



WINE BAR & GRILL

10345 Park Meadows Drive
Lone Tree, Colorado 80124
P: (303)728-6000

LUNCH

STARTERS

BLACKENED AHI TUNA* (V) | shaved cucumber, wasabi aioli, soy caramel, seaweed salad | 15

CHARCUTERIE (P, D) | rotating selection of meats and cheeses, pickles, preserves, crusty bread | 15

CRISPY BRUSSELS (GF, V) | sesame balsamic glaze, spicy aioli | 10

JUMBO LUMP CRAB CAKE (D) | jalapeño remoulade, pickled onion, citrus slaw | 13

CHICKEN WINGS (GF) | choice of Fresno hot or Korean BBQ ranch, carrots, celery | 12

DOUBLE-DIPPED SHRIMP COCKTAIL (GF) jalapeños aioli, cocktail sauce, grilled lemon | 14

SOUP & SALAD

SMOKED CHICKEN TORTILLA (GF, D) | ancho-lime broth, sofrito, tortilla strips, queso fresco, avocado | cup 6 / bowl 8

CHOPPED (GF, V, D) | romaine hearts, all-natural grilled chicken, avocado, cherry tomato carrots, crispy bacon, blue cheese dressing | 14

HEIRLOOM TOMATO & CUCUMBER CAPRESE (GF, V, D) | elderberry balsamic, artisan greens mozzarella, pickled onion | 12

SONOMA'Z CAESAR (V, D) | chef-made manchego-anchovy dressing, parmesan crostini, grated grana Padano, heirloom tomato | 11

SOUP OF THE DAY | chef's daily creation | cup 5 / bowl 7

LONE TREE (GF, V, D) | grilled chicken, romaine, wild arugula, grilled pears, raisins, goat cheese, maple & walnut vinaigrette | 14

FLATBREADS

MARGHERITA (D) | mozzarella, Italian tomato, basil | 12

WHITE (D) | ricotta salata, mozzarella, broccolini, garlic butter sauce | 12

HOUSE SAUSAGE (D) | artisan sausage, house-dried tomato, mushroom, caramelized onion, mozzarella, parmesan | 13

SANDWICHES

All sandwiches accompanied with choice of house salad, house fries or bistro caesar

SONOMA'Z BURGER* (V, D) | smoked cheddar, caramelized onions, lettuce, tomato, special sauce | beef 13 / vegetarian (v) patty 13

COLORADO REUBEN (P, D) | green chili-glazed pastrami, smoked cheddar, chipotle aioli, house-pickled vegetables | 13

EARLY BIRD SANDWICH (P, D) | grilled chicken breast, honey-smoked ham, pesto aioli, tomato, fresh basil leaves | 13

TURKEY CLUB (P, D) | bacon, honey ham, dijonnaise, swiss, lettuce, tomato, avocado | 13

CHEDDAR-CRUSTED GRILLED CHEESE (D) | aged white cheddar Havarti, parmesan, apple stick salad | 12

ANCHO STEAK SANDWICH (D) | sautéed peppers & onions, marinated mushrooms, Havarti, spicy aioli | 14

OPEN-FACED AVOCADO SUCCOTASH SANDWICH (V) | red pepper hummus, chili oil, arugula | 13

- GF | Gluten-Free
- P | Contains Pork
- V | Can be made vegan
- D | Contains Dairy

SNACKS

PICKLED VEGETABLES (GF, V) chef's choice house-pickled vegetables | 4

CHEF-MADE BBQ CHIPS (GF, V) chipotle dipping sauce | 5

HOUSE-MARINATED OLIVES (GF, V) parmesan crostini | 5

GREEN CHILI CHEDDAR-JACK FRENCH FRIES (GF, P, D) | 6

FOR THE TABLE

RED PEPPER HUMMUS (GF, V) | carrots, celery, cauliflower, flatbread | 8

BROCCOLINI (GF, V, D) | parmesan-herb crust | 8

HOUSE FRIES (GF, V, D) | truffle & parmesan | 7

WHIPPED POTATOES (GF, D) cabernet gravy | 6

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY RESTRICTIONS DUE TO FOOD ALLERGY OR INTOLERANCE