

# Rewild

flora + fauna | a natural eatery

weds-sat // 3-9pm

## Starters

### Rewild Bread Service | 6

toasted reunion sourdough bread, seasonally infused grass-fed butter // gf, vg

### Charcuterie Board\* | 18

salumi, local cheese, house made pickles, seasonal jam + crostini

### Coated Olives | 10

poblano lemon tahini + mint // gf, v

### Grilled Watermelon | 14

watermelon, cucumber, house-made almond feta cheese, poppyseed jalapeno-ginger drizzle, mint, arugula + pine nut // gf, v contains nuts

### Plum Burrata Salad\* | 16

grilled plum, colombian burrata, mint reduction, radicchio + toasted pecan // gf, vg contains nuts

### Green Gazpacho | 15

heirloom tomato, cucumber, watermelon radish, pickled onion, sourdough crunch + EVVO // v

### Seasonal Menu | Featuring

Executive Chef **Juan Tapia**

Bar Director **Clairessa Chaput**

### Celebrating these Local CO Partnerships //

Tasty Acres, Rock River Bison, Emerald Gardens

Micro Greens, Reunion Sourdough Bread,

Heavenly GF Baked Goods, Hazel Dell Mushrooms,

MouCo Cheese Company, Il Porcellino Salumi, Bee

Squared + Haystack Goat Cheese

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions\* These items may contain raw or undercooked ingredients.\*

Please notify us of any allergies, not all ingredients are listed. Due to the nature of restaurants and cross contamination, we are unable to guarantee a 100% allergy free zone.

## Small Plates

### Summer Ash Labneh Carrots | 14

roasted carrot, jalapeno ash labneh, harissa gastric + hazelnut // gf, vg, contains nuts

### Pacha Mama Beets | 14

roasted beet, ricotta, seasonal herbs, fermented fresno + pistachio // gf, vg, contains nuts

### Squash Carpaccio | 12

parmesan, basil, pepita crumbs, pickled mustard + basil oil // gf, vg, contains seeds

### Charred Mediterranean Snap Peas | 10

citrus tahini, mint, coconut cream + cumin // gf, v

### Shiitake Mushroom Crudo | 12

garlic tahini, grape, spicy oil + dosa chips // gf, v

## Main Plates

### Cauliflower Steak | 20

quinoa-mint citrus salad, summer green mojo sauce, pepita, Aleppo pepper + shaved cured egg // gf, vg

### Spanish Roasted Half Chicken | 28

salt baked roasted potato, fresno-apricot bbq sauce, dill aioli + frisée salad // gf, df

### Rock River Ranches 8oz Bison Short Rib\*, CO | 35

creamy polenta, garlic haricot vert + wine pepper corn reduction // gf

### Salmon a la Parilla\* | 26

grilled asparagus, lemon cashew cream, celery kale salad + dill ash // gf, df

v: vegan vg: vegetarian df: dairy free gf: gluten free nf: nut free  
by request only // vegan, gluten free, vegetarian

Rewild is an invitation to attune with your senses

**Rewild sources organic ingredients whenever possible, procures sustainable + meats + cheeses, all while managing our carbon footprint. One will never find any refined oils, sugars, or flours on our menu. We invite our community to partake in more local consumption, and celebrate our planet's natural delights - flora and fauna (plants + animals) transformed!**

## Dessert

### Palisade Peach Bourbon Cobbler | 10

served with cashew whip // v, gf

### Strawberry Cheesecake | 10

basil syrup, black strawberries, hazelnut powder // v, gf contains nuts

## Little Wolves

*served with fresh fruit or roasted potato wedges*

### Butter Noodles | 9

brown rice fusili, grass-fed butter + parmesan // gf, vg

### Wolf Burger\* | 10

bison patty, soft roll + elevation ketchup // nf

In the spirit of creating a fair living wage for our teammates, an 18% service + gratuity charge has been added to dine-in transactions. We thank you for your support!

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## Spirited

Eau De Jouvence | 12  
chateau aloe, dolin blanc, cava, lime + peppered cucumber

D.D. | 12  
vodka, dry vermouth, aquavit + dirty dill

Retox | Detox | 12  
mezcal, aquavit lime, agave, celery + salt

Rockette | 12  
caprock gin, arugula, lime juice, agave

Call Tammy | 12  
summer gin, grapefruit, tamarind shrub + amer dit picon

Sunkissed in Havana | 12  
sundried tomato + apricot infused aged rum, orange bitters, punt e mes + montenegro

Rose Apothecary | 12  
whiskey, rhum j.m shrubb, lemon + hibiscus rose

Sweet Lullaby | 12  
jager cold brew, amaro, carpano antica + aztec chocolate

## Free Spirit

non-alcoholic

Feelin' Randy Shandy | 7  
gruvi ipa, lemon + lemon thyme

Hot VVitch | 8  
ritual tequila, cilantro, lime, serrano pepper, pineapple, topo chico + mint

Rule 42 | 8  
seedlip grove 42, egg white, grapefruit + cinnamon

## Beer + Wine

Golden Lager, Gruvi | 7  
Ipa, Gruvi | 7  
Dry Secco, Gruvi | 7  
Sparkling Rose, Gruvi | 7

## Wine

wines are either natural, organic, bio dynamic

### White

Mount Fishtail 'Sur Lie' Sauvignon Blanc '21 | 10/36  
Bico Amarelo Vinho Verde '20 | 8/28  
Gramona Gessami Blanco '21 | 15/56  
Lagar de Cervera Albarino '20 | 14/48

### Rose

Zoe Rosè '21 | 10/36  
Li Veli Rosato Torrerose '21 | 10/36

### Red

Painted Wolf Pinotage The Den '19 | 8/28  
Parenchere, Bordeaux Superior '18 | 14/48  
Dominio IV Pinto Noir "Love Lies Bleeding" '17 | 15/56  
Esporao Reserva Red Blend '19 | 15/56

### Bubbles

Chiarli Brut Rose '20 | 11/36  
Adami Prosecco Bosco di Gica DOCG Superior '20 | 14/48

### Adventurous

Orange Becker Pinot Gris (Skin Contact) '19 | 58  
Obsidian Pezsgo Sparkling Pinot Noir Pet Nat '21 | 50  
Lini 910 Labrusca Rosso | 40

## Beer + Booch

Asher Organic Brewing, Boulder | 7  
green lantern kolsch, tree hugger amber, green bullet IPA  
Juneshine Hard Kombucha | 7  
midnight painkiller | blood orange mint | grapefruit paloma

## Happy Hour

weds-sat | 3-6 pm

## Bites

Summer Ash Labneh Carrots | 8  
roasted carrot, ash citrus labneh, harissa gastric, + hazelnut // gf, vg, contains nuts

Creamy Chipotle Spinach Artichoke Dip | 9  
cashew cream, chipotle, spinach, artichoke + crostini // v

Hummus + Crudite | 9  
cilantro tahini, za'atar, seasonal veggies // gf, v

Charcuterie Board\* | 12  
salumi, local cheese, house made pickles, seasonal jam + crostini

Rock River Rach Bison Slider\*, CO | 7  
grass-fed bison (4oz) kraut slaw + pickled mustard seeds // df

## Drinks

Eau De Jouvence | 7  
celery bitters, chateau, lime, dolin blanc + peppered cucumber

Rose Apothecary | 7  
lemon juice, hibiscus rose syrup, rhum j.m shrubb, whiskey

Juneshine Hard Kombucha | 5  
midnight painkiller | blood orange mint | grapefruit paloma

Gruvi Beer // free-spirit | 5  
lager, ipa

Organic house wine | red, white or rose | 6

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