

Sunday Jazz Brunch 11-2, \$24 ++, June 16th- August 25th  
Featuring Bottomless Mimosas \$12, Bloody Mary Bar

**SOUP & SALADS**  
**FOR STARTERS**

**SOUP DU JOUR**

our special of the day cup 7 | bowl 9

**POWER GREENS** (ve) (gf)

spinach, arugula, roasted pepitas, quinoa  
crispy garbanzos, green beans, cucumber,  
carrot, champagne vinaigrette 16

**CRUNCH SALAD** (gf)

chopped green cabbage, romaine, edamame,  
broccoli, scallions, crispy shallots, ginger lime and  
sesame vinaigrette 16

**KALE SALAD** (vg) (p)

marcona almond, apples, shaved grana padano  
fig dressing 14

**LOCAL MIXED GREEN** (ve) (gf)

cherry tomatoes, carrot, pickled red onion  
champagne vinaigrette 10

add chicken +7 | salmon +10 | steak +9

**SMALL PLATES**  
**FOR SHARING**

**OVEN CHARRED CAULIFLOWER** (ve) (gf)

golden raisin, green olive & caper emulsion  
crispy shallots, parsley 12

**COLORADO CRUDITE** (vg) (gf) (p)  
**W/HUMMUS**

garlic hummus, gigante bean hummus,  
muhummara spread, pita bread and local  
seasonal veggies 15

**BLACK AND BLUE SAUSAGE** (gf)

grilled black pepper and blue cheese pork  
sausage by Bovine and Swine, spicy cabbage &  
celery slaw, crumbled blue cheese 15

**FRENCH FRIES AND DIPPING** (vg)

vindaloo ketchup, horseradish caraway  
chimichurri aioli 13

**BURRATA** (vg) (gf)

heirloom cherry tomatoes, sweetie drop peppers,  
caperberries, saba and lemon oil 13

**PEI MUSSELS\***

coconut milk, vadouvan curry, white wine, fresh  
herbs, shallots, warm ciabatta half 15 | full 24

**FROMAGE AND CHARCUTERIE**

housemade charcuterie, local & imported salumi  
fruit preserves, grilled crostini 20

\* These items may be served raw or undercooked, or contain raw or undercooked ingredients.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

## LARGE PLATES FOR MAIN MEAL

### PAN ROASTED BOULDER CHICKEN

lemon, barley and parsley tabbouleh salad, cucumber, tomato, charred cucumber yogurt sauce 24

### BISTRO TENDER STEAK\* (gf)

grilled green beans, blistered cherry tomato, crispy fingerlings, chimichurri 28

### SEARED SUSTAINABLE SALMON\* (gf)

summer succotash, lima beans, sweet peppers, fresh herbs, lemon chive butter 27

### SEASONAL RISOTTO (vg) (gf)

local seasonal vegetables, parmesano reggiano 21

### COLORADO LAMB (gf)

braised and grilled roulade of lamb with ras el hanout, couscous salad, green peas and baby carrots 26

### LIMELIGHTER PIZZA

detroit style pan pizza, white cheddar muenster, mozzarella, marinara 34

add protein +5ea | veggies +3ea

## FROM THE PIZZA OVEN HAND TOSSED 10 INCH PIZZA

### FENNEL SAUSAGE

roasted tomato, mozzarella, pepperoncini parmesan 17

### THE FIG

bechamel, crispy pancetta, gorgonzola roasted fig 19

### DIAVOLA

spicy pepperoni, chorizo, spicy salami pickled fresno chili, mozzarella, basil 17

### PROSCIUTTO CRUDO

caramelized onion, parmesano reggiano baby arugula, mozzarella, white truffle oil 19

### WILD MUSHROOM (vg)

fontina, roasted leek, mushroom and artichoke 17

### BOULDER CHICKEN PESTO (p)

creamy basil pesto, mozzarella fresh tomato, basil 18

### THE GREENS (vg)

parmesan white sauce, spinach, broccoli, crispy kale, mozzarella 17

### GREEK (vg)

basil pesto, artichokes, roasted tomato kalamata olive, feta, mozzarella 17

gluten free crust +2



**vegan** dishes that do not contain products that come from animals



**vegetarian** dishes that include milk products such as milk, cheese, yogurt, and eggs, but no meat, poultry, or shellfish



dishes that contain **peanuts** for those with peanut allergies



**gluten-free** dishes that excludes the protein gluten, found in grains such as wheat, barley, and rye