



BRANDING IRON

STARTERS

SOUP DU JOUR	7
SMOKED TROUT JALAPENO DIP	11
Crostini, Crispy Capers, Pickled Red Onion, Fresh Herbs, Crostini	
FRIED BRUSSEL SPROUTS	8
Toasted Sesame, Peanut Lime Dipping Sauce	
CALAMARI	12
Fresh Fried Calamari, Herb Aioli	
RUSTIC POTATOES	8
Rosemary, Garlic, Harissa Aioli	
BROCCOLINI	10
Chèvre Cheese, Lemon Supreme, Pearl Onion	
460° BREAD BASKET	3
Sea Salt Honey Butter	

GREEN PLATES

HEIRLOOM TOMATO SALAD	12
Tomato Relish, Fresh Mint, Balsamic, Olive Oil Whipped Ricotta Soprappina	
BRANDING IRON SALAD	8
Clawson Local Greens, Spiced Pecans Green Apple, Goat Cheese, Apple Cider Vinaigrette	
QUINOA	9
Daikon & Alfalfa Sprouts, Green Beans, Mint Green Apples, Roasted Cauliflower Toasted Pistachio, Citrus Vinaigrette	
STONE FRUIT SALAD	13
Mascarpone, Ginger, Mint, Watercress Clawson Local Greens	
SIMPLE SALAD	8
Wild Baby Arugula, Shaved Red Onion, Za'atar Lemon Vinaigrette	
SWEET CORN POLENTA	21
Grilled Seasonal Vegetables, Tomato Jam	
Add: Grilled Chicken 5 Grilled Halibut 9 Flank Steak 8	

LARGE PLATES

WAGYU FLAT IRON	33
Allison's Ranch Flat Iron, Shishito Peppers Local Mushrooms, Red Wine Sauce	
GRILLED NEW YORK	32
Mashed Potatoes, Seasonal Vegetables Red Wine Sauce	
BABY BACK PORK RIBS	25
Full Rack Molasses Bourbon BBQ Sauce Green Apple Cole Slaw, Grilled Corn	
SCALLOPS	29
Pan Seared Scallops, Romesco, Pickled Zucchini Sprouts	
MARKET FISH	30
Radish, Braised Fennel, English Cucumber Cilantro	
POUSSIN	27
Young Chicken, Roasted Mushroom Mushroom Nage, Grilled Corn, Thyme	
COLORADO LAMB CHOPS	38
Carrot Puree, Mint Chutney Roasted Baby Beets	

BURGERS AND SANDWICHES

Served on 460° Artisan Bun with House Cut Fries or \$2 Simple Salad

ANGUS BEEF	14
Butter Lettuce, Tomato, Onion, Garlic Aioli Cheddar or Swiss Bacon \$2 Avocado \$2 Mushroom \$1 Caramelized Onion \$1	
BISON BURGER	16
Butter Lettuce, Tomato, Onion, Garlic Aioli Cheddar or Swiss Bacon \$2 Avocado \$2 Mushroom \$1 Caramelized Onion \$1	
PORTABELLA SANDWICH	14
Roasted Tomato, Fresh Mozzarella Avocado, Smoky Tomato Aioli	

Parties of 7 or more may be entitled to an 18% service charge.

Please note that thoroughly cooking foods of animal origin, including pork, beef, and seafood reduces the risk of food borne illness



BRANDING IRON

Parties of 7 or more may be entitled to an 18% service charge.

Please note that thoroughly cooking foods of animal origin, including pork, beef, and seafood reduces the risk of food borne illness