

Indulge is not a franchise, but a locally-owned and operated establishment. We live in Highlands Ranch and wanted to provide our community with a different type of dining experience. While our theme is wine, tapas (appetizers) and desserts, we also feature cheese, salads and entrées, uniquely prepared by our Executive Chef with the freshest ingredients. The tapas style of eating is sharing plates, so give it a try and enjoy!

## Tapas

<b>Assorted Salted Nuts</b>	<b>5</b>
<i>Suggested pairings: Cara Mia Prosecco or Ray's Station Cabernet</i>	
<b>Assorted Marinated Olives</b>	<b>7</b>
<i>Suggested pairings: Gabbiano Chianti or Cara Mia Pinot Grigio</i>	
<b>Spring Onion Tart</b>	<b>6</b>
With goat cheese and spring green salad tossed in preserved lemon vinaigrette <i>Suggested Pairings: Basa Sauvignon Blanc or Holy Cow Chardonnay</i>	
<b>Classic Blue Dip</b>	<b>7</b>
Garlic roasted fingerling potatoes, baby carrots, and cucumber chips with blue cheese dip <i>Suggested pairings: Gloria Ferrer Sparkling or Chateau Damase Bordeaux</i>	
<b>Warm Roasted Red Pepper Hummus</b>	<b>9</b>
Topped with kalamata olives and feta, served with large portion of warm flatbread <i>Suggested pairings: Kung-Fu Girl Riesling Or Rhea Pinot Noir</i>	
<b>Steamed Green Lip Mussels (Thurs/Fri/Sat only)</b>	<b>9</b>
Tapas size fresh mussels steamed with white wine served with aioli dressed crustini for dipping <i>Suggested pairings: Cambria Viognier or Yangarra Rosé</i>	
<b>Mini Steak Sliders</b>	<b>7</b>
Two sliders dressed with fresh arugula, white cheddar, and red pepper horseradish cream <b>Extra Sliders 3.5 each</b> <i>Suggested pairings: Cline Zinfandel or Gemtree Shiraz</i>	

## Salads

<b>Caprese Salad</b>	<b>7</b>
Olive oil blistered cherry tomatoes layered with fresh mozzarella basil and balsamic reduction <i>Suggested pairings: Gabbiano Chianti or Cara Mia Pinot Grigio</i>	
<b>Classic Steakhouse Salad (small/large)</b>	<b>5/9</b>
Boston butter bib lettuce, blue cheese and bacon <b>Add grilled chicken</b>	
<i>Suggested pairings: Scott Chardonnay or Domaine Jardinière Côtes Du Rhone</i>	
<b>Baby Spinach Salad (small/large)</b>	<b>5/9</b>
Fresh orange segments, spiced nuts, shaved red onions and parmigiano reggiano shavings tossed with light citrus vinaigrette <b>Add grilled chicken</b>	
<i>Suggested pairings: Basa Sauvignon Blanc or Domaine Pichot Vouvray</i>	

## Home Made Grilled Flat Breads

<b>The Italian</b>	<b>10</b>
Grilled flatbread topped with Polodori Italian sausage roasted cremini mushrooms and whole milk mozzarella <i>Suggested pairings: Good Red or Sultry Merlot</i>	
<b>The Margherita</b>	<b>8</b>
Grilled flatbread topped with fresh basil, tomatoes and mozzarella <i>Suggested pairings: Gabbiano Chianti or Cara Mia Pinot Grigio</i>	

## Cheese

<b>Assorted Cheeses</b>	<b>13</b>
With traditional accompaniments <i>Suggested pairings: Château Roumieu Sauternes or Feraud-Brunel Côtes-du-Rhone Villages</i>	

## Large Plates

<b>Mini Steak Sliders &amp; Fries</b>	<b>13</b>
Three sliders dressed with fresh arugula, white cheddar, and red pepper horseradish cream with Indulge's Pommes Frites <b>Extra Sliders 3.5 each</b> <i>Suggested pairings: Cline Zinfandel or Gemtree Shiraz</i>	
<b>Steamed Green Lip Mussels (Thurs/Fri/Sat only)</b>	<b>15</b>
Entrée size fresh mussels steamed with white wine served with aioli dressed crustini for dipping <i>Suggested pairings: Cambria Viognier or Yangarra Rosé</i>	
<b>Gnocchi</b>	<b>10</b>
Roasted spring mushrooms, fresh chives and parmigiano reggiano shavings <i>Suggested Pairings: Chateau Damase Bordeaux or Scott Chardonnay</i>	
<b>Chicken Piard</b>	<b>12</b>
Chicken breast served with garlic roasted fingerling potatoes, asparagus, and grilled citrus <i>Suggested Pairings: Rhea Pinot Noir or Kung Fu Girl Riesling</i>	
<b>Seared Ahi Tuna</b>	<b>14</b>
Seared A+ sashimi-grade tuna with house-made wasabi/aioli drizzle, toasted black sesame seeds, oven-baked wonton chips and house green salad <i>Suggested pairings: Chime Pinot Noir or Airlie Gewürztraminer</i>	
<b>Grilled Petite Tender</b>	<b>15</b>
With espresso bourbon sauce, garlic roasted fingerling potatoes, caramelized cipollini onions and house green salad <i>Suggested pairings: Ray's Station Cabernet or Zamba Malbec</i>	
<b>BBQ Pork Shanks &amp; Spoonbread</b>	<b>15</b>
Three smoked and braised pork shanks with house-Made red wine BBQ sauce and bowl of spoonbread <i>Suggested pairings: 7 Deadly Zins or Rays Station Cab</i>	
<b>Pan Seared Scallops</b>	<b>15</b>
Three large sweet seared divers scallops with polenta cake, shaved leek salad, and house-made chorizo meatballs <i>Suggested pairings: Scott Chardonnay or Domaine Pichot Vouvray</i>	
<b>Bone-in Rib Eye</b>	<b>25</b>
12 oz., 1" cut served with soft polenta and gorgonzola & parmesan and arugula green salad with grilled citrus dressing <i>Suggested pairings: Cline Zinfandel or Ray's Station Cabernet</i>	
<b>Add blue cheese, parmigiano reggiano, or roasted garlic crust</b>	<b>2</b>
<b>Sides</b>	<b>4</b>
Indulge's Pommes Frites Garlic and herb roasted fingerling potatoes Roasted asparagus with chili flakes Caramelized onions and cremini mushrooms Sweet braised & roasted baby carrots	

Ask your server about tonight's special!

Executive Chef – Daniel Hyman  
Peter Fatianow & Delinda Romero Proprietors

On Facebook at Fans of Indulge Wine Bar

303.991.1994 [www.indulgewinebar.com](http://www.indulgewinebar.com)

## Desserts

<b>Fresh Fruit Empanada</b>	<b>8</b>
Strawberry, Blueberry, or Strawberry and Brie with scoop of gelato <i>Suggested pairings: Friuli Strawberry Beer or Marquis de la Tour Sparkling</i>	
<b>Grand Marnier Bread Pudding</b>	<b>8</b>
With bourbon caramel sauce, crème fraîche drizzle and scoop of gelato <i>Suggested Pairings: Quinto do Crasto Vintage Port or Selaks Ice Wine</i>	
<b>Fresh Panna Cotta</b>	<b>8</b>
<i>Toppings change daily – ask your server</i> <i>Suggested Pairings: Choice of Leopold Bros. Liqueur – French Press Espresso, Michigan Tart Cherry, Pallisade Peach, New England Cranberry, Blackberry</i>	
<b>Italian Crème Cake</b>	<b>8</b>
With fresh berry red wine sauce <i>Suggested pairings: Gagliardo Favorita or Moscato d’Asti</i>	
<b>Carrot Cheese Cake</b>	<b>8</b>
With Bourbon Caramel Sauce <i>Suggested pairings: Gagliardo Favorita or Moscato d’Asti</i>	
<b>Two Scoops Gelato</b>	<b>8</b>
Ask your server about today’s selection <i>Suggested pairings: Blandy’s Alaveda Madeira or Santa Julia Late Harvest Torrontes</i>	
<b>Indulge’s Signature Baked Alaska</b>	<b>9</b>
<i>Suggested pairings: Château Roumieu Sauternes or 2001 Quinto do Crasto Vintage Port</i>	
<b>Chocolate Orange Fondue for Two</b>	<b>12</b>
With fresh fruit and pound cake <i>Suggested pairings: 100 years of Porto Flight or Errazuriz Late Harvest Sauvignon Blanc</i>	
<b>Assorted Cheeses</b>	<b>13</b>
With traditional accompaniments <i>Suggested pairings: Château Roumieu Sauternes or Feraud-Brunel Côtes-du-Rhone Villages</i>	

## Dessert Wines by the Glass

<b>2005 Château roumieu-Lacoste, Sauternes, FR</b>	<b>12</b>
<b>2007 Via Lattea, Moscato d’Asti, IT</b>	<b>9</b>
<b>NV Blandy’s Alaveda, Bual, Madeira, PO</b>	<b>6</b>
<b>Taylor, Tawny Port, PO</b>	
<b>10 Year</b>	<b>7</b>
<b>20 Year</b>	<b>10</b>
<b>30 Year</b>	<b>20</b>
<b>40 Year</b>	<b>30</b>
<b>2001 Quito do Crasto, Port, Late Bottle Vintage, PO</b>	<b>12</b>
<b>NV Sandeman’s, Armada, Oloroso Cream, Sherry, SP</b>	<b>8</b>
<b>2006 Selak’s, Riesling Icewine, East Coast, NZ</b>	<b>7</b>

## Dessert Flights

<b>Late Harvest Whites of the Southern Hemisphere</b>	<b>10</b>
2007 Santa Julia, Late Harvest Torrontes, Mendoza, ARG	
2007 Aresti, Gewürtraminer, Curiço, Calley, CH	
2006 Errazuriz, Sauvignon Blanc, Casablanca Valley, CH	
<b>100 Years of Port</b>	<b>25</b>
Taylor Tawny Port, PO –10, 20, 30, 40 year 1oz each	