



## Guest Chef Summer



**Shane Dean June 21**  
Professional Chef, Culinary  
Consultant & Aircraft  
Mechanic

Asian Tasting Menu (Zita's)  
"A curated journey of flavor,  
texture, and balance"

**Julie Hutslar June 28**  
Artist, Ethnic Vegetarian

Julie will be preparing some of her  
favorite vegetarian Indian dishes  
including potato samosas, palak  
paneer, anikilt wat and mango  
custard for dessert.



## DINNER ENTREES THIS WEEK

( SERVING AT 4PM )

### \*Grilled 6oz Filet Mignon 30

Choose between a balsamic marsala reduction or a  
horseradish sweet cream drizzle. Served with  
asparagus and garlic mashed potatoes mascarpone.

#### Wine Pairing

##### BIANCHI PETITE SIRAH

Paso Robles CA

15/38

"Inviting scents of cocoa & mocha, complemented by vibrant notes  
of boysenberry, blackberry, and blueberry. Rich flavors of plums  
dominate, accented by hints of smoky dark-berried fruits. A  
full-bodied structure with well-integrated tannins, leading to a  
long, satisfying finish that linger with a touch of spice."

##### PARDUCCI CHARDONNAY

Mendocino County CA

10/25

"Well balanced, fruit-forward white that sits somewhere between  
crisp and creamy. Light to moderate oak influence, and not a  
buttery bomb. Smooth and medium-bodied, with a soft creamy  
finish."

### 🌿 Baked Ziti 20

Ziti pasta layered with velvety ricotta, melted mozza-  
rella, and aged parmesan, all baked in a tomato-vod-  
ka cream sauce until golden and bubbling.. Served  
w/a side salad and baguette.

#### Wine Pairing

##### VIETTI BARBERA D'ASTI TRE VIGNE

Italy

14/35

"Aromas of ripe red cherries, vanilla, and hints of violets. This  
medium-bodied and dry wine, features a bright acidity and soft  
tannins. Flavors of dark cherry, plum, and subtle spice lead to a  
well-balanced finish."

##### SCHLINK HAUS RIESLING KABINETT

Central Coast CA

9/23

"Harmonious blend of orchard fruits like apple & peach, compli-  
mented by a touch of tangerine acidity. The wine's off-dry nature  
offers a gentle sweetness without being overpowering. Clean &  
refreshing, with a lingering fruitiness that make it an easy-drinking  
choice."

\*Consuming undercooked or raw meat may increase  
your risk of foodborne illness.

## WINE LIST

SCAN QR CODE FOR  
WINE LIST & TASTING NOTES



A 20% gratuity will be added for parties 8 or more.



mountain  
bistro



v6.04.25



mountain  
bistro

FINE  
WINES



FRESH,  
CREATIVE  
MENU



CRAFT  
BEERS



ZITASMTNBISTRO.COM

THURSDAY, FRIDAY & SATURDAY  
NOON - 8 PM  
719-235-5820

## FEATURED FINE WINES

Take your open bottle home

Dinner menu wines available by the glass.

## RED

**SCAIA ROSSO** 9/23  
Northern Italy

“Ruby red with purple reflections. Well-balanced, tangy, and fresh. The wine is intense and possesses a good body, despite its youthful lightness. Aroma of floral scents and fruity notes of cherries, plums, and woodland berries.”

## WHITE

**TERRA ALPINA PINOT GRIGIO** 12/30  
Northern Italy

“Brilliant straw yellow hue offering aromas of green apple, pear, citrus zest, & floral notes. The palate is crisp & refreshing, featuring flavors of white peach, almond, and a touch of minerality, leading to a clean, lingering finish.”

## ROSE

**SCAIA ROSE** 9/23  
Northern Italy

“Pale pink with delicate salmon hues. Crisp and well-blanced, featuring flavors of pink grapefruit & raspberries. The wine offers tangy freshness and smooth, medium-bodied texture and finishes clean & refreshing, with a lingering fruity after taste that invites another sip.”

## BUBBLES

**PIZZOLATO -La Cantina**  
Italy - Individual Bottles 13

## COLORADO CRAFT BREWS ON TAP

Wibby Brewing Co., Longmont, CO

Wibby Jibby 7

Wibby Moondoor DUNKEL 7

## SELECT SPIRITS

Pendleton Midnight 12

Nikka Japanese Whiskey 15

The Macallan Double Cask SCOTCH 20  
12 Years Old

## SPECIALTY COCKTAILS

Mule 12

Spicy Margarita 12

Refresher w/Vodka 12  
Strawberry, Kiwi, Dragon Fruit, Mango, Peach

Hibiscus Lemonade 12

Elderflower Limeade 12

Old Fashioned 15

Cherry Blossom Whiskey 15

## AFTER DINNER DRINKS

Tawny Porto, 10 yr old 15  
Portugal, Flavors of honeyed fruits, nuts, and spice

Coffee or Hot Tea NC

## DRINKS-NO ALCOHOL


Refresher Drinks 6  
Strawberry, Kiwi, Dragon Fruit, Mango, Peach

Soda 3  
Pepsi, Dt. Pepsi, Dr. Pepper, Sprite, Mt Dew

Iced Tea 5

## SHAREABLES (ALL DAY)

**CHARCUTERIE** 25  
Loaded with chef’s choice of cheeses, meats, and accoutrements.

**VEGETARIAN CHARCUTERIE** 20   
Loaded with chef’s choice of cheeses, house-made hummus and accoutrements.

**JUMBO CHICKEN WINGS** 18  
Six lightly seasoned jumbo wings with veggies and your choice of dipping sauce.

**ELK & PROVOLONE SKILLET.....**20  
Elk sausage with gooey provolone served with a warm baguette

**CHEESE & FRUIT** 14   
A selection of the finest cheeses and fresh fruit.


**WARM BAGUETTE** 8   
Baugette with honey butter or seasoned olive oil.

**PRETZEL** 5  
Warm soft prezel with nacho cheese or mustard.

## SALAD (LUNCH & DINNER)

**ROMAINE CHICKEN CAESAR** 17  
Grilled chicken on a bed of lightly grilled romaine topped with mixed cheeses and classic caesar dressing.

**CAPRESE SALAD** 15   
Mozzarella, sliced tomatoes, fresh basil drizzled with balsamic glaze.

**GARDEN SALAD** 10   
Bed of romaine topped with mixed veggies and your choice of Italian or Caesar dressing.

 Vegetarian

We salt lightly, add more to your liking.

## SANDWICHES (NOON - 3PM)

Add Joe’s Potato Salad +5

Add Garden Side Salad +5


Add Hot Peppers +1

**CRESTONE CLUB** 14  
Loaded with ham, roasted chicken, bacon, American cheese, lettuce, tomato, mayo & mustard on a croissant.

**ROASTED CHICKEN & CHEDDAR** 12  
Roasted chicken, cheddar, lettuce, tomato, and mayo on a croissant.

**HAM & SWISS** 12  
Ham, swiss cheese, lettuce, tomato, and mustard on a croissant.

**BLT** 11  
Bacon, lettuce, tomato, and mayo, on a croissant

**VEGGIE** 10   
House-made hummus, swiss cheese, lettuce, and tomato on multi-grain bread.

**ROAST BEEF & PEPPER JACK** 14  
Lean roast beef, pepper jack, lettuce, tomato and horseradish sauce on a croissant.

## SUBSTITUTIONS

**BREAD**  
Croissant, Bagel, Multi-grain

**CHEESE**  
Cheddar, American, Pepper Jack, Swiss

