
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

*rotisserie ramen - CHOOSE: chicken or pork - 14
sunny egg, kimchi, crispy garlic, pickled jalapenos

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
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
sesame, tamari

sweet potato tots - 6
cilantro & jalapeno sauce

farro risotto - 6
seasonal

macaroni & cheese - 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

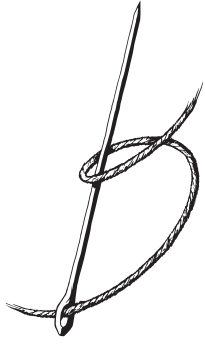
cous cous, feta cheese, tatziki, harissa, cucumber & red onion

madras curry, jasmine rice, coconut

DESSERT

butterscotch budino - 3

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



BriDer

ROTISSERIE • KITCHEN

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

HAPPY HOUR 3PM-6PM 7 DAYS

1 dollar off cocktails
1 dollar off wines

3.50 draft beers

sesame wings .50 cents

lamb sliders (2 p. order) \$5

falafel sliders (2 p. order) \$5

bacon grilled cheese \$5

pizza by the slice \$2

TEA & BOXCAR COFFEE

chai latte - 3.50
hot tea - 3.5 chamomile, green, black, rooibos
iced tea - 3
drip coffee - 3.5
nitro coffee - 4.5
latte - 4

espresso- 3.5
cappuccino - 4
cortado - 3.5
mocha - 4.25
add vanilla, lavender, 5 spice, caramel, or fudge

BEER

upslope brown ale- 6
boulder, co 6.7%
10 barrel fresh hop- 6
denver, co 5.9%
goose island ipa- 6
chicago, il 5.9%
kronenbourg 1644- 6
france 5.5%
odell 90 shilling- 6
denver, co 5.3%
upslope citra pale ale- 6
boulder, co 5.8%

WINE

chardonnay - 10 - 38
ten span, 13.4%, ca
pinot grigio - 10 - 38
stemmari, 13%, it
nero d'avola - 10 - 38
stemmari, 13.5%, it
watchmaker red - 10 - 38
denver 14.2% co
rose - 9 - 34
campuget, 11%, fr
bubbles - 10 - 38
mezzacorona, 12%, it

COCKTAILS

fall time whiskey sour- 9
bourbon, pear liqueur, chai spice, lemon
basil daiquiri - 8
rum, basil, lime
miss denver- 10
vodka, aperol, st. germaine, grapefruit, aloe
across the atlantic - 10
bourbon, benedictine, lillet rouge, aromatic
bitters, honey
spicy strawberry margarita - 9
tequila, grapefruit grenadine, jalepeno, lime
cucumber G&T- 9
gin, pressed cucumber, cardamom, lemon
manhattan - 10
bourbon, sweet vermouth, bitters
old fashioned - 9
bourbon, suger cube, bitters
negroni - 10
gin, campari, sweet vermouth
last word- 11
gin, chartreuse, maraschino, lime
choose your mule - 7
housemade ginger beer
bloody mary - 9
mimosa - 9

NON-ALCOHOLIC

house ginger beer - 3.5 -
house rootbeer - 3.5
house kombucha - 4
lemonade - 3