

ARCANA FROM AFAR

PAY-WHAT-YOU-CAN COMMUNITY FOOD SERVICE

Saturday 3/21: Place orders between 1-4pm (303.444.3885)
Curbside pick-up between 4-7pm.

Please note we are now offering wine for sale!

TODAY'S MENU

GREEN SALAD \$0 - \$6
Citrus & Ginger Vinaigrette

PIMENTO CHEESE \$0 - \$5
Red Whiskey Cornmeal Crackers

LOBSTER & GOLDEN CRAB BISQUE \$0 - \$10
Packaged Cold, Heat at Home

RED LENTILS & BASMATI RICE \$0 - \$15
Ginger Turmeric Broth, Roasted Vegetables, Light Rye Bread

PETRALE SOLE \$0 - \$20
White Mountain Quinoa, Essoterra Greens, Spiced Beets

DUCK LEG CONFIT \$0 - \$20
Flageolet Bean, Benton's Ham, Carrot, Red Wine Vinaigrette

BUCKNER FAMILY RANCH PRIME RIB* \$0 - \$20
Collard Greens, Yukon Gold Potato Puree, Smoked Brisket, Jus

BRAISED BUCKNER FAMILY FARM LAMB* \$0 - \$20
White Corn Grits, Guajillo Pickled Vegetables, Creme Fraiche, Gold Hill Cheese

DESSERT

TULIP ICE CREAM PINTS \$8

Ask What Flavors We Have Available!

NON-ALCOHOLIC

OLIKO GINGER BEER \$4

WINE BOTTLES

Whites

Jean Masson 'Apremont' Jacquere, France '18 **\$15**
Land of Saints, Chardonnay, California '18 **\$15**
Pierre Moreau, Aligote, Burgundy, France '17 **\$30**

Reds

Drew 'Mid-Elevation' Pinot Noir, California '18 **\$15**
Colombera & Garella, Nebbiolo Blend, Coste della Sesia, Italy '18 **\$20**
Bernard Moreau 'Vieilles Vignes' Pinot Noir, Chassagne-Montrachet, Burgundy, France '17 **\$30**

Sparklers

Mestres 'Brut Rose' Reserva Cava, Spain **\$15**
Bereche 'Brut Reserve' Champagne, France **\$40**