

# mateo bar menu winter 2012

## *après served 5:00 – 6:30*

<b>house frites</b> hand-cut, sea salt	3	5
<b>olives</b> house-marinated olives, cornichons, caper berries	3	5
<b>assortment de noix</b> roasted mixed nuts, curry spice	3	5
<b>salade betteraves</b> baby greens, local beets, fennel, radishes, haricot verts, chevre, lemon-truffle vinaigrette	7	10
<b>salade verte</b> butter lettuce, toasted walnuts, fines herbs, dijon vinaigrette	5	7
<b>moules</b> steamed bouchot mussels, persillade, tomato, pastis	9	13
<b>pâté</b> house-made chicken liver mousse, baguette crostini, confiture	7	10
<b>cepes</b> roasted organic mushrooms, crème fraiche, tarragon, grana, grilled bread	8	11
<b>croque monsieur</b> rosemary roasted ham, mornay, parmesan crust [madame \$1]	9	13
<b>mateo burger</b> colorado sirloin burger, caramelized onion [add gruyere or blue \$1]	10	14
<b>charcuterie</b> daily selection of cured meats, house-made pâté, country toast	12	17
<b>artisan cheese tasting</b> daily selection of cheese, fruit, confiture, nuts & grilled bread	12	17
<b>plateau provençal</b> an assortment of charcuterie, artisanal cheeses, fruit, olives & nuts	13	18

## *après served 5:00 - 6:30*

<b>house white</b>	4	7
<b>house red</b>	4	6
<b>house sparkling</b>	6	8
<b>daily beer</b>	3	4

# mateo cocktails

## winter 2012

### jack horner 12

goslings spiced rum, cinnamon  
simple syrup, lemon, fever tree  
ginger beer

### oh snap! 11

tanteo jalapeno tequila,  
snap liqueur, lime, honey

### community cocktail 10

rob's mountain 'growing gardens'  
gin, raspberry, lemon, st. germain  
liqueur

### fefe 12

nolets gin, rosemary-cardomon  
simple syrup, fresh lime

### black manhattan 11

basil hayden's bourbon, averna  
amaro, domaine de canton, flamed  
lemon

## beer

### old number 38 9

stout  
[california]

### franziskaner weissbier 6

[germany]

### avery IPA 7

[colorado]

### stella artois lager 4

[belgium]