

**Starters**

**EAST COAST OYSTERS ON THE HALF SHELL**  
Champagne Mignonette, Cocktail Sauce  
3.50/ Each

**P.E.I. MUSSELS** 17  
Coconut Milk, Thai Basil, Green Curry

**RED WINE BRAISED OCTOPUS** 18  
Baby Romaine, Cherry Tomato, Olive, Caper Dressing

**BURRATA DI BUFALA** 16  
Pickled Eggplant, Basil Dressing, Country Bread

**TRUMPET PASTA** 18  
Porcini Puree, Blue Foot Mushroom, Kale

**STEAK TARTARE** 17  
Hand Cut Sirloin, Pickled Mushroom, Cherry Peppers,  
Mustard, Sweet Soy Sauce, Quail Egg

**SEASONAL SOUP** 16  
Seasonal Preparation

**Entrées**

**PAN ROASTED SCOTTISH SALMON** 32  
Celery Root Puree, English Peas, Sugar Snaps, Pickled  
Mustard Sauce

**CAST IRON CHICKEN BREAST** 29  
Favas, Asparagus, Spring Onion, Jus

**LAMB OSSO BUCO** 33  
Eggplant, Raisin, Piquillo, Pea Shoots

**SEARED PORK TENDERLOIN** 29  
California Carrot Puree, Broccoli Rabe, Peach BBQ Sauce

**EAST COAST HALIBUT** 42  
Holland Leeks, Grilled Summer Corn, Saffron

**GRILLED MEDITERRANEAN BRANZINO** 32  
Hearts of Palm, Artichokes, Heirloom Cherry Tomato, Olive Dressing

**BLACK SEA BASS** 34  
Baby Zucchini, Lime, Spring Garlic

**Salads**

**CAESAR SALAD** 17  
Parmigiano Reggiano, Gem Lettuce, Herb Croutons

**TUSCAN KALE & TABBOULEH** 18  
Icicle Radish, Pistachio, Pecorino Romano, Lemon  
Vinaigrette

**PETRONGLO SAVOY SPINACH SALAD** 18  
Valencia Orange, Candy Cane Beets, Avocado,  
Champagne Vinaigrette

**GRILLED BLACK MISSION FIGS** 17  
Fig Almond Cake, Arugula, Belgian Endive, Balsamic

**MIXED GREENS SALAD** 17  
Sugar Snap Peas, Daikon Radishes, Sesame Lime Dressing

**SALMON SALAD** 21  
Shaved Fennel, Dill, Arugula, Yogurt Dressing

<b>Add Chicken</b>	7
<b>Add Salmon</b>	12
<b>Add Flat Iron Steak</b>	10
<b>Add Grilled Shrimp (3)</b>	12
Additional Shrimp 3.50/Each	

**Sandwiches**

**THE "UGLY" BURGER** 21  
Pickled Jalapeno, The NTL. Sauce, House Made Pickles,  
Bibb Lettuce, Hand Cut Fries  
Add Bacon +2  
Add Fried Egg +3

**COLORADO LAMB BURGER** 25  
Ground Lamb, Grilled Halloumi Cheese, Cucumber Slaw,  
Yogurt Dressing, Harissa, Hand Cut Fries

**CHICKEN SALAD SANDWICH** 19  
Raisin, Grape, Carrots

**ROASTED VEGETABLE SANDWICH** 18  
Creamy Goat Cheese, Focaccia, Squash, Roasted Pepper,  
Japanese Eggplant

**BURGER & BEER SPECIAL** 27

Our Signature "Ugly" Burger Paired With  
One of Our  
Selected Draft Beers.

With Colorado Lamb Burger 31

**Sides**

**ASPARAGUS & FAVAS** 14  
Spring Onion

**MAC & CHEESE** 12  
Toasted Bread Crumbs

**SUMMER BEANS** 12  
Shallot Vinaigrette

**CRISPY BRUSSELS SPROUTS** 12  
Cider & Mustard Glaze

**HAND CUT FRIES** 10  
Smoked Paprika

**CREAMED SPINACH** 14  
Garlic, Shallots

**CHEF/PROPRIETOR: Geoffrey Zakarian**  
**EXECUTIVE CHEF: Rezart Gorencavic**



**THE NTL.**