

“Wine was
created from
the beginning to
make men Joyful
and not to make
them drunk”

Apocrypha
Ecclesiastes 31



APPETIZERS

DOLMAS (4 grape Leaves stuffed with rice)
Served with hummus and warm pita bread • 6.95

WHOLE SMOKED GARLIC
Served with flatbread crackers and drizzled with olive oil and rosemary • 6.95

MUSHROOM RAVIOLI
Four jumbo ravioli topped with our marinara sauce and parmesan cheese • 6.95

STUFFED PORTOBELLO MUSHROOM CAP
Topped with baby spinach, diced tomatoes, Feta cheese, pesto, rosemary, and drizzled with Balsamic vinaigrette.
Served with hummus and warm pita bread • 9.95

HOMEMADE MEATBALLS
Three meatballs topped with marinara, parmesan cheese, and parsley.
Served with garlic baguette • 7.95

CHEESE PLATE FOR TWO
The wine lover's favorite! A selection of gourmet cheeses served with sliced apples and crackers • 12.95 *Excellent with a Viognier/Sangiovese*
Add extra crackers for 2.00

FROM THE GARDEN

Includes your choice of House Dressings, Garlic, Balsamic or Red Wine Vinaigrette, Blue Cheese, Ranch, Caesar, Thousand Island, Honey Mustard, or Raspberry Vinaigrette.

SIDE SALAD • 3.95

CASCADE SALAD
Crisp romaine with cherry tomatoes, red onions, croutons, sliced almonds, shaved parmesan cheese, blue cheese crumbles, and bacon bits • 8.95

BABY SPINACH SALAD
Fresh baby spinach with mushrooms, bacon bits, cherry tomatoes, sliced almonds, red onions, and blue cheese crumbles • 7.95

CAESAR SALAD
Crisp romaine with fresh parmesan cheese, croutons, and Caesar dressing • 6.95

CHICKEN CAESAR SALAD
Tender grilled chicken breast on our Caesar salad • 10.95

SMOKED SALMON CAESAR SALAD
Smoked and seasoned to perfection, served over our Caesar salad • 12.95
Delicious with a Colorado Dry Gewurztraminer

MOZZARELLA CAPRISE SALAD
Fresh Roma tomatoes, roasted red peppers, Fesh Mozzarella, Basil and Balsamic Vinagrette • 8.95

MUSHROOM RAVIOLI SALAD
Four jumbo ravioli served on our house salad • 8.95

SOUP AND SALAD • 8.95
Add 1.00 for onion soup

SOUPS

COLORADO ONION SOUP
With caramelized sweet onions and melted Swiss cheese • 6.95

HOMEMADE SOUP OF THE DAY • 5.95

MARV'S BUFFALO CHILI • 6.95



FROM THE GRILL

All burgers are served on a fresh ciabatta bun with lettuce, tomato, and pickle on the side. Includes your choice of Swiss, American, or Cheddar cheese and a side of roasted Yukon Gold potatoes, coleslaw, or Marv's home baked beans.

Add an extra side for .99 or a side salad for 3.95

BUFFALO WINE BURGER

An 8 oz. char grilled taste of old Colorado! (100% buffalo).

Served with grilled onions, roasted green chilis, and sautéed mushrooms • 10.95

May we suggest a Colorado Cabernet Sauvignon.

THE COLORADO WINE BURGER (ANGUS GROUND CHUCK)

It's 8 oz. of Rocky Mountain high! Served with grilled onions, roasted green chilis, and sautéed mushrooms • 8.95

We recommend a Colorado Merlot

GRILLED MAHI MAHI SANDWICH

Fillet of Mahi Mahi, grilled or blackened, served with a creamy dill sauce • 12.95

THE HOMEMADE VEGGIE BURGER

Served with grilled onions, roasted green chilis, and sautéed mushrooms • 8.95

Great with a glass of Colorado Pinot Gris

PORTOBELLO MUSHROOM SANDWICH

Marinated and topped with grilled onions and roasted green chilis • 8.95

BRATWURST

All natural veal bratwurst with your choice of sauerkraut, grilled onions, and roasted green chilis • 7.50

Created for a Colorado Gewurztraminer

RIBEYE STEAK SANDWICH

Served with sautéed mushrooms, grilled onions, and roasted green chilis • 10.95

Goes great with a Cabernet Franc!

GRILLED CHICKEN SANDWICH

8 oz. chicken breast served with grilled onions, roasted green chilis, and sautéed mushrooms • 8.95

Perfect with a Colorado Chardonnay.

“Drink to me with
only thine eyes
and I will Pledge
with mine or leave
a kiss within the
glass and I'll wash
it down with wine.”



Subject to availability

FRIDAY NIGHT SPECIAL

Freshly smoked Prime Rib Dinner
(12 oz. cut) 21.95

“Wine cheers
the sad,
revives the old,
inspires the
young, makes
weariness
forget his toil”

– Lord Byron



HOUSE FAVORITES

Includes your choice of Marv's baked beans, roasted Yukon Gold potatoes, or coleslaw.

PULLED PORK SANDWICH

*Slow smoked pork topped with Swiss cheese, grilled onions, roasted green chilis, and a sweet but spicy red chili sauce • 8.95
Delicious with a Lemberger or Fume Blanc*

SMOKED TURKEY BREAST SANDWICH

With sautéed onions, honey mustard, and melted Swiss on multi-grain bread • 8.95

May we recommend a Colorado Riesling!

THE COLORADO REUBEN

Pastrami or turkey with Swiss, served on a marble rye bread with sauerkraut and Thousand Island dressing • 8.95

CHICKEN POT PIE

Made the old fashioned way! • 8.95

DINNER ENTRÉES

All dinners served with a side salad

HOMEMADE BUFFALO LASAGNA

Marv's secret recipe of ground buffalo, ricotta cheese, and our homemade marinara sauce, layered with pasta and baked to perfection • 13.95

Wine pairing suggestion – Pinot Noir or Syrah

MAHI MAHI DINNER

6 oz. marinated Mahi Mahi fillet, grilled or blackened and served with a creamy dill sauce, wild rice and asparagus • 14.95

Excellent with Sauvignon Blanc or Chardonnay

PAN SEARED SALMON DINNER

Served with wild rice and vegetables on a bed of baby spinach • 14.95

May we recommend a Colorado Viognier

RASPBERRY CHIPOTLE CHICKEN DINNER

Grilled chicken breast served with Swiss cheese, wild rice, and vegetables on a bed of baby spinach • 12.95

Enjoy with a Colorado Chardonnay.

SPAGHETTI WITH VEAL SAUSAGE, HOMEMADE MEATBALLS OR CHICKEN

Topped with homemade marinara sauce, shaved parmesan, and parsley • 12.95

Tastes great with a Colorado Pinot Noir.

STEAK SPECIALS

Grilled to perfection and topped with your choice of blue cheese crumbles, grilled onions, or sautéed mushrooms with a side of horseradish sauce and your choice of two sides.

Delicious with a Cabernet Sauvignon.

12 OZ RIBEYE (CHOICE ANGUS CUT) • 21.95

6 OZ. FILET MIGNON (CHOICE CENTER CUT) • 21.95



Subject to availability

SATURDAY NIGHT SPECIAL

Smoked Baby Back Ribs • 16.95

DESSERTS

CARROT CAKE

Our Signature Dessert! Serves up to 4 • 9.95

NY STYLE CHEESECAKE • 5.95

CHOCOLATE ECSTASY CAKE • 5.95

KENTUCKY BOURBON PECAN PIE • 5.95

LEMON CREAM CAKE • 5.95

Colorado Ports and Satins pair great with our desserts.

COMPLIMENTARY WINE TASTING

COMPLETE YOUR MEAL WITH A FINE COLORADO WINE!

AN EXCLUSIVE SELECTION OF COLORADO WINES

By the glass • 5.95

By the bottle • Market price

HOT SPICED COLORADO WINE • 6.50

DESSERT, SATIN AND PORT WINES

Served in a 3 oz. glass • 5.95

COFFEES

VAIL MOUNTAIN COFFEE • 1.95

ESPRESSO • 2.95

CAFÉ LATTE • 3.95

CAPPUCCINO • 3.95

MOCHA LATTE • 3.95

BEVERAGES

**PEPSI, DIET PEPSI, SIERRA MIST, MOUNTAIN DEW,
ROOT BEER • 1.95**

ICED TEA, RASPBERRY TEA, LEMONADE • 1.95

BOTTLED WATER • 1.95

PERRIER WATER • 2.50

MILK • 2.50

HOT TEA – GREEN OR BLACK (Decaf available) • 1.95

HOT OR COLD APPLE CIDER • 2.50

HOT OR COLD CHOCOLATE MILK • 2.50

FOR THE KIDS

**GRILLED CHEESE, KID'S SPAGHETTI, HOT DOG,
OR HOMEMADE MAC AND CHEESE**

Includes small bag of chips • 4.95

SODAS • 1.00

TAKE OUT ORDERS AVAILABLE • 719.684.0900

“Wine makes
daily living easier,
less hurried, with
fewer tensions and
more tolerance”

Benjamin Franklin

