

* SIMPLE TASTES *

HOT OLIVES	4	CRISP GREEN BEANS, MUSTARD AIOLI	5
DEVILS ON HORSEBACK	5	ASST. HOUSEMADE PICKLES	4
SEA SALTED MIXED NUTS	5	PANISSE. BUTTERNUT KETCHUP	5
CRUDO, DAILY	a.q.	LOCAL CHICKEN LIVER PATE. APRICOT	5

* SMALL PLATES & BOWLS *

SOUP of the MOMENT	a.q.
CARPACCIO of AHI TUNA wasabi aioli. sweet soy. wonton & scallion salad 10	
ROAST PALISADES BEETS MEDJOL DATES, CRISP CHICKPEAS & ALMONDS cumin seed vinaigrette & sheep's milk feta 9	
SOFT POACHED LOCAL FARM EGG housemade bacon, smoked trout & spuds; arugula 11	
ANCHO CHILI BBQ "HOPPITY ACRES" RABBIT TOSTADA braised beans, pickled radish slaw, queso fresco & lime crema; avocado relish 10	
NORTH FORK GOAT MARSALA ROAST TOMATO, SHROOMS & GREENS truffled chevre agnolotti, reggiano 12	
MARYLAND CRAB CAKE SIX89 GARDEN PICKLE TARTAR GWS potato & housemade bacon hash. fingerling chips 12	
PEI MUSSELS WHITE WINE & LEMON SIX89 garden garlic scape butter, sourdough croutons 8	
HOUSEMADE 6 MONTH PROSCIUTTO BURRATA sea salt grissini. arugula. evo. balsamic 10	

* GREENS *

CRISP GNOCCHI SALAD ROASTED WILD MUSHROOMS & BUTTERNUT SQUASH	truffled oregano vin 10
CHOPPED HEARTS of ROMAINE SOURDOUGH CROUTONS	roasted garlic ceaser. reggiano 8
GATHERED LOCAL GREENS HORSERADISH VINAIGRETTE	spiced pecans, Granny Smith apples & smoked trout 10

* LARGE PLATES & BOWLS *

"DAL BHAT"	curried vegetables, lentil & spinach broth & crisp Arborio rice cake; pappadam 17
MILAGRO RANCH BEEF BOLOGNESE FRESH CAVATELLI	housemade ricotta cheese, torn basil 18 lg 10sm
BUTTERNUT SQUASH RAVIOLIS BROWN BUTTER & THYME	Pt. Reyes bleu cheese fondue & toasted hazelnuts 20 lg 12 sm
OVEN ROASTED ½ NATURAL CHICKEN TRUFFLED ROSEMARY JUS	crisp bacon, butternut squash & potato home fries 19
PAN SEARED LOCH DUART SALMON MAINE LOBSTER, FENNEL & APPLE SLAW	Maine lobster & green onion mashed potatoes; lobster & tarragon crème 27
SLOW ROASTED BERKSHIRE PORK SHOULDER SWEET & SOUR FENNEL & APPLE	smoked mozzarella stone ground grits 25
PAN ROASTED BLACK ANGUS FILET MADEIRA REDUCTION	creamed spinach, horseradish spuddies, crisp onion straws 29
GRILLED COLORADO LAMB LOIN CHOPS SWEET & SMOKEY ACHIOTE BBQ SAUCE	hominy stew, avocado relish 27
MILAGRO RANCH GRASS FED ANGUS BURGER	truffled parmesan fries, greens 14 add pancetta, cheese, shrooms, roasted romas 1ea

* SIDES *

SMOKED MOZZ. GRITS	5	LOBSTER MASHED POTATO	6
TRUFFLED PARM FRIES	5	POTATO & SQUASH HOMEFRIES	5
CURRY ROASTED VEG	4	CREAMED SPINACH	5
HOMINY STEW	4	PLATTER of THREE	12

* RANDOM ACTS of COOKING | family style for communal indulgence * a.q. *

MENU LEXICON

CRUDO: raw (it.). nightly presentation of select raw fish, meat or vegetable.

BURRATA: house made creamy ricotta wrapped in fresh mozzarella. seasoned with extra virgin olive oil and sea salt.

PANISSE: originating in Northern Italy, this is a mix of chickpeas with fontina and herbs, then fried crisp. an excellent gluten – free choice!

AGNOLOTTI: meaning “priests’ caps”; small, rolled raviolis of semolina pasta.

LEXICON: vocabulary, glossary, terminology or dictionary.

QUESO FRESCO: Spanish creamy, mild unaged white cheese

MILAGRO: Spanish for miracle. once you’ve tried our burger you will agree.

CHAD: coolest man in Carbondale. arguably. ask him.

CARPACCIO: style of serving raw food items where it is pounded flat as to really take on the flavors of which it is served with.

RANDOM ACTS: served family style for your table to share. Number of courses vary directly with your hunger. With matching wines or without.

DEVIL’S on HORSEBACK: medjool dates, stuffed with mascarpone, wrapped in pancetta; then roasted

TRUFFLE: melanosporum superiorus. “mushroom“ growing in symbiosis with certain trees, esp. oaks, and only in particular soils and climates. The exquisite aroma makes their exorbitant price almost worthwhile. Black truffles from Perigord; white truffles from Alba; domestic truffles from Oregon.

CELL PHONES: should be maintained in the “off” position.

ROMESCO: Spanish sauce comprised of roasted red peppers, toasted almonds, garlic, anchovy, lemon & evo

CRYSTAL: well defined geometric shapes. unique and irreplaceable, just like our server Crystal.

ACHIOTE: paste made from annatto seeds in Central America. brick red in color and dried chili in flavor

MADRAS CURRY: a spice blend of over 20 Indian spices in a hotter style than curry powder

DAL BHAT: staple dish of Nepal comprised of lentils and rice.

CHEVRE: fresh, soft goat cheese. made in house of course.

Six89 would like to thank the local farmers, producers & artisans who provide us with much of our stuff.

We urge you to support the following whenever possible

Sustainable Settings
Rivendell Farm
Milagro Ranch
Fresh & Wyld
Woody Creek Cellars
S. Rhodes Vineyards
Peak Wine & Spirits
High Wire Ranch
Closer to Heaven
Hoppity Acres
Borden Farm

Rocky Mountain Bacon
Stone Cottage Cellars
Alfred Eames Cellars
Zephyros Farm & Garden
Avalanche Cheese
Stranahan’s Colorado Whiskey
Sutcliffe Vineyards
Stahl Orchards
Alleghany Meadows
Desert Weyr
Colorado Catch

The Living Farm
(TLF)
Magidson Fine Art
Ute City Gardens
Zimmerman Pork
Two Leaves & a Bud
Jack Rabbit Hill
Rendezvous Farm
Divide Creek
Bella Farms
Hillside Acres