

We face life  
together in  
sorrow, anger,  
joy, faith  
and wishful  
thoughts.

— RODOLFO GONZALES

# Clayton

ROOF  
ALL DAY

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## To Begin

**Chickpea Panisse GF 11**  
house pickles and chili lime aioli

**Shrimp Ceviche\* GF 16**  
citrus marinated shrimp, avocado,  
cucumber, aguachile

**Mushroom Pate 16**  
onion chutney, sourdough,  
grilled grapes

**Clayton Dip Trio 17**  
hummus, guacamole, green goddess,  
crudite, lavash, house-made pita

**Seasonal Cannelloni 19**  
mushrooms, artichokes,  
cheese fondue

## Salads

**Clayton Caesar Salad 15**  
seasonal greens, caesar vinaigrette,  
parmesan crisps

**Burrata & Poached Pear GF 16**  
arugula, candied walnut,  
butternut squash, pickled mustard seed

**Winter Chicory Salad GF 16**  
toasted hazelnuts,  
golden beets, blue cheese,  
pomegranete, sherry vinaigrette

**80206 GF 18**  
romaine lettuce, chicken, roasted  
beets, egg, bacon, white cheddar,  
heirloom tomato,

## Pizzas

**Margherita Pizza 16**  
pomodoro sauce, mozzarella, fontina,  
parmesan, basil

**Cacio é Pepe Pizza 17**  
peppercorn white sauce, garlic  
confit, arugula, pecorino

**Members Supreme Pizza 18**  
sausage, soppressata, mozzarella

add proscuitto +2  
add soppressata +2  
gluten free pizza crust available\*\* +2

## Large Plates

### Wood-Fired Salmon 28

yellow beet, cold farro salad,  
squash yogurt

### Ember Roasted Trout\* GF 27

confit fennel, artichoke & fennel puree,  
coriander dill vinaigrette

### Roasted Chicken Breast 28

warm panzanella salad, roasted peppers and  
tomatoes, herb dressing

### Poblano Smash Burger\* 18

pepperjack, grilled red onion, poblano aioli  
~substitute grilled chicken breast or  
Impossible™ Burger  
~gluten free bun available\*\* +2

### Grilled Coulette Steak\* GF 34

charred scallion puree, roasted shallot, arugula,  
crispy potatoes

### Colorado Rack of Lamb\* GF 40

quinoa, baby turnip, grilled grape, date relish

## Vegetables from Our Hearth

### Miso Sweet Potato GF 10

miso marinade, maple, sesame

### Marble Potatoes GF 10

pickled red onion, horseradish

### Maitake Mushrooms VGF 13

black garlic vinaigrette,  
shallot tarragon vinaigrette, garlic chips

### Blistered Shishito Pepper GF 10

citrus vinaigrette, spicy aioli

### Charred Broccoli 11

fontina cheese and garlic herb bread crumb

### Artichoke Hearts GF 12

garlic aioli, lemon, prosciutto

**V Vegan GF Gluten Free\*\***

\*\* with our open kitchen and shared food preparation areas, we cannot guarantee zero contact with gluten

\* 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, especially if you have certain medical conditions.

Please note that a 20% service charge will be included in the final bill.

# Sweets

**Sorbet V GF 8**

chef's selection of sorbet & prosecco

**Gelato V GF 8**

chef's selection of gelato

~add cherry liqueur +2

**Warm Chocolate Chip Cookies 8**

rye, 72% dark chocolate

**Chocolate Cake 10**

devil's food cake, milk chocolate pudding,

chocolate crumble

# Dessert Wines

**Royal Tokaji, Late Harvest, Hungary, 2017 19**

**La Spinetta, Moscato D'Asti, Piedmont, Italy, 2019 14**

**Chateau de Rolland, Sauternes, France, 2015 26**

# Coffee

**Drip Coffee 3**

**Espresso 3**

**Steven Smith Tea 3**

british brunch, lord bergamot, jasmine silver tip, spring greens,  
peppermint leaves, red nectar