

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

— RODOLFO GONZALES

Clayton

ROOF
ALL DAY

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