

HAPPY HOUR
4-6PM MONDAY-FRIDAY
2-6PM SATURDAY & SUNDAY
9PM-CLOSE EVERYDAY



HAPPY HOUR
4-6PM EVERYDAY
2-6PM SATURDAY & SUNDAY
9PM-CLOSE EVERYDAY

STARTERS

FRITES

Russet potatoes, aioli, ketchup 4.95

MUSSELS

1/2 lb mussels, white wine tomato broth, fresh parsley, sourdough bread 7.95

ARANCINI

Fried risotto balls, roasted red pepper goat cheese, dill chimichurri 6.95

GARLIC FLATBREAD

Roasted garlic & herb olive oil, mozzarella, tomato sauce 6.95

BROCCOLINI ^{GF / V}

Grilled broccolini, sweet corn & ginger relish, chili oil 6.95

SALADS

SALMON ^{GF}

Wood-roasted Verlasso salmon, OneTown Farm mixed greens, quinoa, toasted organic sunflower seeds, cucumber, radish, lemon dill yogurt dressing 12.95/10.95

POWER FLOWER ^{GF}

OneTown Farm's organic mixed greens, roasted cauliflower, bacon, pickled onion, organic white cheddar, lemon caper vinaigrette 10.95/8.95

WEDGE ^{GF}

Baby Romaine hearts, blue cheese, bacon, green apple, hard boiled egg, ranch, fresh chives 10.95/8.95

BEET SALAD ^{GF}

Roasted red beets, baby kale, candied walnuts, goat cheese vinaigrette 9.95/7.95

MIXED GREEN

OneTown Farm's organic mixed greens, Grana Padano, croutons, pickled onion, balsamic vinaigrette 7.95/5.95

Chicken breast \$5
Grilled steak \$5
Grilled salmon \$5
Shrimp \$4
Quinoa \$1

GF - Gluten Free
V - Vegan

ENTREES

LAMB BOLOGNESE

Potato gnocchi, Grana Padano, fresh chives 13.95

POTATO GNOCCHI

Arugula walnut pesto, seasonal vegetables, Grana Padano, fresh organic basil 12.95

BRAISED BEEF ^{GF}

Braised boneless certified Angus beef sirloin, local organic fingerling potatoes, organic baby kale, shaved radish, mustard seed vinaigrette, fresh chives 17.95

SEAFOOD FRA DIAVOLO

Linguini, P.E.I. mussels, shrimp, white wine, heirloom tomato, calabrian chiles, fresh herbs, grilled lemon 14.95

SALMON* ^{GF}

Grilled Verlasso Salmon, grilled broccolini, quinoa, sweet corn & ginger relish, chili oil 16.95

NASHVILLE HOT CHICKEN

Spicy fried chicken breast, shredded lettuce, bread and butter pickles, aioli, challah bun, frites 12.95

CLASSIC CHEESEBURGER*

7 oz. Grilled Colorado beef patty, organic white cheddar, heirloom tomato relish, bread and butter pickles, aioli, challah bun, frites 12.95
Add bacon 2.00

ROASTED CHICKEN ^{GF}

Oven-roasted Red Bird Farms chicken, herb roasted organic fingerling potatoes, seasonal vegetables, chicken jus, grilled lemon 14.95

SHRIMP & GRITS ^{GF}

Sautéed shrimp, house-smoked mozzarella organic grits, heirloom tomatoes, baby kale, soffritto, creole seasoning, fresh parsley 13.95

Wood-Fired Pizza

MARGHERITA

Tomato sauce, fresh mozzarella, fresh organic basil leaves 11.95

CLASSIC PEPPERONI

Tomato sauce, all natural uncured pepperoni, mozzarella 12.95

THE WILD BOOM

Roasted Hazel Dell mushrooms, wood-fired onions, sundried tomatoes, fontina, Grana Padano, fresh parsley 14.95

IL PEPE

Tomato sauce, wood-fired onions, calabrian chiles, roasted sweet pepper, provolone, Grana Padano, fresh organic basil leaves 12.95

HERBS & SMOKED MOZZARELLA

Tomato sauce, house-smoked mozzarella, fresh herbs 11.95

PESTO

Arugula walnut pesto, pepper bacon sausage, slow roasted heirloom tomatoes, garlic, fresh mozzarella 14.95

HAWAIIAN

Honey mustard, grilled pineapple, smoked uncured ham, mozzarella, pickled fresno chilis, fresh chives 13.95

SPICY

Spicy marinara, local Italian sausage, provolone, fresh jalapeños, fresh organic basil 13.95

PORKY'S REVENGE

Tomato sauce, bacon, all-natural uncured pepperoni, pepper bacon sausage, mozzarella, fresh parsley 14.95

BUILD YOUR OWN

Our basic pizza is tomato sauce, shredded mozzarella, and your choice of additional toppings 9.95



SWEET ESCAPES GLUTEN FREE DOUGH ADD 5.00
FOLLOW YOUR HEART VEGAN CHEESE 3.00



1.00

Fresh Oregano and Thyme, Fresh Organic Basil, Wood-Fired Onions, Sundried Tomatoes, Red Sauce, Jalapeño

2.00

Baby Kale, Grana Padano, Fontina, Shredded Mozzarella, Bacon, Grilled Pineapple, House Smoked Mozzarella, Provolone

3.00

All-Natural Uncured Pepperoni, Pepper Bacon Sausage, Roasted Hazel Dell Mushrooms, Heirloom Tomatoes, Arugula Walnut Pesto, Fresh Mozzarella, Goat Cheese, Smoked Uncured Ham, local Italian sausage

UNDER THE SUN DOES NOT ACCEPT CREDIT CARDS/DEBIT CARDS.
WE APOLOGIZE FOR ANY INCONVENIENCE.

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness. All menu items are made fresh daily and some ingredients may not be listed. Please inform your server if you are allergic to or intolerant of specific foods and we are happy to make adjustments.

HAPPY HOUR

4-6PM MONDAY-FRIDAY
2-6PM SATURDAY & SUNDAY
9PM-CLOSE EVERYDAY

MUSSELS

1/2 lb mussels, white wine tomato broth, fresh parsley,
sourdough bread 6.95

HALF BEET SALAD ^{GF}

Roasted red beets, baby kale, candied walnuts, goat cheese
vinaigrette 6.95

FRITES

Russet potatoes, aioli, ketchup 3.95

BROCCOLINI ^{GF / V}

Grilled broccolini, sweet corn & ginger relish, chili oil 5.95

HALF MIXED GREEN SALAD

OneTown Farm's organic mixed greens, Grana Padano cheese,
croutons, pickled onions, balsamic vinaigrette 4.95

UTS FLATBREAD

Fresh herbs and salt topped flatbread, olive oil,
balsamic vinegar 3.95

GARLIC FLATBREAD

Roasted garlic & herb olive oil, mozzarella, tomato sauce 5.95

**\$2.00 OFF ALL PIZZAS DURING
HAPPY HOUR**

COCKTAILS, BEER & WINE

MOUNTAIN SUN ALES

\$4.50/PINT, \$13.50/PITCHER

HAPPY HOUR ALES ARE MARKED WITH AN *

WINE FROM THE CASK

\$5.50/GLASS, \$11 HALF LITER, \$22 LITER

Rare Cabernet Sauvignon
Stemmari Pinot Grigio

COCKTAILS \$5.50

Under the Sun Margaritas \$5.50 Glass/\$16.25 Pitcher
Under the Sun Red Wine Sangria \$5.50 Glass/\$16.25 Pitcher
Salty Dog and Greyhound \$5.50
Moscow Mule \$5.50
Dark and Stormy \$5.50

UNDER THE SUN DOES NOT ACCEPT CREDIT CARDS/DEBIT CARDS.
WE APOLOGIZE FOR ANY INCONVENIENCE.