## CELEBRATE YOUR LOVE WITH BUBBLY!

Gruet Brut, new mexico 10

Chandon Brut, california 187ml 14

9 Cuvee 20 Brut, california 60

Jaittinger Cuvee Prestige Rose, france 70

Jeuve Clicquot Yellow Jabel,

Dom Perignon 2002, france 250

Neuve Clicquot Grande Dame Rose, france 230

# FESTIVE COCKTAILS

CHAMPAGNE COCKTAIL 10 sparkling wine, sugar, bitters, lemon peel

K'OHANNA WHITE SANGRIA 8 white wine, brandy, seasonal fruit

SHILOWA RED SANGRIA 8 red wine, brandy seasonal fruit

\* **NATIVE SAGE** 9 heradurra silver tequila, sage infused honey, lemon, grapefruit

ROCKY MNT CANARY 10 hanger one vodka, cucumber, lime, ginger beer

**BUFFALO MANHATTAN** 10 buffalo trace bourbon; averna amaro, carpano antica vermouth, bitters

# HOWLIN' FOR YOUR LOVE!

ENJOY A LA CARTE OR MAKE IT À 3 COURSE DINNER FOR \$45 \*3 COURSE DINNER INCLUDES AMUSE & CHOICE FROM EACH COURSE

> AMUSE BASS + SCALLOP CEVICHE SHOOTER & blue corn tortilla chip

3 COURSE

FOR S4

9

BLUE CORN FRIED AVOCADO chipotle aioli, cilantro oil

**IST** 

**CONCHINITA PIBIL** (11) braised pork, pickled onion + pineapple, local corn tortillas

FARMER'S SALAD (8) 11 sunny side egg, house made agave cured bacon, frisee, raddichio, baby romaine, warm oloroso vinaigrette

**VEGETARIAN POSOLE VERDE 4 1**0 tomatillo, jalapeño + poblano, hominy, pico de gallo, avocado, cabbage

**CRAB CAKE** 11 chipotle aioli, baby arugula salad, lemon vinaigrette

2ND

BEEF TENDERLOIN 28 wild mushrooms, fried quail legs, pasado demi glace

PAN ROASTED MAPLE LEAF FARMS DUCK BREAST 31

confit duck leg, chili infused orange glaze, roasted root vegetables, garlic seared dinosaur kale

SEARED SCOTTISH SALMON 28 ramona farms wheat berries, rajas con crema

**16 OZ. PORK T-BONE** 27 **PORK** praised pork belly, tequila cherries, ancho chilies, yukon gold potatoes

GA'VISA TEPARY BEAN SUCCOTASH 4 24 rajas con crema, shaved manchego cheese

**DESSERT** SOUTHWESTERN TIRAMISU 7

patron xo soaked cake, whipped mascarpone, chocolate covered strawberry, chocolate ganache

PRICKLY PEAR CREAM PUFFS 7 cinnamon caramel dipping sauce

BROKEN SHOVELS GOAT CHEESECAKE 7

fresh berry compote, vanilla whipped cream

### **DINNER TIME!**



KACHINA SOUTHWESTERN GRUN

WELCOME TO KACHINA SOUTHWESTERN GRILL Kachinas are Native American spirits often represented in doll form. A Kachina can represent anything in the natural world or cosmos, from a revered ancestor to an element, a location, a quality, a natural phenomenon, or a concept. We hope that you enjoy a magical trip through the southwest and experience unexpected flavors and ingredients.

#### OUR RANCHERS AND FARMERS

LAZY BEE RANCH HONEY brighton, colorado

DAZBOG COFFEE denver, colorado

BROKEN SHOVELS FARM henderson, colorado

HAZEL DELL MUSHROOMS FARM fort collins, colorado

MILBERGER FARMS pueblo, colorado

CONE RANCH julesburg, colorado

PRAIRIE RIDGE BUFFALO RANCH limon, colorado

TEAKOE TEA lakewood, colorado

RAMONA FARMS sacaton, arizona

9

1

BOULDER NATURAL MEATS denver, colorado

COLORADO TORTILLA COMPANY commerce city, colorado

GROWERS ORGANIC denver, colorado

CURE ORGANIC FARMS boulder, colorado

JUMPIN GOOD GOAT FARMS buena vista, colorado

COLORADO CUTS littleton, colorado

THEOS SWALLOW FORK RANCH meeker, colorado

FRONTIER TROUT RANCH saguache, colorado

#### HOST YOUR EVENT AT KACHINA let's give 'em something to talk about from polished professional events to sexy ladies' night out to grandpappy's 80th birthday party – we have the spaces, the menus, and the charm to blow your guests away. erica.duclos@sagerestaurantgroup.com, 303-410-5024

Ψ - VEGETARIAN ♣ - SPICY ℜ - GLUTEN FREE

10600 westminster boulevard westminster, colorado 80020 303 410 5813 kachinagrill.com executive chef: jeff bolton

© 2013 SAGE RESTAURANT GROUP. ALL RIGHTS RESERVED.

\*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.