

# 626 ON ROAD

MODERN AMERICAN CUISINE AND WINE BAR

**S H A R I N G M E N U... We Serve this Menu All Day!!!**

|  |    |
|--|----|
| Seared Foie Gras with caramelized blood orange and Cointreau Noir sauce  | 17 |
| Cherry Smoked Sea Scallops, vanilla – foie gras sauce, squid ink pasta   | 17 |
| Ahi Tartar; lime juice, spicy mayonnaise, (after 4PM)  | 11 |
| Cheese fries with white truffle oil and French sea salt  | 9  |
| Black bean patties with lime-cilantro crème fraîche and red pepper coulis  | 8  |
| Pistachio goat cheese patties with hazelnut syrup and red miso onions  | 9  |
| 626 Strudel of seasonal vegetables and goat cheese, basil oil and red pepper coulis.   | 9  |
| 626 Cheese Plate... MouCo Truffello (Fort Collins, CO), Robiola Bosina (Italy), Ubrriaco Casearia (Italy), Pecorino Pepato (Sicily), roasted almonds | 16 |
| Ahi Eggrolls with citrus teriyaki soy, sweet soy, and wasabi cream   | 16 |
| Country Style Pâté (house made); pork tenderloin (Kurobuta pork), chicken liver (Red Bird, all natural), Grand Marnier; Armagnac marinated prunes    | 11 |
| "Crispy" Fresh Mozzarella (house made), Asian pumpkin breading, coconut red curry sauce, organic mix greens, lemon thyme vinaigrette                 | 13 |
| Mac & Cheese ... lumaconi pasta, lobster, mascarpone cheese, and white truffle oil   | 16 |
| Ravioli with St. Pete's Blue cheese, peach and walnut sauce with roasted beet salad  | 14 |
| Maytag bleu cheese escargot ... simmered in garlic, butter, parsley, and Merlot with wild rice waffles   | 10 |

**20% Gratuity (on pretax total) added to parties of six or more.**

**Please refrain from cell phone use.**

**We welcome well behaved children.**

**970-257-ROAD (7663)**

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## **Amusement Hour Menu... 4-5:30pm daily** ... in the Bar area only

|   |        |
|---|--------|
| Spanish Almonds   | \$2    |
| Bread service per person  | \$2    |
| Spicy Mix of Mediterranean Olives   | \$3    |
| Olive Flight / Lucques, Spicy Mix, French Black                                       | \$3    |
| Barcelona Tapas; hard boiled egg, marinated<br>White anchovies, grilled 7-grain bread | \$4    |
| Maytag Blue Cheese Escargot   | \$6    |
| 626 "Sliders" Beefalo (3 each)  | \$6.26 |
| 626 "Sliders" Lamb (3 each)   | \$6.26 |

## **Amusement Red or White Wine (changes daily) \$5**

No to-go *amuse-ments*. Container for leftovers.. \$.50

**The staff of 626 ON ROAD  
is strongly committed to recycling all  
glass, paper, plastic, and cardboard.**

**Our Patio is a Non Smoking Zone**

# R.O.O.D COCKTAILS



## POMEGRANATE MANHATTAN ... \$10

Breckenridge Bourbon, Pomegranate Nectar, Cynar  
Artichoke Liqueur, and Ginger Beer, Kissed with Blood Orange Bitters

## STRAWBERRY PEPPERCORN ... \$11

Stolichnaya Strawberry Vodka with Muddled Fresh Basil, Mint and Black Peppercorn  
Shaken with House Lemon Syrup

## BLUEBERRY HIBISCUS MARTINI ... \$14

Stolichnaya Blueberry Vodka, Served up with Frozen Blueberries  
House Lemon Syrup with Hibiscus Reduction Sugar Rim

## 626 SAZERAC...\$9

Sazerac Rye Whiskey Kissed with Absinthe and Rhubarb Bitters

## MARGATINI...\$11

Milagro Silver Perfect Margarita.....Martini Style

## HIGH DOLLAR MARTINI...\$12

Hynotiq Liqueur, Rémy Martin 1738 Cognac and Stoli Peachik

## YVETTE AFFAIR \$9

French Crème Yvette Violet Liqueur with Spanish Brut Cava

## DESSERT MARTINI ... \$14

Roundhouse Corretto Coffee Liqueur and Café Bohème  
Shot of Traders Espresso and Stolichnaya Vanil,  
Kissed with Torres Brandy, Chocolate Truffle, Ancho Chili Rim

