
HOT & COLD BREAKFAST (8AM - 11AM)

housemade egg & cheese english muffin - 5
aged cheddar, add bacon, sausage, or avocado +1.50

sausage & cheese stuffed pretzel - 5
maple syrup or dijon

*smoked salmon bagel - 10
salmon gravlax, egg, dill & caraway cream cheese

*housemade egg & cheese bagel - 5
aged cheddar, add bacon or sausage +1.50

rolled oat & granola parfait - 4
greek yogurt

farro oatmeal - 5
cinnamon and date butter, pecans, raisins

fruit plate - 5
chef's daily selection of seasonal fruit

*croque madame waffle - 10
porchetta, sunny side egg, mornay

*huevos rancheros - CHOOSE: chicken or pork - 10
sunny side egg, black beans, avocado, cilantro

SOUPS AND SPECIALTIES (11AM - CLOSE)

rotisserie chicken & tortilla soup - 8
avocado, tomato, lime, cilantro

tomato braised meatball & polenta bowl - 13
broccoli pesto, parmesan

madras curry bowl - 10
jasmine rice, ginger, coconut, naan

SALADS (11AM - CLOSE)

ADD ONS: AVOCADO - 1.5, FALAFEL - 2, CHICKEN - 4, LAMB, PORCHETTA,
STEAK, STEELHEAD SALMON, SHRIMP - 6,

sweet potato & avocado - 11
mixed greens, cabbage, toasted peanuts, Thai vinaigrette, cucumber

*shredded brussels sprouts caesar - 11
mixed greens, sunny side up egg, parmesan croutons

Isabell Farm's market salad - 12
roasted seasonal vegetables, garlic croutons, feta, tomato vinaigrette

baby kale & shaved apple - 11
candied almonds, lemon vinaigrette, parmesan

KIDS MENU

meatballs & polenta - 6
parmesan, tomato sauce

grilled cheese - 5
brioche, cheddar, chips

fruit cup - 3

chicken fingers - 8
+mac & cheese

chicken & veggies - 8
roasted potatoes

SANDWICHES (11AM - CLOSE)

chicken and pesto - 11
basil pesto, mozzarella, sweet peppers

italian - 11
porchetta, salami rosa, olives, giardiniera, provolone

*cajun blue shrimp - 14
avocado, herbed slaw, creole aioli, lemon

falafel - 12
tatziki, harissa, cucumber, pepper relish, arugula

*rotisserie chicken banh mi - 13
paté aioli, pickled carrots & cucumbers, herbs

*wagyu beef french dip - 14
mustard & horseradish aioli, gruyere, au jus

OAK meatball - 12
broccoli pesto, provolone cheese

*porchetta & kimchi - 13
house kimchi, cheddar, arugula, herb aioli

lamb & harissa - 14
tatziki, cucumber, pepper relish, arugula

turkey, bacon, & avocado - 12
charred tomato aioli, coffee bacon jam, arugula

SMALL PLATES (11AM - CLOSE)

brussels sprouts - 6 sweet potato tots - 6
sesame, tamari cilantro & jalapeno sauce

farro risotto - 6 macaroni & cheese - 6
seasonal

Red Wagon Farm's greens - 6

DINNER PLATES & STYLES (AFTER 4PM)

CHOOSE ONE

herb rubbed 1/2 rotisserie chicken - 18

rotisserie roasted porchetta - 15

rotisserie roasted lamb leg - 17

steelhead salmon - 17

fried rotisserie chicken (3pcs) - 15

grilled flank steak - 16

STYLES: CHOOSE ONE

lemon & chili wilted kale, roasted potatoes, chicken au jus

*fried rice, egg, crispy garlic & ginger, sesame, house kimchi

cous cous, feta cheese, tatziki, harissa, cucumber & red onion

madras curry, jasmine rice, coconut

DESSERTS

butterscotch budino - 3 dessert of the day - 4

pie of the day - 4



BriDer
ROTISSERIE • KITCHEN

BRIDER - to truss - in cooking, to put string around meat, so it keeps its shape when cooking.

FRESH SQUEEZED JUICES, BOXCAR COFFEE & TEA

orange juice- 5
grapefruit - 5
chai latte - 4.25
hot tea- 3.5
iced tea - 3

drip coffee- 3.5
espresso- 3.5
cappuccino - 4
nitro coffee - 4.5
cortado - 3.5
mocha - 4.25

BEER

birra moretti - 5
venuto, it 4.6%
goose island ipa - 6
chicago, il 5.9%
odell 90 shilling ale - 6
denver, co 5.3%
skaa mexican lager - 6
durango, co 5.2%
upslope brown- 6
boulder, co 6.7%
agave wheat - 6
breckenridge, co 4.2%

WINE

chardonnay - 10 - 38
ten span, 13.4%, ca
pinot grigio - 10 - 38
luna, 13%, ca
nero d'avola - 10 - 38
stemmari, 13.5%, it
cabernet sauvignon - 10 - 38
le p'tit paysan, 13%, ca
rose - 9 - 34
campuget, 11%, fr
bubbles - 10 - 38
mezzacorona, 12%, it

COCKTAILS

brighton boulevard- 10
vodka, aperol, st. germaine, grapefruit, aloe
ornamental tonic - 10
gin, chinese fivespice, yuzu, tonic
harry nilsson - 10
black tea infused rum, kaffir lime, coconut
across the atlantic - 10
bourbon, benedictine, lillet rouge, aromatic bitters, honey
amante fresa - 10
tequila, house grenadine, jalepeno, strawberry, lime
manhattan - 10
bourbon, sweet vermouth, bitters
negroni - 10
gin, campari, sweet vermouth
last word-11
gin, chartreuse, maraschino, lime
choose your mule - 7
housemade ginger beer

NON-ALCOHOLIC

house ginger beer - 3.5 -
house rootbeer - 3.5
house kombucha - 4
lemonade - 3
coca cola • diet coke • sprite - 2

*** THESE ITEMS MAY BE RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD.