

Clusters Hops

****All items on the menu are subject to change****

Clusters & Hops can only accomodate
parties of 5 or less - no exceptions

We will be using the TOAST TABLES RESERVATIONS

Chef Selected Cheeses From Around The World \$20/\$30

Add Chef selected imported meats & salami \$24/\$38

Chef Selected "Fette Sau" German Charcuterie Board \$35

Truffle Mac-n-Cheese 'Crack-In-a-Crock' \$12

Cider braised Short-Rib Truffle Mac-n-Cheese 'Meat-Crack' \$16

My Kids 'inspired' Truffled Mac-n-Cheese topped with 'Hot Cheetos' \$12

American Sturgeon Caviar (1 oz.) \$47

Served with non-traditional garnishes, smoked salmon & chilled vodka

Also available: Russian Osetra \$99 Siberian Premium \$149

A Salad of Herbed Goat Cheese wrapped in Charred Grape Leaf \$17

Olives, toasted candied Pecans, Raspberry-Fig Vinaigrette
& grilled focaccia Bread

Colorado Grass-Fed Elk Carpaccio Salad \$22

Peruvian sweetie-peppers, toasted pecans and Goat cheese finished w Maple
vinaigrette

Hawaiian style 'Poke' of Chilled Salmon & Tuna \$20

...drive to Mexico & pick up some spicy Avocado, creme-fraiche & caviar

Wild Mushroom 'Cobbler' & Cheddar-Jack Biscuit (oh! So wild) \$16

A rich creamy blend of wild mushrooms, caramelized onion and Oloroso Sherry

Wagyu Beef Sliders \$20

Balsamic-onion-bacon-jam, Brie & Black truffle aioli

Baked Marinated Eggplant Lavosh \$17

Flatbread with artichoke, goat cheese, bruschetta, havarti, jack & parmesan cheeses

Duck, Duck, Duck Lavosh \$22

Flatbread w Mascarpone Crème fraîche, duck, smoked duck, duck confit, wild mushrooms, cheese & truffles

D-P-P \$27

Duck-Pot-Pie w Duck confit & a delicious blend of vegetables, creamy cheese and topped with a Flakey Crust

Grilled Duck Breast \$30

with pumpkin-grits, port smoked cranberry jam & wild mushrooms

Pork Ossobuco \$29

Slow roasted suckling Pig, with tagliatelle and dark chocolate Shiraz demi glaze

Steelshead Trout en Papillote' \$27

Kaffir-lemon beurre-Blanc "Pearls-of-Pasta" Summer Zucchini Squash

Seared Ahi-Tuna \$29

Panko crusted, served rare on a crisp sushi-rice cake & marinated jicama slaw

Adobo-Coffee Crusted Filet Mignon \$34

House adobo dark chocolate sauce and a spinach-truffled Mac-Potato Cake

Roasted Squash & Wild Mushroom

Lasagna w/ Truffled Béchamel \$25

Baked w sage infused Ricotta, Fontina, Parmigiano & a hint of nutmeg

Slow-Roasted Pork Cheek a' la Trini Español \$30

Braised long & slow with Grand Marnier, seasonal vegetables & tagliatelle