



Amelia's Wood Fired Cuisine - September 15th, 2020

House Made Sourdough Herb Butter **5**

Artisan Cheese Board Selection of Local & Imported Cheeses
Blue Thunder, Caprino di Krebs, Lovera's Mike's Original, Prairie Bomb Toma,
Lovera's Hearbed Caciocavera-served with House-Made Focaccia, Dale & Daughter's Pickles, Kimchi Mustard
1 Cheese Selection - 4 / 3 Cheese Selection - 10 / 5 Cheese Selection - 14

413 Farm Coppa & Lomo 413 Farm Pork, Plum, Pickled Onion, Pickled Mustard Seeds, Olive Oil, Bread **10**

Wood Fired Empanadas Ground Beef, Eggplant, Tomato, Bechamel **12**

Artichoke Fritters Cilantro-Feta Dip, Lemon **12**

Sweet Potato Hummus Paprika, Iliada Olive Oil, Fresh Horno Bread, Za'atar **10**

Creamy Pumpkin Soup Green Apple, Arugula, Pecan, Goat Cheese **13**

Honey Glazed Butternut Squash Pastrami Spice, Swiss Fondue, Herb Salad, Pickled Mustard Seed **13**

Ruby Red Beets *GF Goat Cheese, Pistachio, Parsley, Tomato Vinaigrette **11**

Arugula & Blue Cheese Salad *GF Toasted Walnuts, Blue Cheese Dressing **8**

Chopped Kale Salad *GF Herbs, Parmesan, Pine Nut, Lemon, Olive Oil, Black Pepper **9**

Butter Lettuce Wedge *GF Blue Cheese, Tomato, Bacon, Pickled Onion, Buttermilk Vinaigrette **12**

Wood Fired Flatbread *Your Choice Of:*

*-Kale, Feta, Radicchio, Scallion, Basil, Lemon, Garlic Oil **14***

*-Genoa Salami, Mozzarella, Smoked Tomato Sauce, Shaved Onion, Plum **16***

Ricotta Gnocchi Mushroom Brodo, Local Oyster Mushroom, Chicken of the Woods Mushroom, Pecorino,
Black Pepper **26**

Add Black Summer Truffle +20

Campfire Steelhead Trout *GF Succotash, Arugula, Chimichurri **30**

Seafood Pozole Verde *GF Sea Scallops, Shrimp, Blue Crab, Fried Tortilla, Radish, Cilantro, "Tajin" **38**

P.E.I. Mussels Butternut Coconut Curry, Cilantro, Benne Seed, Grilled Sourdough **26**

Fried Half Chicken Roasted Sunburst Squash, Arugula, Pickled Blueberries, Peaches, Radishes, Peach
Vinaigrette **22**

Colorado Lamb Chop Ward Farm Summer Squash Ratatouille, Whipped Feta, Kalamata Vinaigrette **27**

Wood Grilled Tenderloin *GF Okra, Potato, Shallot, Bordelaise **36**

**Consuming Raw or Uncooked Food Could Result in Food Borne Illness*



AMELIA'S

White Glass Selections

Class / Bottle

Sommariva, Prosecco , Brut, Italy, NV	10.5 / 42
Dr. Konstantin Frank, Riesling , Semi-Dry, NY, 2017	10 / 40
Ermitage, Pic Saint Loup, Rosé , France 2019	10.5 / 42
'Prisma', Sauvignon Blanc , Casablanca Valley, Chile, 2019	9 / 36
Riff, Pinot Grigio , Italy, 2018	10 / 40
Kirklareli Strandja Vineyards, Albarino , Turkey, 2018	9 / 36
Domaine Eden, Chardonnay , Santa Cruz, CA, 2016 (Lightly Oaked)	15 / 60
Hook & Ladder, Chardonnay , Sonoma, CA, 2017 (Oaked, Buttery)	10 / 40
Domaine Didier Raimbault, Sancerre , Loire Valley, France, 2018	35 (½ bottle)
Domaine Tempier, Rosé , Bandol, France, 2019	50 (½ bottle)

Red Glass Selections

Class / Bottle

Failla, Pinot Noir , Willamette Valley, OR, 2018	16.5 / 66
Brack Mountain Winery, 'Bench', Pinot Noir , Sonoma, CA, 2017	11 / 44
Domaine Chapel, ' Beaujolais-Village ', France, 2019	13 / 52
Vinos de Potrero, 'Reserva', Malbec , Mendoza, Argentina, 2018	11 / 44
Ferrer Bobet, Priorat DOQ , 'Vinyes Velles', Spain, 2014	10 / 40
Turley Old Vines, Zinfandel , CA, 2019	16 / 63
Oeno Wines, Cabernet Sauvignon , Sonoma County, CA, 2018	12.5 / 50
Chateau Lamartine, Cahors, Malbec , France, 2018	30 (½ bottle)
Domaine Roger Perrin, Châteauneuf-Du-Pape , France, 2016	85 (½ bottle)



AMELIA'S

Cocktails 12

Harvest Margarita - *Tequila, Ginger, Orange, Lime, Mint*

Nuestra Casa - *Gin, Pear, Allspice, Lime, Tonic*

Ancient Mariner - *Rum, Lime, Grapefruit, Allspice, Mint, Bitters*

Bootsy Collins - *Vodka, Lillet Rouge, Lemon, Soda*

Poblano Negroni - *Mezcal, Dolin Rouge, Campari, Poblano*

Spiced Paloma - *Cinnamon-Clove Spiced Tequila, Grapefruit, Lime, Soda*

Beers

Dead Armadillo Amber Ale	7
Dead Armadillo 'Tulsa Flag' Blonde Ale	7
Heirloom Ales 'Double Devotion' Stout	10
Nine Band T-Town 'Stay Gold' Lager	5
Pilsner Urquell	5.5
Cabin Boys The Huntsman IPA	7