

Starters

- Chips & Dip** GF \$8 Cal 690
Truffle Herb Potato Chips, Smoked Onion Dip
- Charcuterie Board*** \$15 Cal 920
Assorted Cured Meats and Cheeses, Traditional Accompaniments
- Roasted Mushroom Flatbread** \$13 Cal 720
Boursin Cheese, Candied Pancetta, Arugula
- Hummus Tehina** \$12 Cal 490
Za'atar, Heirloom Tomato, Warm Flatbread
- Fresh Burrata Cheese** \$13 Cal 740
Bacon Jam, Tomato, Balsamic, Extra Virgin Olive Oil, House Focaccia
- Crispy Chicken Wings*** \$12 Cal 1180
Signature Wing Sauce, Celery, Carrots, Blue Cheese Dip



Soups and Salads

Add Chicken...\$5 Cal 310 | Add Salmon...\$7 Cal 370

- Soup of the Day** \$6 Cal varies
Chef's Daily Creation
- Metate House Salad** \$6 Cal 70 - 432
Crisp Greens, Black Beans, Heirloom Tomatoes, Roasted Corn
- Strawberry & Pistachio** GF \$11 Cal 450
Baby Spinach, Frisee, Goat Cheese, Shaved Red Onions, Fennel, Balsamic Reduction, Sherry Vinaigrette
- Vegetable Chop** \$9 Cal 680
Greens, Avocado, Carrot, Edamame, Radish, Baby Tomato, Cucumber, Sesame Seed, Creamy Ponzu Dressing
- Metate Cobb** GF \$13 Cal 760
Smoked Chicken, Romaine, Arugula, Red Cabbage, Avocado, Tomato, Cucumber, Crunchy Corn, Pickled Onion, Smoked Almonds, Blue Cheese Vinaigrette



Sandwiches

All sandwiches are served with French fries

- Blackened Salmon BLT** \$14 Cal 1380
Bacon, Lettuce, Tomato, Toasted Wheat Berry Bread, Lemon-Basil Mayo
- Metate Burger*** \$12 Cal 1160
1/3 lb. Fresh Patty, American Cheese, Lettuce, Tomato, Signature Sauce, Potato Roll
- Far View Chicken Sandwich*** \$11 Cal 830
Grilled Chicken Breast, Lettuce, Tomato, Smoky Peppercorn Sauce, Potato Roll
- Short Rib Grilled Cheese*** \$13 Cal 1380
Parmesan Texas Toast, Swiss Cheese, Herb Boursin Cheese, Caramelized Onions



Desserts

- Cinnamon Sugar Donut Holes** \$8 Cal 850
Vanilla Custard, Berry Jam
- Chocolate Truffle Torte** \$8 Cal 750
Coconut Marshmallow Fluff, Fresh Berries
- Tres Leches Cake** \$8 Cal 750

GF Items are gluten free

**Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.*

A gratuity of 18% will be added to tables of 6 or more.

Additional nutrition information available upon request. 2000 Calories a day is used for general nutrition advice, but calorie needs vary.

Far View Lounge

Specialty Cocktails (Cal 175-242)

Peach Mule	\$11
<i>Deep Eddy Peach Vodka, simple syrup, fresh mint and lime juice</i>	
Campfire Old Fashioned	\$12
<i>Leopold Brothers Rye, simple syrup, cardamom bitters and black walnut bitters</i>	
Corpse Reviver	\$11
<i>Spring 44 Gin, orange liqueur, Lillet Blanc, lemon juice, Absinthe</i>	
Spiced Agave	\$10
<i>Sauza Blue, Grand Marnier, agave syrup, lime juice, five-spice syrup</i>	
Cable Car	\$11
<i>Captain Morgan, Grand Marnier, sweet and sour mix, simple syrup</i>	

Gold Rush	\$11
<i>Leopold Bros American Small Batch Whiskey, honey syrup, lemon juice, bitters</i>	
<i>*Ask about our Leopold Bros gift set</i>	

Beer (Cal varies)

Draft Beer	\$8
<i>Mancos Brewing (Mancos, CO), Ska Brewing (Durango, CO) – ask server for selection of local crafts</i>	
Domestic Bottles	\$4.75
<i>Bud Light, Budweiser, Coors Light, Coors Original</i>	
Import/Craft Cans & Bottles	\$5.75
<i>Mancos Brewing, Ska Brewing – ask server for selection of local crafts</i>	
16oz Bomber	\$8
<i>Mancos Brewing – ask server for selection</i>	

Wine (Cal 80-155 per 5oz glass)

	Glass	Bottle
Sparkling		
Prosecco, Riondo	\$8	\$33
<i>Veneto, Italy</i>		
White		
Pinot Grigio, Ava Grace	\$8	\$32
<i>Monterey, California</i>		
Riesling, Sutcliffe	\$12	\$50
<i>Hotchkiss, Colorado</i>		
Sauvignon Blanc, Sutcliffe	\$12	\$50
<i>McElmo Canyon, Colorado</i>		
Sauvignon Blanc, Benziger	\$9	\$34
<i>McElmo Canyon, Colorado</i>		
Chardonnay, Wente	\$10	\$40
<i>California</i>		
Chardonnay, Flor de Campo	\$11	\$45
<i>Santa Barbara, California</i>		
Blush		
Rose, M. Chapoutier Belleruche	\$10	\$40
<i>Rhone Valley, France</i>		
Red		
Pinot Noir, Meiomi	\$11	\$44
<i>California</i>		
Blend, Colby	\$8	\$32
<i>California</i>		
Merlot, Sutcliffe	\$13	\$52
<i>McElmo Canyon, Colorado</i>		
Malbec, Broquel	\$10	\$40
<i>Mendoza, Argentina</i>		
Shiraz, Barossa Valley Estate	\$11	\$44
<i>New Zealand</i>		
Cinsaut, Sutcliffe	\$13	\$54
<i>Palisade, Colorado</i>		
Cabernet Sauvignon, Josh	\$8	\$32
<i>Lodi, California</i>		
Cabernet Sauvignon, Sutcliffe	\$14	\$58
<i>McElmo Canyon, Colorado</i>		

By the Bottle (Cal varies)

Sparkling	Bottle	Red	Bottle
Brut Prestige, Mumm	\$60	Pinot Noir, Argyle	\$54
<i>Napa, California</i>		<i>Dundee, Oregon</i>	
White		Shiraz, Mollydooker	\$66
Chardonnay, Neyers 304	\$62	<i>South Australia</i>	
<i>Sonoma County, California</i>		Cabernet Sauvignon, Charles Krug	\$88
Chardonnay, Trefethen	\$88	<i>Napa, California</i>	
<i>Napa, California</i>			

Please drink responsibly