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## BREAKFAST (8AM - 4PM)

\*gluten-free bread available for \$2

### housemade egg & cheese english muffin - 5

aged cheddar, add bacon, sausage, or avocado +1.50

### \*smoked salmon bagel - 10

salmon gravlax, 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

### \*huevos rancheros(GF) - CHOOSE: chicken or pork - 10

sunny side egg, black beans, avocado, cilantro

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## SOUPS AND SPECIALTIES (11AM - CLOSE)

### rotisserie chicken & tortilla soup - 8 (GF)

avocado, tomato, lime, cilantro

### tomato braised meatball & polenta bowl - 13

broccoli pesto, parmesan

### madras curry bowl - 10 (GF & DF W/O NAAN)

jasmine rice, ginger, coconut, naan

### \*rotisserie ramen - CHOOSE: chicken or pork - 14

sunny egg, kimchi, crispy garlic, pickled jalapenos

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## SALADS (11AM - CLOSE)

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

### sweet potato & avocado - 11 (GF)

mixed greens, cabbage, toasted peanuts, Thai vinaigrette, cucumber

### \*shredded brussels sprouts caesar - 11

mixed greens, sunny side up egg, parmesan croutons

### spring veggie and pecorino - 11

asparagus, snap peas, sunflower seeds, garlic croutons, mustard seed vinaigrette

### baby kale & shaved apple - 11 (GF)

candied almonds, lemon vinaigrette, parmesan

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## 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

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\*\*\* THESE ITEMS MAY BE RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

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## SANDWICHES (11AM - CLOSE) \*gluten-free bread available for \$2

SERVED WITH MORGAN HANDMADE RATIONS CHIPS

### 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

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## SMALL PLATES (11AM - CLOSE)

### brussels sprouts - 6 (GF)

sesame, tamari

### sweet potato tots - 6 (GF)

cilantro & jalapeno sauce

### farro risotto - 6

seasonal

### macaroni & cheese - 6

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## 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 (GF)

\*fried rice, egg, crispy garlic & ginger, sesame, house kimchi (GF)

cous cous, feta cheese, tzatziki, harissa, cucumbe, red onion, naan

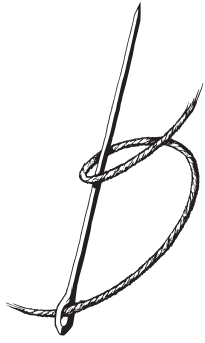
madras curry, jasmine rice, coconut, naan

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## DESSERT

### butterscotch budino - 3



**BriDer**  
 ROTISSERIE • KITCHEN

TEA & COFFEE

iced tea- 3	chamomile-3.5	classic drip- 3.5	cortado- 3.25
thai iced tea-3.5	chinese white-3.5	cold brew- 4.5	macchiato-3.25
kombucha- 5	oolong goddess-3.5	latte- 4	
chai latte- 3.5	yerba mate- 3.5	espresso- 3.5	Flavors: vanilla, lavender, caramel, fudge
earl grey- 3.5	lemongrass- 3.5	cappucino- 4	Almond milk available upon request
green-3.5	red rooibos- 3.5	mocha- 4.25	

WINE

- chardonnay - 10 - 38  
zamora, ca 13.4%, ca
- house white - 8 - 34  
pinot grigio, it 13%,
- house red- 8 - 34  
tiama barbera, it 13%
- pinot noir - 10 - 38  
monterey, ca 14%
- rose - 9 - 34  
campuget, fr 11%,
- bubbles - 10 - 38  
mezzacorona, it 12%

HOUSE MADE

- ginger beer - 3.5 -
- lemonade - 3

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

BEER

- stem real dry cider- 7  
denver, co 6.8%
- vanilla porter- 6  
breckenridge, co 5.1%
- pug ryan pale ale - 6  
dillon, co 5.9%
- odell 90 shilling- 6  
denver, co 5.3%
- upslope citra pale ale- 6  
boulder, co 5.8%
- pug ryan wheat- 6  
dillon,co 5.9%
- ska pinstripe red- 6  
durango, co 5.2%
- avery ellie's brown- 6  
boulder, co 5.5%
- upslope lager- 6  
denver, co 4.8%
- left hand kolsch- 6  
longmont, co 4.8%
- princess yum yum- 6  
denver, co 5.2%

HOUSE COCKTAILS

- earl greyhound - 10  
earl grey infused gin, grapefruit, vanilla
- cucumber mojito-8  
cucumber, mint, lime, rum
- winter whiskey sour- 10  
bourbon, pear liqueur, chai spice, lemon
- miss denver- 10  
vodka, aperol, grapefruit juice, aloe
- basil daiquiri - 8  
rum, basil, lime
- across the atlantic - 10  
bourbon, benedictine, lillet rouge, honey
- spicy strawberry margarita - 9  
tequila, grapefruit grenadine, jalepeno, lime
- provence collins-9  
herbs de provence infused vodka, lemon
- choose your mule - 7  
any spirit with ginger beer, lime

CLASSIC COCKTAILS

- 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
- margarita - 10  
silver tequila, patron citronage, lime
- vodka collins - 9  
vodka, lemon, simple
- bloody mary - 10
- mimosa - 10

HAPPY HOUR 3PM -6PM 7 DAYS

- \$1 off cocktails
- \$7 dollar house wines
- \$3.50 draft beers
- \$5 dollar mules
- sesame wings 50 cents
- lamb sliders (2) \$5
- falafel sliders (2) \$5
- bacon grilled cheese \$5
- pizza by the slice \$2

**ROTISSERIE DINNER  
SPECIAL**

choose:

ANY SALAD  
ANY DINNER PLATE  
ANY BEER OR HOUSE WINE

**\$25**