



Dine - In Menu and To-Go Menu

Tuesday - Saturday 4-Close

Call 970 -787-5447 for Take-Out

Craft Cocktails | Craft Beers

World Wines | Meals-To-Go

Thanks for joining us at The Divvy! Due to the current circumstances (our hoods do not work), your food will be brought in a take-away container from our offsite kitchen in a neighboring hotel. We will provide plates and silverware for you to enjoy your meal. We appreciate your understanding and support! **We also ask for the safety of our staff and others that you wear your mask when you are not at your table.**

Starters

Gochujang Deviled Eggs (4 Halves) \$6

Gochujang Aioli, Sambal, Chive. GF

Sweet Corn Rib Elote (Vegetarian) \$12

Charred Olathe Corn Ribs (Core Is Attached! Eat It Like A Rib) Chimichurri Aioli, Local Radish, Cilantro, Local Peppers, Jalapeño, Queso Fresco. GF

Tomato Bisque (Vegan) \$7

Variety of Local Tomatoes, Coconut Milk, Smoked Olive Oil, Croutons.

Add Focaccia and butter \$3

Divvy Wings \$12

Choice of flavor: Korean BBQ Dry Rub or House Buffalo Sauce

Served With Divvy Ranch

Add Chimi Aioli + \$1

Gochujang Fried Chicken Satay \$14

Four Fried Chicken Skewers Dusted With Gochujang.

Served With Gochujang Aioli

Add Buffalo Sauce +\$1

Add Divvy Ranch +\$1

Add Chimi Aioli + \$1

Salads

Mixed Green Salad \$8

Local Greens, Pickled Red Onion, Pickled Cucumber, Turnip, House Vinaigrette. GF

Local Farm Salad \$14

Local Greens, Chef's Choice Seasonal Vegetables, Croutons, Rotating Dressing

Add 6oz Fried Chicken + \$8

Chimichurri Steak Salad \$26

6oz Wagyu New York Strip, Charred Candy Onions, Local Radish, Chimichurri, Croutons, Red Wine Vinaigrette

Entrees

Pastrami Bacon BLT \$16

House-Made Local Pastrami Bacon, Sweet Tangerine Heirloom Tomatoes, Arugula, Lemon-Herb Aioli, Fresh Baked Focaccia. Served with Divvy Chips Or House Salad.

Yellowtail Kalbi Fish Tacos \$18

6oz Yellowtail Amberjack, Corn Tortillas, Wasabi Aioli Slaw, Pickled Red Onion, Pickled Cucumber. Served With a Side Salad or Divvy Chips.

Wagyu Pastrami Sandwich \$18

A bar N Wagyu Pastrami, Cole Slaw, Fried Onions, Arugula, House Baked Potato Bun. Served With a Side Salad or Divvy Chips.

Wagyu Strip Steak Sandwich \$25

6oz Wagyu NY Strip, Potato Bun, Pickled Red Onion, Horseradish Aioli, Arugula. Served With a Side Salad or Divvy Chips.

Duck Confit Cassoulet \$30

Confit Duck Leg, Smoked Bacon White Bean Cassoulet, Iberico Jamon, Lemon Dressed Arugula, Local Cherry Tomatoes.

Iberico Pork and Grits \$36

12oz Acorn-fed Iberico Pork Chop, Arugula, Jimmy Nodello Peppers (Mild), Smoked Goat Cheese, Creamy Coconut Grits.

Divvy Surf and Turf \$44

6oz Wagyu NY Strip, 6oz Scottish Salmon, Arugula, Chimichurri. Served On a Bed of White Onion, Fire Roasted Corn, Nueske's Smoked Bacon and Garlic GF

We Have Desserts!

Ask Your Server!