



FRESH HOUSEMADE PASTRIES

Glazed & Cinnamon Doughnuts spiced chocolate sauce, lemon curd 6

Seasonal Scone Plate 5

Sticky Bun Plate Madhava honey, caramel glaze 5

SALADS

Local House Salad Oxford Farms baby greens, pickled onion, carrot, balsamic vinaigrette 4/8

Local Organic Honeycrisp Apple Salad roomano pradera, celery, tarragon, marcona almonds, honey, apple cider vinaigrette 6/10

Roasted Beet Salad baby greens, agave champagne marinated beets, hazelnut, gorgonzola, pomegranate vinaigrette 6/10

APPETIZERS

Artisanal Cheese Plate onion jam, seasonal housemade jam, grill bread 14

PEI Mussels tomato, garlic, white wine, shallots, grilled bread 10

Housemade Breakfast Sausage Flatbread Vermont cheddar, soft cooked egg, scallion 9

ENTREES

Brioche French Toast housemade preserves, cinnamon crème anglaise 12

Veggie Quiche buttered leeks, thyme, guyere cheese, roasted red peppers, mixed greens, champagne vinaigrette 9

Deep Fried Soft Boiled Egg local beets, mizuna, red onion, duck confit, mustard vinaigrette 12

Chilaquiles Negro refried black beans, salsa verde, onions, pork carnitas, cilantro, eggs over easy, crème fraiche, queso fresco 12

Farm Fresh Egg Omelette spinach, bacon, brie, sundried tomatoes, lyonnaise potatoes 14

House Smoked Trout chive cream cheese, toast points, fried capers, red onion, spinach salad, orange vinaigrette 15

Shrimp & Gritts grilled shrimp, soft polenta, spicy tomato-poblano sauce, local field greens & parsley 15

Oak Fired Never-Never Hanger Sandwich sauteed onions & poblano peppers, horseradish crème fraiche, one farm fresh egg over easy 16

Tom's Tavern Grassfed Burger arugula, Vermont cheddar, housemade fries & ketchup 13

Donut Sandwich housemade glazed donut, bacon, Vermont cheddar, over-easy eggs, maple syrup, mizuna-citrus salad, almonds 13

Local Organic Vegetable Tasting polenta with sweet corn & cavolo nero, local black quinoa fritter, garam masala spiced chickpea & cauliflower, dill roasted carrots, garlic seared chard, soup sip, fried potato with local vegetable slaw 15

SIDES

Natural Bacon	4	Sauteed Chard	6
Marcona Almonds	4	Housemade Sausage	4
Crispy Polenta & Parmigiano	4	Fresh Fruit	5
Lyonnaise Potatoes	4	Jelly Filled Donut	3



We're proud to introduce



Black-tie to tie-dye. A holiday shindig, the wedding of your dreams, or Nana's birthday.

Not just an event. An experience that wraps its arms around you.

Fresh. Local. Lively

Ask your server or call 303.225.7570

Our "Make-Me-a-Mimosa" kit comes with a bottle of Sparkling Wine or Champagne, and your choice of 3 juices for you to mix-off your own mimosas tableside. Suggested for two or more. [Also available a la carte]



Select a Sparkler		Juice Up [pick 3]
Cava	25	orange
Prosecco	30	pomegranate
Gruet	40	pineapple
		grapefruit
		cranberry

BLOODY'S

- Bacon Bourbon Bloody Mary** 8
Bacon infused Bourbon, SALT's Bloody Mary mix, garnished with olives, lemon & lime
- Bistro Bloody Mary** 9
Absolut Vodka, SALT's Bloody Mary mix, topped off beer, garnished with black pepper
- Bloody Maria** 8
Blanco Tequila, SALT's Bloody Mary mix, garnished with smoked sea salt & pepperoncini
- Unholy Guacamole Mary** 10
Absolut Peppar, SALT's Bloody Mary mix, cholula, garnished with avocado & serrano pepper
- Base Camp Bloody** 7
Sobieski Vodka, SALT's Bloody Mary mix, garnished with olives, lemon & lime
- Premium Hot Chocolate "Cioccolata Calda"**
We make our hot chocolate in the traditional Italian method. It is a very rich, luxurious blend of superior chocolate with a dollop of whipped cream on top. It is so rich, we serve it in an espresso cup. 4

MORNING CAFFEINE CRUTCH

Kaladi Bro's Coffee	2.50	Espresso	3	Latte	3.50
Cappuccino	3.50	Mocha	4	Bahkti Chai	4

THE DRAFTS

- Blue Moon, Vintage Blonde** - Chardonnay/Wheat beer 8
- Asher Brewery, Green Lantern** - Kolsch 6
- Upslope** - Brown Ale 6
- New Belgium, Special Selections** 7

ALES

- Odell, 90 Schilling** - Amber 6
- Dry Dock, Hefeweizen** (22oz) 15
- Breckenridge Brewery** - Oatmeal Stout 6
- Great Divide, Titan** - IPA 6
- Boulder Beer, Killer Penguin** - Barleywine 18
- Odells, WoodCut** - Oak Aged Lager (750ml) 54
- Crabtree, Boxcar** - Brown 7
- Oskar Blues, Dales** - Pale Ale 6
- Funkwerks** - Saison (750ml) 35
- Tommyknocker** - Cocoa Porter 6
- Boulder Beer, Hazed & Infused** - Dry Hopped Ale - 6

WINES BY THE GLASS OR BOTTLE

SPARKLING WINE

	gls	btl
Gruet Blanc de Noir nv Truth or Consequences, NM	11	44
Barbolini Red Lambrusco Emilia-Romagna, Italy	10	40

LOCAL WHITES

SALT Bistro Trap Door white blend Grand Valley, CO	10	40
Guy Drew unoaked chardonnay Grand Valley, CO	9	36
Kahil pinot gris Grand Valley, CO	10	40
White Water Hill riesling Grand Valley, CO	9	36
Canyon Wind sauvignon blanc Grand Valley, CO	8	32

IMPORTED WHITES

Giocato pinot grigio Goriška Brda, Slovenia	8	32
Rombauer chardonnay Carneros, CA	20	64
Jean Manciat chardonnay Macon Charnay, FR	13	52

LOCAL ROSE

Boulder Creek rose of merlot Grand Valley, CO	9	36
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LOCAL REDS

Plum Creek, Palisade Red red blend Palisade, CO	9	36
Sutcliffe merlot McElmo Canyon, CO	14	56
Garfield Estate cabernet franc Grand Valley, CO	11	44
Colterris cabernet sauvignon Grand Valley, CO	13	52
Bookcliff friday's folly Grand Valley, CO	8	32
Ruby Trust bandit's pass Grand Valley, CO	14	56

IMPORTED REDS

Loca Linda malbec Mendoza, Argentina (Liter Bottle)	9	45
Purato, nero d'avola Sicily, Italy	8	32
Sokol Blosser pinot noir Dundee Hills, OR	20	65
Steele pinot noir Carneros, CA	14	56
San Isidro monastrell Murcia, Spain	8	32
Andre Brunel, Cotes du Rhone "Cuvée Sabrina," FR	10	40

LAGERS

- Ft. Collins Brewery, Z** - Smoked Lager 6
- Del Norte** - Light Mexican 5
- Colorado Native** - Amber 6
- Coors Light** - Light 4

NEAR BEERS & CIDERS

- New Planet, Gluten Free** - Organic Ale 6
- Glider Cider, Dry, Gluten Free**- Hard Cider (22oz) 16
- Coors N.A.** - Non Alcoholic 5
- Tommyknocker** - Root Beer Non Alcoholic 4

