

# FOOD

## SLIDERS

3.5 each, sub lettuce wrap for bun

**BACON CHEESEBURGER** bacon, cheddar cheese, caramelized onion, special sauce, brioche bun

 **HIGH COUNTRY SLOPPY JOE** blend of ground elk & lean beef, signature sauce, brioche bun

**TOFU WIMPIE** crumbled tofu, signature sauce, brioche bun v

**CHICKEN BACON RANCH** herb-marinated chicken thigh, melted swiss, pink peppercorn bacon, lettuce, tomato, house avocado ranch, brioche bun


**MEDITERRANEAN FALAFEL** cucumber, fire-roasted red peppers, tzatziki yogurt, tangy chili sauce, brioche bun v

## DESSERTS

5 each, add vanilla bean ice cream +3

**RASPBERRY BERET BAR** tart raspberries, white chocolate chips, chocolate brownie v

**GERMAN CHOCOLATE CAKE BAR** coconut, caramel, chocolate brownie v

 **ROCKY ROAD BAR** marshmallow, toasted nuts, chocolate fudgy brownie v

## SNACKS

**VOICEBOX FRIES** 4 small / 7 large regular or sweet potato served with housemade ketchup ve

+2 / 3 tossed in roasted garlic, parmesan, butter, fresh herbs

**PORK EGG ROLLS** asian pork, vegetables, sweet thai chili sauce 8

 **VOICEBOX WINGS** spicy buffalo or sweet thai chili, served with celery, carrot & ranch or blue cheese 7 GF

**VOICEBOX HUMMUS** housemade with cucumber, carrot, celery, grape tomato, pita 7 ve

**HOUSE SALAD** field greens, tomato, garbanzo beans, cucumber, carrot, house ranch 6 vGF

## 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


 **VOICEBOX FAVORITE**

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

# FOOD

# 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

 **LA VIE EN ROSE** spring 44 gin, pinot grigio, small batch grenadine, st germain, lemon, cranberry 9

**LITTLE RED CORVETTE** bourbon, apple liqueur, house made sour, float of cabernet 8

## WINE

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

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

**GEYSER PEAK PINOT NOIR** red berries, mild tanins 10/36

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

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

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

**HOUSE RED** 6/22


**HOUSE WHITE** 6/22

### HAPPY HOUR

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

## 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 SAISION** 6

**DESCHUTES MIRROR POND PALE ALE** 6

 **EPIC ESCAPE TO COLORADO IPA** 6

**COLORADO CIDER COMPANY DRY** 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