

# URBAN FARMER®

DENVER'S STEAKHOUSE

## FIRST COURSE

### chilled

BEEF TARTARE*	20
fennel, parmesan foam, grilled bread	
1/2 SHELL OYSTERS*	4 <sup>EA</sup>
east and west coast, lemon, mignonette	
CHARCUTERIE & CHEESE BOARD	23
artisanal selections of charcuterie, local and old world cheese selections, seasonal accompaniments, pickled vegetables, grilled bread	
CHILLED SHRIMP COCKTAIL	19
pickled kholrabi, cucumber, chimichurri	
SALMON CRUDO*	19
marbled potato chip, caper relish, aguachile	

### hot

FRENCH ONION SOUP	14
baguette, raclette	
FRIED OCTOPUS	14
confit tomato, cashew cream, olive	

## SALADS

LOCAL GREENS	14
shaved vegetables, crispy quinoa, local honey vinaigrette	
CAESAR*	14
romaine, garlic-caper dressing, white anchovy	
ROASTED SWEET CORN	18
jicama, cotija, grilled shrimp	

### À LA CARTE ADDITIONS

seared sea scallop*	10 ea
chicken breast	9
marinated petite tender*	17
skewered shrimp	15
alaskan king crab	MP

## SIDES

ROASTED LOCAL MUSHROOMS	15
caramelized onions, sherry, roasted garlic, beef jus	
YUKON GOLD POTATO PURÉE	10
BAKED MAC & CHEESE	10
cured tomato, bread crumbs	
CREAMED CORN	14
cotija, tomato chutney, fresh cilantro	
ASPARAGUS	14
garlic, white wine, crispy shallot	
SEARED GREENS	10
wilted spinach, lentil puree, green onion	

## STEAK\*

### NEW YORK STEAK TASTING\*

85
5 oz each: grass run farms grass-fed, bootheel 7 grain-finished, king prime beef 21 day dry aged
add 6 oz high mtn. plains ranch wagyu, colorado, grain-finished 35
(14 oz. individual steaks available upon request)

### FILET

8 oz	king prime beef, california, corn-fed	54
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### RIBEYE

16 oz	cedar river farms, colorado, bone-in, grass-fed	59
18 oz	bison ribeye, rock river ranch, colorado, grass-fed, 14 day aged	68

### STEAK ADDITIONS

peppercorn quartet crust: green, black, pink, korean	5
sauce béarnaise	5
house-made steak sauce	4
wagyu butter	3
herb butter	4

## MEAT

STEAK FRITES*	35
black garlic, herb jus	
HALF ROASTED CHICKEN	30
wild rice, chicken vinaigrette, brûléed onion	
BONE-IN PORK CHOP*	42
caramelized yogurt, mustard seed caviar	
THE FARM BURGER**	17
white cheddar, aioli, house-made english muffin	

## SEAFOOD & VEGETARIAN

SALMON*	31
salsa verde, marbled potato, summer squash	
SEA SCALLOPS*	36
french curry, couscous, pork belly	
STRIPED BASS*	34
creamed leeks, potato, bacon broth	
CAULIFLOWER STEAK	28
tamari cauliflower, heritage grains, carrot vinaigrette	

ERICK GAMAS executive chef  
RYAN RAU executive sous chef

THANK YOU TO OUR FARMERS,  
FISHMONGERS AND PURVEYORS

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\*Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness - especially if you have certain medical conditions. These items may be served raw or undercooked, or contain raw or undercooked ingredients.

## COCKTAILS

URBAN FARMER COCKTAILS	
<b>House Martini</b> hendrick's gin, flora dry vermouth, olive oil, castelvetrano olives, house pickles	14
<b>Farmer N°4</b> ketel one vodka, st. germain elderflower liqueur, grapefruit, lime, grapefruit ice, peychaud's bitters	13
<b>Charred Cedar Negroni</b> woody creek gin, charred cedar infused campari, dubonnet rouge	14
<b>Florence 320</b> idlewild hibiscus gin, new deal ginger liquor, lemon, honey	13
<b>Good Morning, I'm Sorry</b> espresso washed casamigos reposado, pierre ferrand dry curacao, east india solera sherry, barrel aged maple	14
<b>Bumble Spritz</b> grey goose vodka, rothman and winter orchard peach, cucumber, lemon, prosecco	12
<b>Old Curmudgeon</b> makers mark private reserve, rittenhouse rye, aperol, cynar, lemon, urban farmer pepper jelly	14
<b>Butter Pecan Old Fashioned</b> bulleit rye, butter pecan washed amaro nonino, turbinado syrup, bitters	14
<b>Long Way Home</b> a.d. laws UF select bourbon, byrrh, chai, lemon, mulled wine reduction	14
<b>Underground Grow</b> union mezcal, chateau aloe, lime, honey, dill, salt	13

URBAN FARMER CLASSICS	
<b>Daisy</b> <i>Harry Johnson, Bartender's Manual, c. 1882</i> wheatley vodka, yellow chartreuse, lemon, lime, cane syrup	14
<b>El Diablo</b> <i>Vic Bergeron, Trader Vic's Bartender's Guide, c. 1946</i> olmecca altos blanco tequila, crème de cassis, lime, fever tree ginger	13
<b>La Floridita Daquiri No3</b> <i>La Florida Bar Cocktails, c. 1934</i> plantation 3 star rum, luxardo marachino, lime, grapefruit	12
<b>Vieux Carre</b> <i>Walter Bergeron, Hotel Monteleone, c. 1936</i> hennesty cognac, woodford rye, flora sweet vermouth, benedictine	14
<b>Hanky Panky</b> <i>Ada Coleman, Savoy Hotel, c. 1921</i> bombay gin, flora sweet vermouth, fernet branca	13
<b>Blood and Sand</b> <i>Savoy Cocktail Book, c. 1930</i> monkey shoulder blended scotch, cherry heering, flora sweet vermouth, orange	13

## BEER

CANS AND BOTTLES	
Coors Banquet	5
Budweiser	5
Corona	6
Stella Artois	6
Sam Adams Boston Lager	7
Fat Tire Belgian White	7
Breckenridge Avalanche Ale	7
Boulevard Tank 7 Farmhouse Ale	9
Crooked Stave Rosé Sour	8
Odd 13 Codename: Superfan IPA	7
Odell Myrcenary Double IPA	8
Lagunitas Daytime Session IPA	6
Telluride Face Down Brown	8
Epic Son of a Baptist Coffee Stout	7
Dry Dock Vanilla Porter	7
Colorado Cider Co. Dry Cider	7

## SOMMELIER'S SELECTIONS

WHITES, ROSÉ & SPARKLING BY THE BOTTLE	
2018 Albamar, Albarino, Rias Baixas, SP	46
2016 Boundary Breaks, Riesling, Finger Lakes, NY	45
2018 Sauvion, Sauvignon Blanc, Sancerre, FR	72
2016 Avancia, "Old Vines", Godello, Valdeorras, SP	78
2016 Failla Chardonnay, Sonoma, CA	90
2017 Dom. Buisson-Charles, Meursault, Chardonnay, Burgundy, FR	
2018 Bieler & Fils "Sabine", Rosé, Provence, FR	35
M/V G.D. Vajra, N. S. Della Neve, Sparkling Rosé, Piedmont, IT	65
M/V R. Pouillon & Flis, Brut Reserve, Champagne, FR	

REDS BY THE BOTTLE	
2018 Passorosso, "Etna Rosso", Nerollo Mascalse, Sicily, IT	95
2017 Alto Limay, Pinot Noir, Patagonia, Argentina	45
2018 Emeritus, Pinot Noir, Sonoma, CA	95
2017 Borgongo, Barbera d' Alba, Piedmont, IT	61
2006 Lopez De Heredia, "Vina Tondonia", Tempranillo, Rioja, SP	
2014 Ciacci Piccolomini d'Argona, Brunello di Montalcino, Tuscany, IT	
2017 Decoy by Duckhorn, Cabernet Sauvignon, Sonoma, CA	68
2015 Inglenook, Cabernet Sauvignon, Napa Valley, CA	145

## WINES BY THE GLASS

SPARKLING	
La Marca, Prosecco, Italy	12
Chandon, Brut Classic, California	16
Santa Julia, Brut Rosé, Argentina	13

WHITE	
2017 Mason, Sauvignon Blanc, Napa Valley, CA	12
2018 Cloudy Bay, Sauvignon Blanc, Marlborough, NZ	18
2018 Le Rime, Pinot Grigio, Tuscany, IT	12
2018 Leitz "Dragonstone" Riesling, Rheingau, Germany	13
2017 Precedent, Chenin Blanc, Mendocino, CA	15
2017 Hartford Court Chardonnay, Sonoma, CA	16
2018 Sohm & Kracher, Grüner Veltliner, Weinviertel, Austria	14
2016 Matchbook, Chardonnay, Dunnigan Hills, CA	12

ROSÉ	
2018 Van Duzer, Pinot Noir, Willamette Valley, OR	12
2018 M. Chapoutier, Grenache Blend, Rhône Valley, FR	13

RED	
2015 Urban Farmer, Private Reserve Pinot Noir, OR	18
2018 The Prisoner, Red Blend, CA	24
2017 Zuccardi Q, Malbec, Mendoza, Argentina	13
2017 G.D. Vajra Langhe, Barbera Blend, Piedmont, IT	14
2016 Termes, Tempranillo, SP	15
2017 Seghesio, Zinfandel, Sonoma, CA	16
2016 Fortress, Cabernet Sauvignon, Sonoma, CA	14
2017 Acumen, Cabernet Sauvignon, Atlas Peak, Napa Valley, CA	24
2017 J.L. Chave 'Mon Coeur,' Syrah, Grenache, Côtes du Rhône, FR	15