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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

### \*Rosenberg's egg & cheese bagel - 5

aged cheddar, add bacon or sausage or avocado +1.50

### 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

pesto, parmesan

### madras curry bowl - 10.5 (GF & DF W/O NAAN)

jasmine rice, sweet potato, 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 - 11.5 (GF)

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

### \*shredded brussels sprouts caesar - 11.5

mixed greens, sunny side up egg, parmesan croutons

### pear and bleu cheese - 11.5(GF)

spinach, delicata squash, granola, bacon vinaigrette

### baby kale & shaved apple - 11.5 (GF)

candied almonds, lemon vinaigrette, parmesan

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## KIDS MENU

### meatballs & polenta - 6      fruit cup - 3

parmesan, tomato sauce

### grilled cheese - 5

cheddar, chips

### 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 - 11.5

basil pesto, mozzarella, sweet peppers

### italian - 11.5

porchetta, salami rosa, olive giardiniera, provolone

### \*cajun blue shrimp - 14

avocado, herbed slaw, creole aioli, lemon

### falafel - 12.5

tatziki, harissa, cucumber, pepper relish, arugula

### \*rotisserie chicken banh mi - 13.5

paté aioli, pickled carrots & cucumbers, jalapeno, herbs

### \*wagyu beef french dip - 15

mustard horseradish aioli, caramelized onions, gruyere, au jus

### OAK meatball - 13

pesto, provolone cheese

### \*porchetta & kimchi - 13

house kimchi, cheddar, arugula, herb aioli

### lamb & harissa - 14

tzatziki, cucumber, pepper relish, arugula

### turkey, bacon, & avocado - 12.5

charred tomato aioli, candied bacon, arugula

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## SMALL PLATES (11AM - CLOSE)

### brussels sprouts - 6 (GF)

sesame, tamari

### sweet potato fries - 6 (GF)

cilantro & jalapeno sauce

### macaroni & cheese - 6

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## DINNER PLATES & STYLES (AFTER 4PM)

CHOOSE ONE

### 1/2 rotisserie chicken - 18

### rotisserie roasted porchetta - 15.5

### rotisserie roasted lamb leg - 17

### steelhead salmon - 17.5

### grilled flank steak - 16.5

STYLES: CHOOSE ONE

kale and potatoes, roasted potatoes, chicken au jus (GF)

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

cous cous, feta cheese, tzatziki, harissa, cucumber, naan

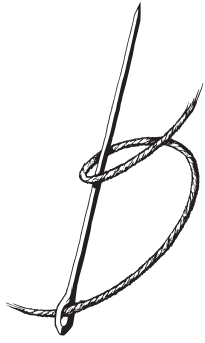
madras curry, jasmine sweet potato, rice, coconut, naan

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## DESSERT

### butterscotch budino - 3



## TEA + COFFEE

- classic drip- 3.5
- cold brew- 4.5
- iced tea- 3
- kombucha- 5
- chai latte- 3.5
- earl grey- 3.5
- green-3.5
- chamomile-3.5

## DOUBLE SHOT ESPRESSO

- espresso- 3.5
- americano-3.5
- latte- 4
- cappuccino- 4
- mocha- 4.25
- cortado- 3.25

Flavors: vanilla, caramel, fudge  
\*Soy milk available upon request

# BRIDER

ROTISSERIE • KITCHEN

### WINE

- gruner- 10 - 38  
austria, 13%
- house white - 8 - 34  
pinot grigio, it 13.4%
- house red- 8 - 34  
tiamo barbera 13%
- pinot noir - 10 - 38  
montery, ca 14%
- rose - 9 - 34  
campuget, fr 11%,
- bubbles - 10 - 38  
mezzacorona, it 12%
- pink bubbles - 10 - 38  
cordiniu, sp 12%

### BEER & CIDER

- stem dry cider-7
- denver, co 6.8%
- 90 shilling-7
- fort collins, co5.3%
- boulevard wheat 7  
kansas city, mo 4.4%
- great divide pale- 7  
denver, co 5.4%
- river north pils- 7  
denver, co 5.0%
- vanilla porter- 7  
aurora co 5.5%
- princess yum yum- 7  
denver, co 4.8%
- river north white- 7  
denver, co 5%
- fruited sour- 7  
ft collins, co 4.5%
- venga! lager 7  
cerveceria denver 4.8%
- hop abomanation IPA-  
7  
aurora, co 6.8%

### HOUSE COCKTAILS

- southbound-10  
mezcal, pisco, lillet blanc, sage, citrus
- morita negroni-10  
morita sweet vermouth, death's door
- barrel aged gin, campari
- winter whiskey sour-10  
bourbon,pear liqueur, chai 5 spice, citrus
- earl greyhound - 10  
infused gin or vodka, grapefruit, vanilla
- miss denver- 10  
vodka, aperol, grapefruit juice, aloe
- across the atlantic - 11  
bourbon, benedictine, lillet rouge,honey
- born on the bayou- 11  
rye, brandy,vermouth,blackberry, bitters
- choose your mule-7  
any spirit, ginger beer, and lime

### CLASSIC COCKTAILS

- sazerac- 11  
rye, absinthe, demerara, bitters
- manhattan - 11  
bourbon, sweet vermouth, bitters
- oaxaca manhattan- 10  
mezcal, sweet vermouth, bitters
- old fashioned - 10  
bourbon, suger, bitters
- margarita - 10  
silver tequila, patron citronage, lime
- dark and stormy- 10  
rum,apple jam,ginger beer
- bloody mary - 10
- mimosa - 10

## HAPPY HOUR 3PM -6PM 7 DAYS

- 5 dollar old fashioned
- 7 dollar house wines
- \$3.50 draft beers
- \$5 margs & mules

- sesame wings 50 cents
- lamb gyro sliders (2) \$5
- falafel gyro sliders (2) \$5
- bacon grilled cheese \$5
- pizza by the slice \$2

## FAMILY DINNER SPECIAL

Includes:

- Whole rotisserie chicken
- Sweet potato-avocado salad
- Mac and cheese
- Brussels Spouts
- Kale and potatoes

# \$55

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