

# Heirloom Restaurant

## Appetizers

<b>Avocado Fries</b> Crispy, panko crusted, avocado slices served with chipotle ranch	<b>11</b>
<b>Caprese</b> Fresh mozzarella, heirloom tomatoes, EVOO, Balsamic glaze,	<b>14</b>
<b>Heirloom Fries</b> French fries, a hint of truffle oil, parmesan cheese rosemary, dill and a blue cheese fondue	<b>13</b>
<b>Chicken Wings</b> 6 or 12 Traditional Buffalo sauce with ranch / bleu cheese	<b>9 or 16</b>

<b>Fogettaboutit Calamari</b> Crispy calamari, hot chery peppers, olives served with marinara & garlic aioli	<b>14</b>
<b>Caprese Stuffed Portabellas</b> Garlic marinated Portabella cap baked and stuffed with grape tomatoes & fresh mozzarella topped with fresh basil and balsamic drizzle	<b>11</b>
<b>Burrata</b> Grilled bread, arugula, romesco sauce, fresh cracked pepper, extra virgin olive oil	<b>14</b>

## Zuppa & Insalata

<b>Zuppa Di Giorno</b>	<b>11</b>
<b>Caesar</b> Romaine, shaved Grana Padano, house croutons, parmesan crisps	<b>12</b>
<b>Mista</b> Mixed Greens, arugula, cherry tomatoes, red onion, cucumber, house croutons and a champagne vinaigrette	<b>11</b>
<b>Roasted Beet Salad</b> Roasted beets, arugula, goat cheese, candied pistachios and a raspberry vinaigrette Add chicken 9 add Salmon 12	<b>14</b>

## Pizza

<b>Margherita</b> Tomato, fresh basil, mozzarella	<b>21</b>	<b>Tombino</b> Pepperoni, pepperoni and Mozzarella	<b>22</b>
<b>Veggie</b> Pesto, mushrooms, Heirloom tomatoes, creamy goat cheese, mozzarella, artichoke hearts, red onion, citrus dressed spinach and arugula	<b>23</b>	<b>Funghi</b> Wild Mushrooms. white pizza sauce, truffle oil, arugula	<b>22</b>
<b>Quattro Carni</b> Sausage, pepperoni, ham, bacon	<b>23</b>	<b>Blanco</b> White pizza sauce, garlic, parmesan, spinach	<b>22</b>
<b>Thai BBQ</b> chicken breast, bacon, Thai BBQ, red onion & cilantro	<b>22</b>	<b>B.Y.O.P</b> Build your own pie. Additions \$2 Sausage, pepperoni, ham, bacon, xtra cheese & chicken, Olives, peppers, pepperoncini, spinach, onion, red onion and mushrooms	<b>20</b>

## Entrees

<b>Bison Bolognese</b> Hearty, Colorado, Bison Bolognese with rigatoni pasta served with grilled bread	<b>29</b>
<b>Shrimp Scampi</b> Shrimp scampi Shrimp sauteed with shallots, garlic, butter white wine and parsley with a splash of lemon juice over linguini with grilled bread	<b>28</b>
<b>Linguini Taleggio</b> Italian sausage, mushrooms roasted red pepper in a creamy taleggio sauce with grilled bread	<b>27</b>
<b>Chicken Picatta</b> Chicken breast, butter lemon caper parsley white wine over linguini with grilled bread	<b>27</b>
<b>Balsamic Glazed Salmon</b> Soy marinated, salmon, grilled with creamy polenta lemon garlic spinach	<b>29</b>

## Sandwiches

### Heirloom Cheeseburger

Choice, Angus beef, bacon, cheddar, Dijon aioli, L.T.O.P.

### Impossible burger

Impossible burger plant based patty, Avocado fries, chipotle ranch, arugula, T.O.P

### Chicken Italiano

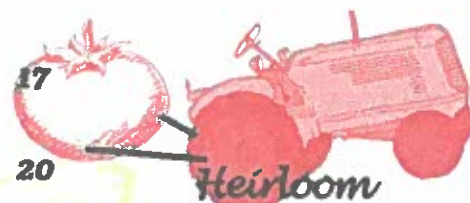
Chicken breast, ciabatta, roasted red peppers, mozzarella, arugula, red onion, Dijon aioli

### Grilled Portabello Sandwich

Ciabatta, roasted red peppers, mozzarella, arugula, balsamic aioli

SERVED WITH A CHOICE OF FRIES, SWEET POTATO FRIES OR SIDE VEGGIES ADD SIDE SALAD, SOUP OR AVOCADO FRIES 3.99

\*ALL BURGERS MAY BE SERVED UNDERCOOKED BASED ON YOUR SPECIFICATION.



**Heirloom  
Restaurant**

Est 2018

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## Desserts 11

### Pizzookie

Chocolate chip cookie baked in the pizza oven, topped with vanilla gelato, chocolate sauce, caramel sauce and berries

### Chocolate torte

Chocolate torte with chocolate gelato and raspberry coulis

### Gelato

Pistachio, vanilla or chocolate

## Wine

### White

Allan Scott / Sauv. Blanc, N. Z.

Left Coast / Rose, OR

Kris / Pinot Grigio, Italy

Sonoma Cutrer / Chardonnay, CA

Mer Soleil / Chardonnay, CA

Pine Ridge / Chenin Blanc +Viognier

Plumpjack Chardonnay, CA

Novellum Chardonnay

Gls

Btl

11

38

12

43

13

47

15

55

18

67

40

65

50

### Red

Three Saints / Pinot Noir

Catena / Malbec, Argentina

Truchard / Merlot

Pride / Merlot

Predator / Cabernet

Ramey / Cabernet

Badia a Coltibuono/Chianti Classico

Vietti / Nebbiolo

Marchesi Alfieri / Barbera-Pinot Noir / Sostengo

Deltetto / Nebbiolo D'Alba / Ilioni

Marchesi Alfiera / Barbara D'Asti Superiore / Alfiera

Gls

Btl

12

43

15

55

16

59

75

12

43

19

71

15

55

48

55

63

85

### Bubbles

Laurent Perrier 1/2 bottle

Domain Chandon /Brut / Split (187ml.)

Domain Chandon /Rose / Split (187ml.)

25

13

13

## Adult Beverages 14

**Martini** Tito's / up, rocks, olive or twist

**Aperol Spritz** Aperol, bubbles and a wedge of orange

**Cosmopolitan** Titos, cranberry juice, Grand Marnier, lime

**Moscow Mule** vodka, lime juice, ginger beer

**Margarita** Tequila, simple syrup, lime, splash Gran Marnier

**La Paloma** Tequila, lime, simple syrup, grapefruit juice, soda water,

**Heirloom Whiskey Sour** Bourbon, lemon juice, simple syrup, egg white, malbec float

**Black Manhattan** Amaro, 10th Mountain Rye, angostura and orange bitters, cherry

**Old Fashioned** Bourbon, muddled sugar cube & cherry, angostura and orange bitters, orange peel

**Negroni** Gin, Campari, sweet vermouth, orange peel

## Beer

Coors Original

Coors Light

Corona

V.B.C. (Gore Creek IPA 16oz.)

White Rascal

Nitro Milk Stout

Pretzel Assassin

Upslope Craft Lager

Steamworks Kolsch

5

5

5

8

6

7

6

6

6