

allred's

our mission

Through the dedication of our knowledgeable and professionally trained staff, we at allred's are committed to creating a unique and memorable dining experience for each of our guests. Sourcing only the highest quality ingredients, our culinary team uses trans-fat free oils and incorporates local organic products whenever possible.

warm nut trio *gf* spicy pecans, marcona almonds, pistachios 9

spicy country fried cauliflower *vegan* chili threads, sweet soy 9

marinated olives *gf* kalamata, cerignola, frescatrano, athos, pepperoncini, prosciutto di parma 9

blistered shishito peppers *gf* miso vinaigrette, furikaki, cauliflower, chili threads 9

stuffed peppadew peppers goat cheese, prosciutto, balsamic glaze 9

three course sample menu ~79

first course

lobster bisque

cognac crème fraiche, aji panca oil, poached lobster claw, chives

*winter green salad

baby winter greens, sliced pears, danish blue cheese, pomegranates, lingonberry gastrique

beet cured salmon salad

arugula, baby greens, shaved baby beets, bagel crisp, lemon oil, chive

*big eye tuna tartare

sesame, pickled ginger, jalapeno, yuzu shoyu , avocado, togarashi, soy pearls

steamed pei mussels

fresno chili, garlic white wine broth, fresh herbs, grilled bread

*wagyu beef carpaccio

arugula, baby greens, grana padano, crispy capers, red wine vinaigrette

entrée

pan seared chilean seabass and maine lobster tail

wild rice, spinaci alla romana, preserved lemon, roasted tomato beurre blanc, parsnip, fennel frond, pine nuts, raisins

*coriander crusted hawaiian tuna

coconut forbidden rice, seared baby bok choy, radish, yuzu kosho beurre blanc, pickled ginger, micro coriander

*bourbon marinated elk loin

butternut squash-farro "risotto," balsalmic glazed crispy brussels sprouts, pepitas, pomegranate demi-glace

*colorado rack of lamb

goat cheese polenta, blistered cherry tomatoes, fennel-arugula salad, garlic crisp, glazed carrots, roast lamb jus

*dry aged bison ribeye

potatoes gratin, broccolini, caramelized onion agrodolce, black truffle demi-glace, shoestring potatoes *additional 6*

*8 oz certified angus beef tenderloin

yukon gold potato puree, grilled asparagus, oyster mushroom, caramelized cippolini, bordelaise
~add whole maine lobster tail 18

dessert

sticky toffee pudding cake whipped cream, rum toffee sauce, almond tuile

vanilla crème brûlée fresh berries

ny style cheese cake sable biscuit, huckleberry compote, lemon, mint, huckleberry ice cream

cheese plate xo aged gouda, danish blue, beehive barely buzzed espresso, accompaniments *additional 5*

** consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness*

**If you have an allergy requiring special attention, please advise your server*



allred's full wine menu

wines by the glass

sparkling wines

crémant de bourgogne simonnet-febvre brut nv burgundy france 14
crémant rosé may georges loire valley france 15
champagne gosset 'grande réserve' brut nv äy champagne france 26

white wines

chablis alain gautheron 2018 chablis burgundy France 20
sauvignon blanc davis-bynum 'virginia's block' 2018 russian river valley california 15
pinot grigio telluride 2016 dolomiti igt trentino-alto adige italy 13
riesling ovum 'toro y scorpio' 2017 ribbon ridge willamette valley oregon 16
chardonnay hartford court 2018 russian river valley california 16

rosé wine

provence rosé gassier 'esprit gassier' 2019 provence france 15

red wines

pinot noir benjamin leroux 2017 bourgogne burgundy france 25
pinot noir august west 2017 russian river valley california 22
sagiovese sesti 2018 rosso di montalcino tuscanly italy 25
rhône blend gramenon 'poignées de raisins' 2018 rhône valley france 17
tempranillo artadi 'viñas gain' 2017 spain 17
cabernet blend telluride red 2016 mcelmo canyon colorado 16
malbec blend chakana 2017 mendoza argentina 17
left bank bordeaux angludet 2016 margaux bordeaux france 40

cocktails

apértifs

milano aperol, carpano antica, sparkling wine 17
pamplemousse rosé pamplemousse, fresh lime, sparkling wine 17

shaken & refreshing

blood & spice mule jalapeño tito's, blood orange, fever tree ginger beer 17
ranch water codigo tequila, lime, pamplemousse, topochico 17

stirred & strong

boulevardier jefferson's bourbon, campari, carpano antica 18
paper plane buffalo trace, amaro nonino, aperol, fresh lemon 18
smith & wesson bulleit rye, carpano antica, walnut bitters 18

draft beer

odell ipa 8
fort collins colorado
sweetwater guide beer lager 8
atlanta georgia
tbc russell kelly mosaic ipa 8
telluride colorado
tbc redfish amber ale 8
telluride colorado
coors light 6
coors banquet 6
duvel Belgian golden ale 9
guinness (12oz) 7
goose island ipa 8
heineken 8
left hand mild stout nitro 8
michalob ultra 7
modelo especial 8
new belgium fat tire 8
pilsner urquell 8
stella artois 8
stella cidre 8

bottled beer

buckler n/a 7
ballast point grapefruit ipa 8
blue moon 8