

## *Tonight's Tapas*

### **Charcuterie Board 14**

*House Selection of Cured Meats, Cheeses,  
Marinated Vegetables*

### **Bread Service 3**

*Baked Baguette, 2 Spreads,  
Oil & Balsamic Vinegar*

### **Tuna Taco 7**

*Avocado, Ponzu, Ginger, Wasabi*

### **Baked Brie 12**

*Port Wine Fig Reduction, Salted Marcona Almonds*

### **Lobster Mac N Cheese 8**

*White Truffle Drizzle*

### **Peppadews 5**

*Goat Cheese & Herb Stuffed, Chili Oil*

### **Spinach & Artichoke Dip 7**

*Homemade Pita Chips*

### **Saganaki 7**

*Flamed Halloumi Cheese, EVO, Herbs, Grilled Pita*

### **Duck Spring Rolls 7**

*Hoisin Dipping Sauce*

### **The Chips 5**

*Blue Cheese Dressing, Truffle Oil*

### **Steamed Mussels 6**

*Fat Tire, Andouille, Jalapeno, Dijon*

### **Denver Lamb Ribs 7**

*Smokey Greek Yogurt Sauce*

### **Bison Carpaccio 7**

*Candied Lemon Peel, Pecorino, capers, Toast Points*

### **Stuffed Dates 5**

*Goat Cheese, Prosciutto Wrapped*

### **Little Reuben 6**

*Corned Beef, House Sauerkraut, Thousand Island*

### **The Stack 5**

*Mini Portabellas, Roasted Peppers,  
Mozzarella Cheese, Basil, Tomato*

### **Hummus Trio 6**

*Ask Your Server for our Daily Selection*

### **House Cut Fries 5**

*Duck Fat Fried, Foie Gras Snow, Black Truffle Mayo*

### **Crispy Calamari 6**

*House Pickled Peppers, Parmesan,  
Marinara, Lemon Aioli*

*Tapas & Small Plates Served*

*In the bar or Lounge 3 to Close*

*Monday Through Saturday...*

*Eat Well, Drink Some, Be Happy!*



## *Tapas Menu*

*Eat Well, Drink Some, Be Happy!*

*Jay's proudly supports our local  
farms and growers!*

*With fresh ideas, & farm to table sustainability  
we will constantly strive to add new, healthy,  
organic and natural foods to our menus.*



*135 W. Oak St  
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*For Reservations  
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*Or*

*Open Table  
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