



our mission

Through the dedication of our knowledgeable and professionally trained staff, we at Allred's are committed to creating a unique and memorable dining experience for each of our guests. Sourcing only the highest quality ingredients, our culinary team uses trans-fat free oils and incorporates local organic products whenever possible.

for the table

nut trio *gf* spicy pecans, marcona almonds, pistachios 9

crispy shishito peppers - *gf*- miso cauliflower, furikake 9

roasted garlic red pepper hummus - *vegan* - olio verde, vegetables, lavash 9

spicy country fried cauliflower - *vegan*- chili threads, vegan demi-glace 9

marinated olives - *gf*- cerignola, niçoise, castelvetro, picholine, pepperoncini, jamón serrano 9

wild mushroom arancini - grana padano cheese, chives 9

stuffed peppadew peppers - goat cheese, prosciutto, balsamic glaze 9

soups and salads

sweet corn soup

blue crab, red pepper coulis, cilantro oil, micro cilantro 15~

chilled almond and cauliflower soup

 - *gf*

asparagus foam, cauliflower tuile, grana padano 13

roasted beet salad

 - *gf*

beet pesto, jumpin' good goat cheese, roasted local beets, baby kale, spicy candied walnuts
lemon-honey vinaigrette 15

mixed greens salad

summer berries, blue cheese, spiced pecans, compressed watermelon, 10 year balsamic,
blackberry vinaigrette 13

kale caesar salad

 - *vegan, gf*

chopped avocado, crispy chickpeas, vegan caesar vinaigrette, vegan parmesan 14

caesar salad

crispy potato croutons, grana padano cheese, chopped egg yolks & whites, caper-anchovy vinaigrette 14

~ white anchovies upon request 2

~add seared king salmon 24

~add boulder organic grilled chicken breast 16

small plates

heirloom tomato salad

fresh burrata, arugula, 10 year balsamic, herb salad, basil oil, pine nut coulis 17

wagyu beef carpaccio*

arugula, frisée, grana padano, crispy capers, red wine vinaigrette 19

crispy soft shell crab*

spring snap peas, radish sprouts, watermelon radish, avocado, parsley, habanero crema 19

cheese plate

selection of imported and domestic cheeses and accompaniments 24

all items on this page are subject to an up charge if ordered as an entrée 12

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

**If you have an allergy requiring special attention, please advise your server*



main course

wild-caught alaskan halibut * *gf*

wild mushrooms, corn, english peas, salsa verde,
compressed fennel, sautéed leek scapes, marinated cherry tomatoes 42

juniper-bourbon marinated elk strip loin * *gf*

sunchoke purée, black cherry compote, sauce moscovite, rainbow chard 47

la belle farms duck breast * *gf*

buckwheat soba noodle salad, sugar snap peas, baby bok choy,
daikon radish, citrus cantonese demi glace 39

indian ridge farms half chicken *gf*

hatch green chili polenta, crispy brussels sprouts, pork belly lardons, roast chicken jus 36

dry aged bone in pork chop* *gf*

beluga lentils, lardons, charred onion purée, heirloom tomato - apricot relish 39

certified angus beef tenderloin * *gf*

fondant potato, grilled asparagus, morel mushroom, arugula pistou, red wine bordelaise 53

roasted colorado rack of lamb*

herb crème fraiche fingerling potatoes, mint, spring peas, beet gel, shaved beets & watercress, vinaigrette 63

spicy country fried cauliflower (vegan)

ancient grain stir-fry, vegan demi-glace, seasonal vegetables 32

veal scaloppine

tomatoes, ciabatta croutons, crispy capers, lemon beurre fondue, shaved grana padano,
preserved lemon, veal demi-glace 37

16 ounce dry aged bison ribeye *

potatoes au gratin, truffle shoestring pommes frites, broccolini, green peppercorn sauce 63

porcini rotelle

porcini and portabella mushroom duxelle, spinach, grana padano cheese, soubise sauce,
basil pesto & sun dried tomato ragout 36

satsuma A5 japanese waygu striploin

cut to order, limited availability, *market price*

additional charge for shared entrees 15

sides

- **crispy brussels sprouts** - *gf* - pork belly lardons 9
- **grilled asparagus** - lemon gremolata 9
- **grilled broccolini** - *gf* - citrus vinaigrette 9
- **hatch green chili polenta** 9
- **hand cut truffle fries**- *gf* - sea salt, grana padano, parsley 9
- **yukon gold mashed potatoes** - *gf* - chives 9

all sides ordered as entree 21

gf = gluten free

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no outside food or beverages allowed*