

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



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## STARTERS

### FRITES <sup>GF</sup>

Russet potatoes, aioli, ketchup 4.95

### ARANCINI

Fried risotto balls, roasted red pepper goat cheese, dill chimichurri 7.95

### GARLIC FLATBREAD

Roasted garlic & herb olive oil, mozzarella, tomato sauce 7.95

### BROCCOLINI <sup>GF / V</sup>

Grilled broccolini, sweet corn & ginger relish, chili oil 7.95

## SALADS

### SALMON <sup>GF</sup>

Wood-roasted Verlasso salmon, organic mixed greens, quinoa, toasted organic sunflower seeds, cucumber, lemon dill yogurt dressing 13.95/10.95

### POWER FLOWER <sup>GF</sup>

Organic mixed greens, roasted cauliflower, bacon, pickled onion, organic white cheddar, lemon caper vinaigrette 11.95/8.95

### WEDGE <sup>GF</sup>

Baby Romaine hearts, blue cheese, bacon, green apple, hard boiled egg, ranch, scallion 11.95/8.95

### BEET SALAD <sup>GF</sup>

Roasted red beets, baby kale, candied walnuts, goat cheese vinaigrette 10.95/7.95

### MIXED GREEN

Organic mixed greens, Grana Padano, croutons, pickled onion, balsamic vinaigrette 8.95/5.95

*Grilled chicken breast \$5*

*Grilled salmon \$5*

*Shrimp \$5*

*Quinoa \$1*

## ENTREES

### LAMB BOLOGNESE

Potato gnocchi, Grana Padano, fresh parsley 14.95

### POTATO GNOCCHI

Arugula walnut pesto, seasonal vegetables, Grana Padano, fresh organic basil 13.95

### BRAISED BEEF <sup>GF</sup>

Braised boneless certified Angus beef sirloin, local organic fingerling potatoes, baby kale, organic cremini mushrooms, wood-fired onions, mustard seed vinaigrette, scallion 18.95

### SEAFOOD FRA DIAVOLO

Linguini, Verlasso salmon, shrimp, white wine, heirloom tomato, calabrian chiles, fresh herbs, grilled lemon 15.95

### SALMON\* <sup>GF</sup>

Grilled Verlasso Salmon, grilled broccolini, quinoa, sweet corn & ginger relish, chili oil 17.95

### NASHVILLE HOT CHICKEN

Spicy fried chicken breast, shredded lettuce, bread and butter pickles, aioli, challah bun, frites 13.95

### CLASSIC CHEESEBURGER\*

7 oz. Grilled Colorado beef patty, organic white cheddar, heirloom tomato relish, bread and butter pickles, aioli, challah bun, frites 13.95  
Add bacon 2.00

### ROASTED CHICKEN <sup>GF</sup>

Oven-roasted Red Bird Farms chicken, herb roasted organic fingerling potatoes, seasonal vegetables, chicken jus, grilled lemon 15.95

### SHRIMP & GRITS <sup>GF</sup>

Sautéed shrimp, house-smoked mozzarella organic grits, heirloom tomatoes, baby kale, soffritto, creole seasoning, fresh parsley 14.95

## Wood-Fired Pizza

### MARGHERITA

Tomato sauce, fresh mozzarella, fresh organic basil 12.95

### CLASSIC PEPPERONI

Tomato sauce, all natural uncured pepperoni, mozzarella, Grana Padano 13.95

### THE WILD BOOM

Roasted garlic oil, 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 12.95

### HERBS & SMOKED MOZZARELLA

Tomato sauce, house-smoked mozzarella, fresh rosemary, thyme, oregano 12.95

### 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, fresh jalapeño, scallion 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, Grana Padano, fresh parsley 14.95

### BUILD YOUR OWN

Our basic pizza is tomato sauce, shredded mozzarella, and your choice of additional toppings 10.95



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.

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## MUSSELS

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

## HALF BEET SALAD <sup>GF</sup>

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

## FRITES

Russet potatoes, aioli, ketchup 3.95

## BROCCOLINI <sup>GF / V</sup>

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

## 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 4.95

## GARLIC FLATBREAD

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

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

# COCKTAILS, BEER & WINE

## MOUNTAIN SUN ALES

*\$5.00/PINT, \$14.50/PITCHER*

HAPPY HOUR ALES ARE MARKED WITH AN \*

## WINE FROM THE CASK

*\$6.00/GLASS, \$12 HALF LITER, \$24 LITER*

Rare Cabernet Sauvignon  
Stemmari Pinot Grigio

## COCKTAILS

Under the Sun Margaritas \$6.00 Glass/\$17.50 Pitcher  
Under the Sun Red Wine Sangria \$6.00Glass/\$17.50 Pitcher  
Salty Dog and Greyhound \$6.00  
Moscow Mule \$6.00  
Dark and Stormy \$6.00

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