

SHAREABLE



Happy Hour Oysters (5pm-6pm) - 2.50 - ea, 1/2 Dozen 15, Full Dozen 26

Grilled Sourdough, Olive Oil, Balsamic, Butter - 7

Potato Rösti, Pancetta, Rosemary Meringue, Yolk, Chimayo Apple - 16

Daily Selection of Oysters* - 3.75 each / 6 for 20 / Full Dozen for 36

Bottle of Grüner Veltliner with a Full Dozen - 25

LIGHT

Soup - White Cheddar-Pear, Bacon, Thyme Crouton, Apple Honey, Mostarda - 12

Salad - Kale, Dates, Goat Cheese, Curry, Grapefruit, Sunflower - 12

House Tortellini - Miso, Ginger, Cabbage, Chard, Beurre Blanc, Peanut - 18

ENTREE

Market Fish, Coconut-Ginger Congee, Pineapple-Chili Jam, Cashew, Cilantro - 31

Beef Teres Major, Sweet Pea Orzo, Blueberry Chipotle, Fried Shallot - 36

Berkshire Pork Belly, Orange Glaze, Hazelnut, Tofu, Asparagus- 32

Duck Breast and Confit, Black-eyed pea, Mint, Lemon Marmalade - 39

DESSERT

Yuzu Panna Cotta, Green Apple Gel, Toasted Coconut - 8

Umeboshi Pate a Bombe Mousse, Joconde, Ube, Guava - 12

Chocolate Oat Cake, Red Wine Cherries, Arbol Chile, Ginger, Oat Custard, Mint - 12

Dessert Flight - Try all three desserts - 28

Add a dessert wine pairing flight - 25

Seven-Course Tasting Menu

89 / person, Full Table Participation Required

Please inform us of any allergies/dietary restrictions

Chef Wine Pairing - 39 / person

Sommelier Wine Pairing - 60 / person

Featured Cocktail

Watermelon Salad

Feta-Infused Gin, watermelon, mint

\$18



WINE

BY THE GLASS

SPARKLING

Cava, *Catalunya, Spain*, Vins El Cep "Kila" 10 | 36
Brut Sauvignon Blanc, *South Africa*, Steenberg 14 | 52
Crémant de Bourgogne, Brut Rosé, *Burgundy, France*, Moillard 14 | 52
Ginjo Genshu Sake, Kizakura Shuzo, Kyoto, Japan, "Bushido," 180 mL 16

WHITE

Grüner Veltliner, *Pannon, Hungary*, "Count Karolyi" 11 | 40
Furmint, Tokaji, Hungary, "Disnoko" 14 | 52
Riesling, *Mosel, Germany*, Raimund Prüm "Essence" 12 | 42
Chardonnay, *Washington, USA*, Latta "Kind Stranger" 13 | 49
Moscato, *Veneto, Italy*, Pavan 11 | 40

ROSÉ

Languedoc-Roussillon Rosé, *France*, Moulin de Gassac "Guilhem" 12 | 46
Californian Rosé, *Sonoma County, USA*, SLO Down "Send Nudes" 14 | 52

RED

Pinot Noir, *Willamette Valley, Oregon*, "Plowbuster" 14 | 55
Pinot Noir, *Willamette Valley, Oregon*, "3 Degrees" 18 | 75
Monastrell, *Jumilla, Spain*, "Rumor" 11 | 40
Cab Sauv/Merlot, *Sainte-Croix-du-Mont Bordeaux, France*, "Château La Rame" 16 | 60
Cabernet Sauvignon, *Stellenbosch, South Africa*, "Aslina" 19 | 84

DESSERT WINES

12-Year Amontillado Sherry, *Jerez-Xérès-Sherry, Spain*, El Maestro Sierra 17
10-Year Bual, *Madeira, Portugal*, Blandy's 10
10-Year Tawny Port, *Douro Valley, Portugal*, Quinta do Noval 10
20-Year Tawny Port, *Douro Valley, Portugal*, Warre's "Otima" 17
Sauternes, *Bordeaux, France*, Château de Laribotte 2019 13

WHITE & ROSÉ

BY THE BOTTLE

SPARKLING

Champagne Premier Cru, <i>Villers-Marmery, A. Margaine "Le Brut" NV</i> , 375 mL	55
Crémant de Bourgogne Brut Rosé, <i>Burgundy, France, Moillard 2019</i>	52
Chardonnay/Pinot Bianco Brut, <i>Franciacorta, Italy, Contadi Castaldi NV</i>	65

SAKÉ

Koshi Tanrei, Junmai-Ginjo, Niigata, Aoki Shuzo Brewery "Kakurei," 720 mL	68
Ginjo Genshu, <i>Kizakura Shuzo, Kyoto, Japan, "Bushido,"</i> 180 mL	16

WHITE

Sauvignon Blanc, <i>Marlborough, New Zealand, "Spy Valley" 2022</i>	56
Sancerre, <i>Loire Valley, France, "Laporte"</i>	120
Chardonnay, Washington, USA, Latta "Kind Stranger" 2020	49
Chardonnay, <i>Stellenbosch, South Africa, Capensis "Silene" 2019</i>	83
Roussanne, <i>Royal Slope, Washington, USA, Latta "Lawrence Vineyard" 2018</i>	78
Furmint, <i>Tokaji, Hungary, Disnoko 2022</i>	52
Gewürztraminer, <i>Pfalz, Germany, P.J. Valckenberg 2018</i>	49
Moscato, Veneto, Italy, Pavan	40
Riesling, <i>Mosel, Germany, Raimund Prüm "Essence" 2020</i>	40
Riesling, <i>Nahe, Germany, Schlossgut Diel Kabinett 2020</i>	64
Riesling, <i>Mosel, Germany, Max Ferdinand Richter "Zeppelin" 2021</i>	56
Field Blend, <i>Alsace, France, Marcel Deiss "Complantation" 2021</i>	72
Sauvignon Blanc, <i>Quincy, Loire Valley, France, Domaine Adèle Rouzé 2022</i>	68

ROSÉ

Languedoc-Roussillon Rosé, <i>France, Moulin de Gassac "Guilhem"</i>	46
Grenache Rosé, <i>Paso Robles, CA, Tooth & Nail "Destinata" 2021</i>	60

RED WINE

BY THE BOTTLE

RED

Pinot Noir, <i>Côtes d'Auxerre, Burgundy, France</i> , Domaine d'Édouard "Les Collines de Vaux" 2020	84
Pinot Noir, <i>Willamette Valley, Oregon</i> , "3 Degrees" 2022	75
Pinot Noir, <i>Santa Cruz Mountains, CA</i> , Rhys, Alpine Vineyard 2019	235
Grenache, Syrah, Mourvèdre, <i>Columbia Valley, Washington</i> , Latta "Latta" 2018	85
Garnacha, <i>Priorat, Spain</i> , Celler Pasanau "Cepes Nous" 2019	68
Monastrell, <i>Jumilla, Spain</i> , "Rumor"	40
Syrah Blend, <i>Santa Lucia Highlands, CA</i> , Morgan "G17" 2021	58
Barbaresco, <i>Piedmont, Italy</i> , Mario Giribaldi "Alma" 2018	79
Cab Sauv/Merlot, <i>Sainte-Croix-du-Mont Bordeaux, France</i> , "Château La Rame "	60
Cabernet Sauvignon, <i>Stellenbosch, South Africa</i> , "Aslina"	84
Cabernet Sauvignon/Merlot/Cab Franc, <i>Napa Valley, CA</i> , Jax "Taureau" 2021	70
Cabernet Franc, <i>Chinon, France</i> , Domaine Baudry-Dutour "Amaranthe" 2020	64
Tempranillo, <i>Ribera Del Duero, Spain</i> , Dominio Pingus "Flor de Pingus" 2021	195
Tempranillo, <i>Castilla y León, Spain</i> , Tridente "Rejón" 2018	96
Zinfandel, <i>Paso Robles, CA</i> , Opolo "Mountain Zinfandel" 2021	62
Touriga Nacional, <i>Douro Valley, Portugal</i> , Quinta do Infantado 2019	58
Sangiovese, <i>Rosso di Montalcino, Italy</i> , Mulinari "L'Aietta" 2020	110

CLASSIC COCKTAILS

Aperol Spritz	12	Mojito	12
Aviation	13	Negroni	12
Bees Knees	12	Old Fashioned	14
Borghetti Espresso Martini	15	Paloma	12
Daiquiri* *contains orgeat (almond)	12	Sazerac	14
Dark & Stormy	12	Sidecar	13
French 75	12	Whiskey Smash	12
Manhattan	14	Make me something	TBD
Margarita	12	MOCKTAILS	7
Martini	12 well / 15 top	Pomegranate Mint Fizz	8
Gin Martinez	15	'Aperol' Honey Spritz*	11

COCKTAIL SPECIAL

*contains caffeine + bitters

Watermelon Salad	18
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SOMETHING NICE

SOMETHING NEAT

Fernet Branca	10
Nonino Amaro	12
Lalo Blanco Tequila	14
Gran Centenario Reposado	12
Santaleza Reposado	20
Madre Mezcal	15
Brandy Sainte Louise	12
Kasama Filipino Aged Rum	12
Bardstown Origin Bourbon	17
Loch Lomond Glengarry 12-Year	16

Enjoy your experience tonight?

Treat our team to a round!	20
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COMING UP



WOMEN'S DINNER MARCH 24

Ephemera partners with TESSA for an evening of beautiful dishes, cocktails, wines and art crafted by Colorado Springs women in the industry!

Featured Chefs Katie Fisco, Hannah Cupples, and Nora Dillon

[Tickets](#)

Join Our New Supper Club



**Enjoy a new way to experience
Ephemera at home!**

Dinner for 2 - 95 | Dinner for 4 - 185
1 Bottle of Wine - 35 | 2 Bottles of Wine - 65

[Join today](#)

*Consuming Items Marked with * indicates that raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

We are happy to accommodate allergy requirements, however cannot guarantee against the risk of cross contamination.