

# FOUR

BY BROTHER LUCK

719.434.2741

321 N. TEJON STREET  
COLORADO SPRINGS, CO 80903

## FOUR COURSE TASTING MENU

\$60

WINE PAIRINGS

\$27

SOMMELIER'S SELECTION  
WINE PAIRING  
(ADD \$5 PER PAIRING)

## CHEESE AND CHARCUTERIE BOARD

\$25

## OYSTERS

1/2 DOZEN \$15

1 DOZEN \$28



## FIRST COURSE

### BLUE CORN BREAD 9

Wojapi, Pueblo Chile,  
Honey

### JALAPENO POPPERS 10

Toasted Cumin, Cream  
Cheese, Jalapeno Syrup

### TUNA CEVICHE\* 12

GF Mango, Avocado, Yucca  
Chip, Coconut

### DUCK CARNITAS 10

GF Corn Tortilla, Cotija Cheese,  
Apple Salsa, Radish

## SECOND COURSE

### RABBIT GREEN CHILI 11

GF Pueblo Chile, Charred Onion

### KOHLRABI SALAD 11

GF Pear, Grapefruit Vinaigrette, Frisee,  
Radish, Jalapeno

### ANASAZI BEAN

### AGNOLOTTI 12

Yellow Tomato, Roasted  
Mushroom, Cilantro

### BROCCOLI BEER

### CHEESE SOUP 11

Goat Cheese, Space Force IPA,  
Pumpernickel Bread

### PORK BELLY AL PASTOR 13

GF Charred Pineapple Salsa, Jicama,  
Chicharrones, Lime

### SPANISH OCTOPUS 14

GF Squid Ink Gel, Saffron Aioli,  
Chorizo Risotto, Manchego  
Cheese

## THIRD COURSE

### DUCK BREAST\* 34

GF Chili Coated Turnips, Fennel  
Soubise, Turnips Greens, Blood  
Orange Gastrique

### HERBED PORK CHOP\* 36

GF Salted Caramel Demi  
Glace, Chorizo Hash,  
Quail Egg

### NY STRIP\* 38

GF Parsnip Puree, Brussel Sprout  
Leaves, Piquillo Pepper, Smoked  
Garlic Béarnaise

### HUITLACOCHÉ SALMON\* 34

Blue Corn Pancake, Succotash,  
Tequila Beurre Blanc, Pepita

### GRAPEFRUIT ROSEMARY

### CHICKEN 30

GF Sweet Potato, Charred  
Gooseberry, Romanesco,  
Grapefruit Beurre Blanc

### 'TRIPLE M BAR'

### SMOKED LAMB 30

GF Pesole Stew, Radish, Lime,  
Hominy, Cotija Cheese, Avocado

### ROASTED CAULIFLOWER

### ENCHILADAS 29

GF Mushroom, Oaxaca Cheese, Black  
Garlic Mole, Refried Beluga  
Lentils, Cotija Cheese, Herbs

## FOURTH COURSE

### CHOCOLATE FLEXI

### GANACHE 11

Beet Sponge, Huckleberry Fluid  
Gel and Compote

### WHITE CHOCOLATE

### CHIBOUST 11

GF Crème Fraiche, Grapefruit Sorbet,  
Rosemary Meringue

### ALMOND TRES LECHES

### CAKE 11

Cardamom Ice Cream, Amaretti  
Cookies, Chantilly

### STICKY TOFFEE

### PUDDING 11

GF Candied Toasted Pecans, Molasses  
Ice Cream, Toffee Sauce

\*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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## COCKTAILS

<b>Rosemary Old Fashioned</b>	13
Woody Creek Bourbon, Rosemary Simple, Ango and Lavender Bitters	
<b>Emerald</b>	12
Pear Vodka, Green Chartreuse, lime	
<b>Apple Cinnamon Mule</b>	12
Dark Rum, Absolut Pear, Apple Cinnamon Simple, Lemon, Ginger Beer	
<b>Mesa Verde</b>	12
Blanco Tequila, Poblano Liqueur, Lime, Agave, Mint	
<b>Springs 75</b>	12
The Decc Bourbon, Ginger Liqueur, Lemon, Sparkling Wine	
<b>Solstice</b>	13
Lee Spirits Gin, Ginger Liqueur, Rosemary Simple, Cranberry and Lemon, Orange Bitters	
<b>Phoenix</b>	13
Tequila, Mezcal, Alpine Liqueur, Creme de Cacao, Chamomile, Blood orange, Bitters	
<b>R&amp;D Cocktail</b>	10
Bartenders Daily Creation	

## WINE

### WHITE AND SPARKLING

<b>CHLOE PROSECCO</b>	10
Italy, n/v, 187ml	
<b>JAUME SERRA CRISTALINO CAVA</b>	11
Spain, n/v, 187 ml	
<b>MOSHIN ROSE OF PINOT NOIR</b>	12
Russian River, California, 2017	
<b>GIOCATO PINO GRIGIO</b>	10
Slovenia, 2017	
<b>HEINZ EIFEL RIESLING</b>	10
Rheinhessen, Germany, 2017	
<b>PICHOT VOUVRAY</b>	12
Loire, France, 2017	
<b>NORA ALBARINO</b>	12
Rias Baixas, Spain, 2018	
<b>BABICH SAUVIGNON BLANC</b>	11
Marlborough, New Zealand, 2017	
<b>DUCKHORN CHARDONNAY</b>	16
Napa, 2016	
<b>STEELE CHARDONAY</b>	12
California, 2016	
<b>BEILER ROSE</b>	10
Provence, France 2018	
<b>CHANDON ROSE SPARKLING</b>	12
California, n/v, 187ml	
<b>INNOCENT BYSTANDER PINK MOSCATO</b>	10
Australia, 2018, 250ml	
<b>RED</b>	
<b>STRAIGHT SHOOTER PINOT NOIR</b>	12
Willamette Valley, Oregon, 2017	
<b>DECERO MALBEC</b>	12
Mendoza, Argentina, 2016	
<b>DESERT WIND MERLOT</b>	10
Wahluke Slope, Washington, 2016	
<b>6TH SENSE SYRAH</b>	12
Lodi, California, 2016	
<b>ILLUSION RED BLEND</b>	11
Lodi, California, 2017	
<b>CHATEAU STE. MICHELLE CABERNET</b>	11
Columbia Valley, Washington, 2015	
<b>AUSTIN HOPE CABERNET</b>	17
Paso Robles, California, 2017	
<b>BODEGAS IZADI RIOJA RESERVA</b>	12
Rioja, Spain 2015	
<b>ATTIMO BARBERA D'ALBA</b>	13
Piedmont, Italy, 2018	
<b>BIELER LA JASSINE COTES DU RHONE</b>	11
Rhône, France, 2018	
<b>COLTERRIS CABERNET</b>	13
Grand Valley, Colorado, 2016	
<b>DUBOEUF BEAUJULAIS VILLAGES</b>	10
France, 2017	
<b>EARTHQUAKE ZINFANDEL</b>	11
Lodi, California, 2016	
<b>SELVAPIANA CHIANTI</b>	12
Toscana, Italy, 2017	

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"I LOOK AT IT THIS  
WAY, THERE ARE  
FOUR KEY PEOPLE  
WHO I NEED TO WORK  
WITH TO SOURCE  
AMAZING  
INGREDIENTS:  
HUNTERS,  
GATHERERS, FARMERS  
AND FISHERMEN." -  
CHEF BROTHER LUCK



## LUNCH MENU 11 A M - 3 P M

### SHAREABLE

Beer Battered Cheese Curds	12
served with buffalo ranch	
Rabbit Poutine	12
braised rabbit, fries, wisconsin cheddar cheese curds, pickled onion, parsley	
Chicken Wings (6)	11
choice of scorpion sauce or black garlic mole, served with bleu cheese carrots and celery	
Jalapeno Poppers (3)	9
cream cheese, jalapeno syrup, pickled onion, pickled jalapeno, crema, cumin	

### SOUPS

Broccoli and Beer Cheese	10
space force ipa, goat cheese, pumpernickel toast	
Rabbit Green Chili	9
pueblo green chile, confit rabbit	

### SALADS

Mixed Green Salad	10
chipotle vinaigrette, cotija cheese, avocado, mango	
Grapefruit Salad	12
frisee, goat cheese, dried cranberries, almonds, red onion, grapefruit vinaigrette	

### LARGE PLATES

Sandwich of the Day	11
chef's choice	
Mushroom Philly Cheese	11
pumpernickel, asadero, caramelized onion, poblano, tomato, 1000 island dressing	
Buffalo Chicken Sandwich	12
bleu cheese, greens, buffalo sauce	
Bacon Jam Burger	12
bacon jam, herb aioli, pickles, cheese	
Tiny Burger	15
bacon jam, herb aioli, pork belly, fried egg, pickles, cheese	
Tequila BBQ Burger	14
tequila bbq sauce, oaxaca cheese, charred pineapple salsa, frisee	
Duck Carnitas Tacos (3)	14
corn tortillas, radish, serano chile, apple salsa, cotija	
Smoked Lamb Pesole	15
heritage beans, hominy, lime, cotija cheese, avocado	

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