami  
**jamón serrano**, traditional spanish country ham  
**spanish chorizo**, cured and smoked spanish sausage  
**saint-andré**, rich and creamy, with a soft, buttery texture  
**fruition farms pecora**, colorado's first artisan sheep's milk cheese made in the style of pecorino  
**humbolt fog**, elegant, soft, surface-ripened cheese, texture is creamy with a subtle tangy flavor  
**petit basque**, this smooth and mild cheese has an amazing salty and creamy finish  
**port salut**, an exquisite cheese with an orange rind and pale-yellow interior  
**boschetto al tartufo**, mild semisoft cheese, a blend of sheep and cow's milk, loaded with white truffle bits  
**mahón**, cow's milk cheese from spain that boasts sharpness, lemony, and salty flavors

## appetizers & things we share

**roasted pumpkin soup**, blue crab and grilled pepper relish 7  
**duck taquitos**, duck confit, apple roasted corn, jicama slaw, spicy plum sauce 9  
**gourmet olives**, grilled bread 8  
 **Baca flat bread**, roasted peppers, arugula, mahón, portabellas 9  
**prosciutto wrapped dates**, colorado midnight blue cheese, quince jam 9

## from the garden

**Baca house salad**, julienne carrots, cucumber, tomatoes, balsamic dressing 7  
**spinach arugula citrus salad**, orange, cippolini, marcona almonds, golden raisins, piquillo, mint vinaigrette 9  
**baby romaine salad**, clementines, black pepper parmesan, aged sherry vinaigrette, balsamic fig drizzles 9

## the main plate

**shrimp pappardelle**, wide noodles, sweet peas, hedgehog mushrooms, garlic parmesan wine sauce 23  
**pan seared diver scallops**, vegetable fricassee, apple pink peppercorn sauce 28  
**chicken fried colorado trout**, apple slaw, lemon caper remoulade 24  
**brandy peppercorn filet**, garlic mashers, haricot vert, roasted mushrooms 34  
**pistachio chicken**, pan roasted chicken breast, herb gnocchi, medeira crema, prosciutto 22  
**pan grilled king salmon**, marcona fried rice, seasonal vegetables, lemon butter sauce 29  
**colorado lamb shank**, chorizo hash, grilled asparagus, valencia demi glaze, potato risotto 29  
**front range bison meatloaf**, green chile whipped potatoes, sprouts, brandy mushroom sauce 19  
**16 oz bone-in rib eye**, garlic mashers, haricot vert, roasted mushrooms 45

## vegetarian

**grilled zucchini stuffed with ratatouille on spicy tomato relish**, toasted cous cous pilaf 20  
**grilled vegetable stack**, balsamic marinated portobello mushroom, zucchini, yellow squash, red bell pepper, red onion, yellow pepper puree, red rice 22  
**vegetable lasagna**, roulades garlic cream sauce and marinara 20

## chef's weekly inspirations

**front range chicken schnitzel**, warm peppered bacon potato salad, citrus browned butter, apple braised cabbage 23  
**grilled scottish salmon**, blistered corn whipped potatoes, shitake crab relish, grain mustard pan sauce 26  
**grilled sea scallops**, spicy tomatillo relish, toasted tri colored lentils 28  
**marinated flat iron steak (asada style)**, roasted potatoes, grilled vegetables 26  
**olive oil poached halibut**, leek salad, carrot-coriander emulsion, caramelize cauliflower 28

## ending on a sweet note

**Baca "almond joy"**, almond joy ice cream, coconut praline, chocolate glaze 8  
**bananas foster and chocolate chip bread pudding**, sauce marie brizzard 8  
**peanut butter pie**, white chocolate mousse, house chocolate sauce 9  
**cup of coffee dessert**, almond sponge cake, coffee, cappuccino and white chocolate ice cream, torched meringue, biscotti 8

guided by principles of sustainability

consumer advisory: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions