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## RESTAURANT & BAR

### STARTERS

- Salmon Tartare**  **18**  
avocado, cucumber, cilantro, sesame seeds & red chile sauce
- Petite Warm Brie**  **16**  
homemade membrillo jam, pickles & crackers
- Homemade Dip**  **14**  
seasonal vegetables & pita chips
- Chicken Wings** **18**  
carrot & celery sticks  
your choice of Korean BBQ, chili-lime or buffalo  
multiple sauces 2



### SOUPS & SALADS

- Pork Green Chili**  **10/14**  
tortilla chips, sour cream, radishes & cilantro
- Soup Of The Day** **8/12**  
rotating selection
- Simple Mixed Greens**   **12/16**  
heirloom cherry tomatoes, cucumbers, radishes,  
preserved lemon vinaigrette
- Chopped Winter Salad** **24**  
romaine lettuce, chicken, avocado, almonds, dates,  
chickpeas, goat cheese, croutons, pomegranate  
dressing
- Grilled Broccolini Salad**  **16**  
mixed greens, soft boiled egg, manchego cheese &  
warm bacon vinaigrette
- Caesar Salad** **13/16**  
chopped romaine hearts, Parmesan Reggiano,  
sourdough croutons, anchovy dressing

add grilled chicken 8  
add crispy skin salmon (5oz) 14  
add shrimp (5oz) 14



### FLATBREADS

- Tomato Mozzarella**  **16**  
tomato-basil sauce, roasted tomatoes,  
mozzarella & fresh basil
- Spicy Chicken Sausage** **18**  
hatch chile chicken sausage, wild mushrooms,  
fontina cheese
- Butternut Squash**  **18**  
olive oil, mozzarella, ricotta, rosemary & spinach  
add prosciutto 5

### MAINS

- Striped Bass**  **32**  
white miso broth, baby bok choy, brown rice,  
shiitake mushrooms
- Vegetable Rice Bowl**  **22**  
white miso broth, baby bok choy, brown rice,  
shiitake mushrooms & baby carrots
- Short Rib Gemelli Pasta** **32**  
slow cooked short ribs, seared mushrooms, pearl  
onions, fresh herbs & Parmesan cheese
- Ale Mussels**  **20**  
shallots, Dijon mustard, parsley & butter sauce  
served with a side of spicy potato wedge
- Chicken Roulade** **29**  
spinach, pepitas, Moroccan-style cous cous, spiced  
labneh
- Ribeye Steak**  **58**  
12oz ribeye, horseradish mashed potatoes, baby  
carrots, shallot butter, veal jus
- French Dip** **18**  
shaved prime rib, caramelized onions, gruyere &  
au jus on a soft French roll  
"Make it a Philly" add peppers & cheese 3
- Veggie Burger**  **20**  
black bean patty, smoked chipotle aioli, lettuce,  
avocado & tomato salsa on brioche
- 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 blackened chicken or salmon 2

french dip & burgers include fries or green salad;  
substitute Caesar, seasonal fruit, tots  
or truffle fries 3



### WEEKLY SPECIALS

- Monday Burger Night** **22**  
burger & a beer
- Friday Taco Night (3)** **18**  
rotation of specialty tacos
- Saturday Pasta** **32**  
homemade pasta of the day, served with grilled  
focaccia
- Sunday House Smoked Ribs** **18/30**  
spicy Korean BBQ sauce, Asian slaw &  
steamed rice

## DINER



Harvest Restaurant & Bar  
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