



FROM THE KITCHEN

SHARABLES & SMALL PLATES

- ranch chip nachos 12**
waffle-cut potato ranch chips, bacon, white cheddar fondue, salsa verde, tomatoes, scallions
- giant pretzel 8**
house made giant pretzel, white cheddar fondue & house mustard
- roasted red pepper & caper tapenade 10**
served on bruschetta with aged balsamic
- roasted poblano pepper & goat cheese quesadilla 12**
seasonal roasted fruit compote, crispy prosciutto, micro arugula, aged balsamic vinegar, extra virgin olive oil
- hoisin bbq chicken lettuce wraps 14**
all natural house ground chicken breast, bibb lettuce, cucumbers, cilantro, mint, rice noodle salad with toasted peanuts
- mezze platter 14**
falafel croquettes, lamb kebabs, stuffed grape leaves, curry mayo, cucumber tzatziki sauce, pickled onion, pickled carrots, assorted olives & warm pita rounds
- chipotle shrimp tacos 16 gf**
grilled shrimp, cabbage slaw, tomatoes, chipotle mayo, pineapple salsa, avocado purée, crispy corn tortillas
- tuna wonton tacos 19**
crispy wonton taco shells, tuna tartare, sushi rice, avocado, cilantro purée, sweet soy, tobiko mayo

SOUPS & SALADS

- smoked chicken tortilla soup 10**
smoked chicken breast, avocado, diced tomatoes, black beans, pinto beans, tortilla strips
- 39 degrees caesar salad 6/11**
romaine, house made caesar dressing, whole wheat croutons
add chicken 6 shrimp 8 sirloin 14
- heirloom tomato ceviche salad 15**
heirloom tomatoes, sliced shrimp ceviche, cucumbers, jalapeños, cilantro juice, avocado, tortilla crisps
- roasted beet & kale salad 8/15 v**
salt roasted golden beets, chopped kale, goat cheese, toasted pine nuts, currants, aged balsamic, extra virgin olive oil

ranch chips 6	fries 7	olives 8
truffle fries 11 truffle sea salt & parmesan		

executive chef shawn lawrence / sous chef sean blomgren
 39 degrees proudly serves organic and local produce where possible
 * please advise your server of any food allergies prior to ordering
 'v' denotes vegetarian menu item and 'gf' gluten-free
 * 20% gratuity may be added to groups of six or more



FROM THE KITCHEN

LARGER PLATES

pad thai rice noodles & mongolian chicken skewers 17
carrots, nappa cabbage, bean sprouts, cilantro, roasted peanuts,
grilled marinated thigh meat

black diamond chicken club 14
chicken breast, blackening spices, applewood smoked bacon, swiss
cheese, grilled pineapple, cilantro, mayo, avocado-jalapeño purée,
brioche bun

local's favorite garden burger 14 v
house made patty with spinach, mushroom, zucchini, brown rice,
red onion, lettuce, tomato, tahini mayo, whole wheat bun

39 degrees burger 15
8 oz colorado certified black angus beef, brioche bun, mayo,
onion, lettuce, tomato

*sandwiches served with your choice of fries, caesar salad or ranch chips
add cheddar, swiss or blue cheese 1 bacon 2 truffle fried egg 2*

AVAILABLE AFTER 5PM

smoked & braised beef short ribs & grits 21
colorado boneless short ribs, sautéed summer greens, parmesan
white corn grits, braising jus

salmon & prosciutto 24
pan seared skuna bay salmon, prosciutto hash, yukon gold
potatoes, sweet corn, garlic, leeks, champagne cream sauce,
crispy prosciutto, soft herb salad

steak & shrooms 26
8oz colorado certified black angus dry aged top sirloin, crispy
potato cakes, asparagus, sautéed wild mushrooms, peppercorn
sauce

SWEETS

trio of sorbets 9
served with vanilla wafer cookie, *ask your server for selections*

s'mores in a jar 9
graham cracker crust, caramel sauce, devil's food cake, chocolate
ganache, toasted marshmallow

colorado cheese platter 19
chef's selection of colorado made artisan cheese, dried fruit
purée, crostinis

SWEET SIPS

ménage-à-trois 12
van gogh espresso vodka, tres leches & godiva chocolate liqueur

sweet addiction 12
caprock vodka, frangelico, coconut syrup, cream, cocoa sprinkle

la poire 12
grey goose la poire, peach tree distillers pear brandy, prosecco

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