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## RESTAURANT & BAR

### STARTERS

- Homemade Empanadas (3)** 16  
short rib, olive & raisin stuffed turnovers, salsa criolla
- Tempura Shishito Peppers**  12  
hoisin-tamarind dipping sauce
- Summer Bruschetta**  16  
strawberries, peaches, burrata cheese, raspberry balsamic reduction, crispy lavosh
- Fruit & Cheese Board**  18  
selection of local and imported cheeses with berries, grapes, quince paste & lavosh
- Ceviche Mixto**  18  
shrimp, scallop & fish of the day with yellow chile leche tigre, chile caribe, red onion & cilantro
- Dip Trio**   14  
carrot-basil dip, homemade chickpea hummus & guacamame topped with baby carrots, celery & radishes
- Chicken Wings** 16  
carrot & celery sticks  
your choice of jerk seasoning, teriyaki or buffalo  
multiple sauces 2



### SOUPS & SALADS

- Soup of the Day** 11/14
- Gazpacho**   11/14  
traditional spanish cold soup, cucumber, tomato, bell peppers, sherry vinegar & EVO oil
- Summer Mixed Greens**   12/16  
heirloom cherry tomatoes, cucumbers, radishes, preserved lemon vinaigrette
- Berry Creek Salad**  16  
mixed greens, goat cheese, barley, orange segments, toasted pistachio & fresh strawberries, agave vinaigrette
- Wedge Salad**  15  
iceberg lettuce, tomatoes, crispy bacon, radishes, cucumbers, blue cheese dressing
- Caesar Salad** 13/16  
chopped romaine lettuce, Parmesan cheese, garlic croutons, anchovy dressing  
add grilled chicken 7  
add pan seared skuna bay salmon (5oz) 12



### FLATBREADS

- Tomato Mozzarella**  16  
basil-tomato sauce, roasted tomatoes, mozzarella & fresh basil
- Spicy Chicken Sausage** 18  
hatch chile chicken sausage, fire-roasted peppers, fontina cheese
- Palm Hearts & Artichokes**  18  
Parmesan cream, baby spinach, Greek olives  
add prosciutto 4

### MAINS

- Fish & Chips** 25  
beer battered grouper, grilled lemon, homemade tartar sauce & fries
- Mary's Farm Half Chicken**  28  
wild rice pilaf, pistou & wilted baby spinach
- Truffle Mac & Cheese**  19  
brie & fontina cheeses, herb breadcrumb topping  
add grilled chicken 5  
add shrimp 7
- Steak & Frites**  39  
7oz Angus flat iron & truffle french fries served with a chimichurri aioli
- Brisket Reuben** 18  
house smoked corned beef, sauerkraut, 1,000 island dressing, pickles & Swiss cheese on marble rye
- Harvest Burger** 20  
angus beef, mustard aioli, Vermont cheddar, crispy onions, lettuce & tomatoes on brioche  
add bacon, mushroom, avocado 3  
substitute Beyond Burger Patty 2  
substitute salmon 4

reuben & burger include fries or green salad;  
substitute Caesar, seasonal fruit, sweet potato or  
truffle fries 3



### WEEKLY SPECIALS

- Thursday Fajitas Y Ritas** 28  
Beef or shrimp fajitas fiesta (served with a house margarita add 7)
- Friday House Smoked Ribs**  16/28  
spicy Korean BBQ sauce, Asian coleslaw and steamed rice
- Saturday Paella**  36  
Spanish bomba rice, saffron, mussels, clams, shrimp, chorizo, chicken, peas, & bell peppers served with a side of grilled bread
- Sunday Schnitzel**  32  
rainbow potato salad, black garlic vinaigrette & small salad

## DINNER MENU



Harvest Restaurant & Bar  
Dinner Served 5-9PM  
harvestvail.com  
970.477.5353

Vegan and gluten free options available on request

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

2% culinary appreciation surcharge added to all food items. A \$6 split charge for salads/soups and entrees will be applied upon sharing menu items.

Modifications to orders that require an extra step in preparation may incur additional charges.

 = gluten free

 = vegetarian