

FOOD

SKEWERS

BUFFALO CHICKEN bleu cheese sauce 8 GF

 **CHICKEN SATAY** spicy peanut sauce 8

TEMPURA SHRIMP ginger chile sauce 8 GF

MEDITERRANEAN VEGETABLES tzatziki sauce 8 V GF

SLIDERS

served with french fries, side salad or kimchi
sub lettuce cup for bun GF

BACON CHEESEBURGER bacon, cheddar cheese,
caramelized onion, special sauce 10

 **HIGH COUNTRY ELK MEATLOAF** chipotle BBQ
glaze, smoked gouda, pickled carrots 10

TERIYAKI CHICKEN asian ginger slaw, charred
pineapple, agave mustard 10

MEDITERRANEAN FALAFEL cucumber, peppers,
tzatziki yogurt 10 V


BLT tender belly peppercorn bacon, roma
tomatoes, lettuce, avocado, bacon aioli 10

DESSERT

LUSCIOUS LEMON BAR custard-style lemon cream
on a classic pie shell, served cold 5 V

PECAN CHOCOLATE CHUNK BAR pecan pie loaded
with chocolate 5 V

FABULOUS CHOCOLATE CHIP BROWNIE fudgy, rich,
dense 5 V

 **CHURROS** housemade, served with chocolate
sauce 5 V GF



VOICEBOX FAVORITE

V = VEGETARIAN GF = GLUTEN FREE
please inform your server of any allergies

DIPPERS

PORK EGG ROLLS sweet chili sauce and kimchi 7

POLENTA FINGERS romesco sauce 7 V GF

VOICEBOX WINGS spicy buffalo or sweet chili,
served with ranch or blue cheese 7 GF

 **VOICEBOX HUMMUS** house-made with
veggies and pita 7 V

VOICEBOX FRIES vindaloo ketchup, korean chili
mayo and agave mustard 7 V GF
add bacon, cheese and caramelized onion +2

SALAD

Add chicken, bacon, or shrimp +2

CHEF SALAD cherry tomato, carrot, garbanzo
beans, sunflower seeds, polenta croutons,
cucumber, with ranch 7 V GF

CAESAR romaine, parmesan, polenta croutons,
roasted red peppers, egg-free caesar dressing
7 V GF

KIMCHI housemade 4 V GF

BEVERAGES

GINGER BREW 4

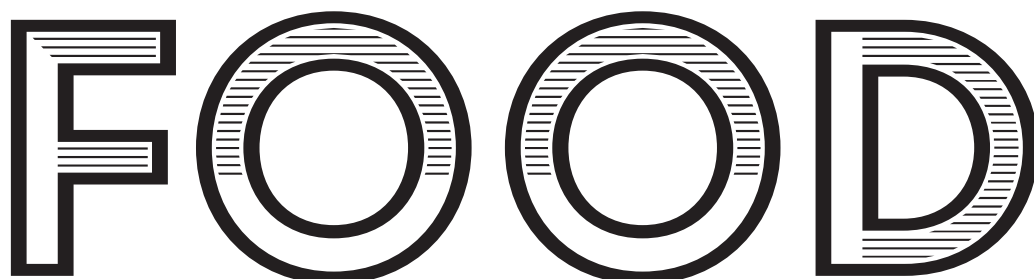
RED BULL/ RED BULL SF 4

ROOT BEER 2.5

**COKE, DIET COKE, SPRITE, GINGER ALE, LEMONADE,
CRANBERRY** free refills 2

HAPPY HOUR

4pm-7pm daily plus
all day Monday & Wednesday
Ask server for menu.



DRINKS


SIGNATURE COCKTAILS

 **CLOUDS IN MY COFFEE** marble moonlight espresso, four roses bourbon, walnut bitters, cinnamon, half & half 10

BLOSSOM house-infused lavender spring 44 vodka, st germain, lemon, cranberry 9

VERUCA SALT hibiscus-infused tequila, agave syrup, grapefruit juice, lime, soda, salted glass 9

TOKYO MULE house-infused candied ginger vodka, lime, ginger 8

 **PROUD MARY** spring 44 gin, rosemary syrup, orange, lime, bitters 9

PIMMS REBELLION old overholt rye, pimm's no. 1, fresh lemon 10

WINE

CHAMISAL STAINLESS CHARDONNAY apple blossom, white nectarine, crisp acidity 9/32

 **TWIN ISLANDS SAUVIGNON BLANC** crisp citrus, passion fruit, fresh herbs 8/28

ROW ELEVEN PINOT NOIR red berries, plum, earthy minerals 10/36

DOÑA PAULA LOS CARDOS MALBEC red fruits, spicy, black pepper 8/28

DA LUCA PROSECCO spumante, crisp, peach apricot 7/32


CODORNIU CAVA BRUT ROSÉ strawberry, cherry, apple 8/36

HOUSE RED 6/22

HOUSE WHITE 6/22

SAKÉ

MINATO HARBOR NAMA GENSHU unpasteurized, full bodied, funky 12/65

 **MANABITO GINJO** clean, semi-dry, grapefruit zest, stone fruits 10/54

EIKO FUJI BAN RYU round, soft, fruity 8/43

HAKUTSURU SAYURI NIGORI sweet, refreshing aroma, smooth finish 8/43

HAKUTSURU AWAYUKI SPARKLING peach, pear, rice, watermelon 300ml 10

SAKÉ JELLO SHOTS raspberry {2 for 5} {25 for 50}

DRAFT BEER

NEW BELGIUM FAT TIRE 6

GREAT DIVIDE TITAN IPA 6

BIERSTADT PILSNER 5

 **RATIO SAISON** 6

DESCHUTES MIRROR POND PALE ALE 6

 **EPIC ESCAPE TO COLORADO IPA** 6

C SQUARED CIDER'S ALMA 6

AVERY WHITE RASCAL 6

CANNED BEER

ANTHEM CHERRY CIDER 6

EPIC TART & JUICY IPA 6

COORS BANQUET 3.5

COORS LIGHT 3.5

SAPPORO 8

DRINKS