



**artisan cheeses & meats**

\$4 per ounce

- salchichon**, 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**

- olive crusted tuna**, herbed vinaigrette, caraway crisps 11
- 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
- kurobuta pork belly and scallop**, creamy polenta, fried shallots, mahón, salsa verde jam 10

**from the garden**

- summer Baca salad**, mesclun, smoked chèvre, candied pecans, dried cranberries, scallions, buttermilk dressing 11
- spinach arugula citrus salad**, orange, cippolini onion, marcona almonds, golden raisins, piquillo, mint vinaigrette 10
- roasted beet salad**, roasted beets, cabrales, baby mâché, port vinaigrette 12

**the main plate**

- kurobuta natural pork and beans**, truffle mac and cheese, haricot vert, cannellini, fava beans 27
- diver scallops**, risotto, sweet corn, swiss chard, parmesan crema 28
- wood plank roasted mesquite grouper**, baby root vegetables, fingerling potatoes, sauce romesco 30
- brandy peppercorn filet**, garlic mashers, haricot vert, roasted mushrooms 34
- pistachio chicken**, pan roasted chicken breast, herb gnocchi, medeira crema, prosciutto 20
- pan seared king salmon**, marcona fried rice, seasonal vegetables, lemon butter sauce 30
- colorado ½ rack of lamb**, chorizo hash, purple asparagus, valencia demi glaze 29

**chef's weekly inspirations**

- colorado lamb shank**, seared peach, cheddar grits, wilted spinach 24
- house made egg pasta**, cippolini onion, arugula, peach cream, manchego 19
- bison meatloaf**, peach bbq glaze, yukon puree, french beans 21
- pesto crusted grouper**, peach and tomato risotto, baby vegetables, citrus butter 24

**ending on a sweet note**

- Baca "almond joy"**, coconut ice cream, coconut praline, chocolate glaze 10
- palisade peach melba crumble**, house made graham topping, raspberry compote, ginger mascarpone sherbet 10
- blueberry cheesecake**, new york cheesecake, blueberry compote, lemon sorbet 10
- chocolate butter cake**, cayenne ganache, vanilla ice cream, jalapeño caramel, pecan toffee 10

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

please inform us of any dietary restrictions so we may do our best to accommodate your needs