

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

Peppadews 5

Goat Cheese & Herb Stuffed, Chili Oil

Spinach & Artichoke Dip 7

Homemade Pita Chips

Saganaki 7

Flamed Halloumi Cheese, EVO, Herbs, Grilled Pita

Wild Boar Taco 6

Lingonberry Preserves, Cranberry Slaw

The Chips 5

Blue Cheese Dressing, Truffle Oil

Steamed Mussels 6

White Wine, Garlic, Butter

Denver Lamb Ribs 7

Smokey Greek Yogurt Sauce

Shrimp & Crab Cakes 6

Citrus Beurre Blanc, Tomato Oil

Stuffed Dates 5

Goat Cheese, Prosciutto Wrapped

Little Dipper 6

Sliced Prime Rib, Horseradish Crème, Au Jus

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 Monday–Sunday 3 till close

In the lounge or at the bar

Eat Well, Drink Some, Be Happy!



Tapas Menu

*Tapas & Small Plates
Served Monday – Sunday 3 till close
In the lounge or at the bar*

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
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