

COLTERRA



Appetizers

House Marinated Olives 4

Roasted Marcona Almonds 4

Artisanal Cheese Plate fruit, walnuts, toast 12

Prince Edward Island Mussels white beans, tomato, vermouth, rosemary, grilled bread 10

Small Salads

Roasted Local Beet Salad field greens, chèvre, walnuts, raspberry vinaigrette 5

House Salad local mixed greens, pickled onion, carrots, sugar snap peas, champagne vinaigrette 5

Hearts of Romaine Caesar parmigiano, anchovies, croutons 5

Sandwiches served with housemade french fries or small salad

Buffalo Reuben thinly sliced corned buffalo, swiss, sauerkraut 10

Grilled Red Bird Farms Chicken Sandwich house made focaccia, basil aioli, avocado, house pickled onions, swiss 12

Grilled Pasture Raised Burger bacon, grilled red onion, grafton cheddar cheese 11

Marinated Portabello Mushroom Burger sun-dried tomato pesto, avocado, local mizuna, haystack chevre 11

Long Farm Ham & Swiss Pannini udi's rustico, house mayonnaise, local arugula, house picked onion 11

COLTERRA

Entrees

Olive Oil Poached Ahi Tuna Salad local organic greens, sugar snap peas, asparagus, house pickled onions, grilled bread, champagne vinaigrette 15

Grilled Natural Chicken Caesar Salad hearts of romaine, anchovy, parmigiano rustic crouton 12

All Natural Madras Curried Chicken Salad local organic greens, buttered walnuts, polenta croutons, apple cider vinaigrette 13

Black Pepper Crusted Ahi Tuna Nicoise baby greens, capers, olives, carrots, asparagus, hard boiled egg, balsamic vinaigrette 15

Spring Vegetable Gnocchi fava beans, sugar snap peas, asparagus, thyme roasted carrots, sun-dried tomatoes, arugula pesto, parmigiano 13

Linguini Di Mare fresh fish, shrimp, PEI mussels, sugar snap peas, sun-dried tomato pesto & chardonnay broth 15

Grilled Pasture Raised Sirloin Steak caramelized sweet potatoes, roasted asparagus, port wine reduction 14

Pan Roasted Tilapia shallot roasted yukon gold potatoes, PEI mussels, shrimp, san marzano tomatoes, local organic spinach, toasted shallot chardonnay broth 14

Pan Roasted True Alaskan Cod potato puree, thyme roasted carrots, asparagus, sugar snap peas, colterra chive beurre blanc 14

Colterra Staff

Bradford Heap Chef/Owner

Michael Drazsuzak Executive Chef

Flavio Sanchez Sous Chef

Thomas Pardo Sous Chef

Julie Pritchard General Manager

18% gratuity on parties of 5 or more

Please use your cell phone exclusively in the lobby, thank you.

Colterra derives from Latin to "Cultivate the Earth." These words describe my life-long dream to set a table that would feed the body, mind and health of my guests. From the beautiful surrounding high-plains farms we proudly select and serve only robust produce at the peak of its flavor and goodness: Oxford Farm; Haystack Mountain; Cure Farm; Moucou Camembert; Red Wagon Farm; and our own Colterra Garden. Our meat is all natural raised, hormone and antibiotic free: Lassater Ranch (grass fed beef); Coleman Ranch; Long Family Farms; King Canyon Buffalo Ranch. Our fish are flown in from around the world, only from sustainable, wild populations inspected and verified as the highest quality. We in the Colterra Kitchen work with our farmers and ranchers to harvest and use only the freshest field products, in season and in full flavor. Our close relationship with these local businesses allows us to showcase the best of Colorado's natural beauty and goodness. Thank you for joining us. I am glad you've come to sit at our table. –Bradford

Please visit our sister restaurant
SALT on Pearl Street.

