



127 W. 4<sup>th</sup> Street, Loveland, CO 80538

970-619-8294 Open Tuesday-Sunday 11a.m.

## Tapas

**Bacon Wrapped Dates-** wrapped in bacon and drizzled with a balsamic sherry reduction. Topped with gorgonzola cheese. 6.5

**Generations Bruschetta-** Toasted bread topped with fresh mozzarella, marinated tomatoes, Kalamata olives, red onions, garlic, and fresh basil chiffonade. 7.5

**Bruschetta du Jour-** Ask your server about today's chef-inspired creations. 7.5

**Tabouli Stuffed Grape Leaves –** A mix of fresh mint, lemon, garlic, onion, tomato, sea salt and olive oil 6.5

**Homemade Hummus-** flavored with roast garlic, lemon juice, and extra virgin olive oil. Served with crackers, bread, and assorted vegetables. 7.5

## Soups/Salads

**Generations Garden Salad-** Mixed greens with cucumbers, tomatoes, onions, olives, and toasted croutons. Balsamic Sherry on the side. Small 4.0 Large 6.5

**Shrimp Salad-** Six large marinated shrimp served over mixed greens in a light citrus soy dressing. Served with supremed oranges, red peppers, green onions, and roasted almonds. 11.5

**Caprese Salad-** Mixed greens drizzled with extra virgin olive oil and balsamic reduction. Topped with roma tomatoes, fresh mozzarella, sea salt, cracked black pepper, and fresh basil chiffonade. 9.0

**Soup & Salad Combo** 7.0

Choose two from our daily soups, a Caesar salad or the Generations garden salad.

**Soup Du Jour** Cup 3.0 Bowl 6.0

**Sandwiches and Wraps** - All sandwiches come with your choice of fresh fruit or pasta salad.

**Smoked Salmon –** Smoked Salmon atop a bed of mixed greens, paired with red onion, capers, and tomato, served on Ciabatta bread with a cream cheese and chive spread. 9.0

**Generations Club –** Fresh sliced turkey breast, crispy bacon and smoky Havarti cheese on sourdough bread with lettuce, roma tomatoes, onion, and garlic aioli. 8.5

**Smoked duck and Cheese-** Smoked duck breast, provolone, Havarti, and cheddar cheese on Ciabatta bread with roasted red peppers and sweet jalapeno spread. 9.5

**Flatbread Pizzas** - Pizzas come with your choice of fresh fruit or pasta salad.

**Margherita Pizza-** Extra virgin olive oil, Roma Tomatoes, fresh mozzarella cheese, sea salt and cracked black pepper. Finished with fresh basil chiffonade. 8.0

**The Meat Eater-** Marinara, Pepperoni, salami, prosciutto, with

**Roasted Red Pepper Hummus-** Roasted red peppers infuse flavor into our homemade hummus. Served with crackers, bread, and assorted vegetables. 7.5

**Seasonal Ceviche-** Ask your server about today's delicately flavored creation. 9.0

**Olive Trio –** Castelvetrano, Kalamata & Picholine Olives 6.50

**Cheese Plate-** A rotating selection of three hand crafted cheeses, served with candied almonds, jam, and crackers. Plate for one 7.5 Plate for two 13.5

**Antipasti Platter-** Salami, prosciutto, pepperoni, cheeses, olives, and crackers. Plate for one 9.5 Plate for two 18.

**Classic Caesar Salad-** Homemade Caesar dressing tossed with chopped romaine lettuce and toasted croutons. Topped with shredded parmesan cheese and white anchovies. For 3.0 add shrimp, smoked duck, or homemade hummus. Small 4.0 Large 6.5

**Greek Salad-** Marinated tomatoes, Kalamata olives, red onions, and feta cheese over mixed greens tossed in a balsamic sherry vinaigrette. Topped with toasted croutons and fresh basil chiffonade. For 3.0 add shrimp, smoked duck, or hummus. 9.5

**Veggie Wrap -** Roma tomatoes, red peppers, mixed greens, onions, mushrooms, and sprouts served with fresh mozzarella, and hummus, wrapped in a spinach tortilla. 7.5

**Horseradish Roast Beef -** Fresh sliced roast beef with horseradish aioli, cheddar cheese, red peppers, and sprouts served on Ciabatta bread. 9.0

**Taste of Little Italy-** Pepperoni, salami, and prosciutto on Ciabatta bread with provolone cheese, extra virgin olive oil, marinated tomatoes, red onions, Kalamata olives, and sliced banana peppers. 9.0

**Mushroom and Goat Cheese-** Sliced mushrooms, red peppers, mozzarella cheese, savory goat cheese, and just a hint of truffle oil. Finished with fresh basil. 8.5

**Generations Pizza Du Jour-** Ask your server about today's pizza



# 50 Under 50

Fifty Great Wines Under 50 Dollars

Overwhelmed by the selection of wines available to you when looking for that perfect bottle? Let us recommend just the right white...or that robust red, you're searching for; with 50 wine selections all under 50 dollars! Each one sorted by taste and personality.

## WHITES

### W1 {fragrant, fresh, crisp}

- Novelum Naked Chardonnay 26
- Gazela Vinho Verde 18
- Gunderloch J-Baptiste Riesling Kabinett 36
- \*Kris Pinot Grigio 26/7
- Monchhof Estate Riesling 32
- Nautilus Sauvignon Blanc 34
- Sitios Bodega Con Class Rueda 24
- Tilia Torrontes 22

### W2 {supple, fruity, open}

- Alois Lageder Pinot Grigio 34
- Burgans Albarino 32
- \*Firestone Estate Sauvignon Blanc 22/ 5.5
- Merlin-Cherrier Sancerre 44
- Oxford Landing Viognier 24

### W3 {rich, intense, unctuous}

- Fess Parker Chardonnay 32
- Saintsbury Chardonnay Carneros 50
- \*Two Rivers Chardonnay 30/8

## Sparkling Wines

- Gruet Blanc de Noirs Sparkling 35

## Rose

- Routas Rouviere Rosé 28
- \*Plum Creek Palisade Rosé 22/6

## REDS

### R1 {fruity, forward, charming}

- Castano Tinto Monastrell 22
- \*Di Majo Norante Sangiovese 26/7
- Oxford Landing GSM 20
- Stella Montepulciano 19

### R2 {aromatic, stylish, source reflective}

- \*Alto Almanzora 'Este 26/6
- Cashburn Pinot Noir 50
- Castle Rock Pinot Noir Mendocino 26
- Coltibuono Cetamura Chianti 28
- La Garrigue Côtes du Rhône Romaine 38
- Luzon Tinto 28
- Canyon Wind 47-Ten Red 25
- Pesque Cuvee des Terrasses 35
- Yalumba "Y" Series Shiraz/Viognier 27

### R3 {jammy, round, hedonistic}

- Allegrini Palazzo della Torre 50
- Barry Lodge Hill Shiraz 39
- Evodia Garnacha 22
- Predator Old Vines Zinfandel 32
- Punto Final Malbec Classico 33
- Laurel Glen REDS 26

### R4 {rich, structured, ageworthy}

- Colterris Cabernet Sauvignon 50
- Hedges CMS Red (Cab/Mer/Syrah) 28
- \*Sebastiani Cabernet Sauvignon Sonoma 30/8

## Fortified/Dessert Wines

- Pacific Rim Riesling Vin Glaciere (ice wine) 24
- \*Smith Woodhouse Lodge Reserve 26/7
- \*Victoria Tawny Port 22/5

## Martini Menu 7.5

**The Original** - Gin Martini served up and cold, with a hint of vermouth, stirred and garnished

**Vodka Martini** - Stolli Vodka and vermouth blended & served how you like it: dirty, onion, olives or a twist

**Vesper** - 3 parts gin, 1 part vodka and a lemon garnish. Shaken, naturally.

**Joes** - Beebeater Gin, lots of olive juice, and 2 blue cheese stuffed olives

**Cucumber Martini** - Vodka blends with sweet sugars, muddled cucumber and fresh mint.

**Elderflower Lychee** - Elderflower and lychee juices blend with crisp vodkas.

**The Cosmo** - A soon to be classic, cranberry, vodka & triple sec

**Lemon drop** - Citrus vodka, simple syrup, and lemon make this martini simply refreshing

**The Chocolate Martini** - This recipe of chocolate and vodka has traveled to over 30 establishments and is the definitive chocolate martini

**Appletini** - Vodka and sour apple schnapps sweetened with Midori and a maraschino cherry

**Alberta** - Classic Manhattan, bourbon and sweet vermouth mingle with a dash of bitters, served up and chilled

**Antifreeze** - Midori, flavored vodkas, and blue Curacao

**Dreamsicle** - Orange & vanilla vodka, orange juice and cream

**Razzberry** - Chambord & Vodka

**Cherry Cheesecake** - Vanilla vodka, cranberry, grenadine & cream with a sugar rim

**Dirty Girlscout** - Irish Cream, peppermint, and coffee liquor

**Mary Jane** - Vodka, melon liquor, triple sec, & lemon

**Tiramisu** - Espresso vodka, coffee liquor, Frangelico, dark chocolate, and cream

**Sisters** - Chai liquor, vodka, and cranberry juice. Tastes like the holidays!

**Basil Martini** - Fresh from the garden basil blend with vodka, lime, & triple-sec

## Colorado Made Spirits

In addition to internationally recognized spirits, we encourage you to choose from locally distilled products as well. A sampling:

Leopold Bros. Absinthe

Dancing Pines Liquors

Stranahan's Colorado Whiskey (When Available)

Altitude Spirits, 100% Organic Vodka

Peach Tree CO Straight Bourbon

Peach Street Goat Vodka

## Beer

Bottle Beers - 4.0/3.50

Bud, Bud light, Fat Tire, Easy St., Ranger IPA, Ska Blonde, Corona, Sam Adams Seasonal, Heineken, Guinness, Red Bridge (gluten free beer), Becks N/A, Stranger Pale Ale, Sessions, Rotating Guest Bottle

Tap Beers - 4.0/3.0

White Rascal Wheat, Fearless Youth Dunkel Lager, Coors Light

## Specialty Drinks

## REDS

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Oxford Landing GSM 20  
Stella Montepulciano 19

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Castle Rock Pinot Noir Mendocino 26  
Coltibuono Cetamura Chianti 28  
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Punto Final Malbec Classico 33  
Laurel Glen REDS 26

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## **WINE FLIGHTS**

### Wine Flight One 7

Kris Pinot Grigio  
Firestone Estate Sauvignon Blanc  
Two Rivers Chardonnay

### Wine Flight Two 7

Di Majo Norante Sangiovese  
2 Alto Almanzora 'Este  
Sebastiani Cabernet Sauvignon Sonoma

**Razzberry** – Chambord & Vodka

**Cherry Cheesecake** – Vanilla vodka, cranberry, grenadine & cream with a sugar rim

**Dirty Girlscout** – Irish Cream, peppermint, and coffee liquor

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### Tap Beers – 4.0/3.0

White Rascal Wheat, Fearless Youth Dunkel Lager, Coors Light

## Specialty Drinks

Night Caps – 6.0

Baileys & Coffee, Kahlua and Coffee, Irish Coffee

Pancake Shots- 6.0

Irish whiskey, butterscotch, and O.J. Close your eyes, it's breakfast just like mama use to make!

Bloody Mary – 5.0

Mimosa – 5.0

Generations Mojito – 6.0

Sweet Tea Vodka & Lemonade – 5.50

Margarita on the Rocks with Salt – 6.0