

## **Apps**

foie gras, french toast bread pudding, pomegranate	12
duck liver pate, smoked sea salt, red onion jam	8
steamed mussels, italian sausage, fennel, lobster bisque	9
crispy fried brussels sprouts leaves tossed with togarashi and sea salt	5 / 9
mess of shrimp, pepper, onions, hot sauce	10 / 18

## **Salads**

duck confit salad, wine poached pear, purple rice, arugula, humboldt fog	8
caesar salad, bitter greens, creamy garlic dressing, grilled bread	7
warm salad of seared escarole, gold potatoes, pancetta, soft poached egg	8

## **Small Plates**

skirt steak, caramelized onion quinoa, grapefruit brown butter	9
rabbit gumbo, confit hushpuppy, smoky rabbit andouille   add blackened shrimp - 5	12
pork and veal meatballs, creamy polenta, tomato, jus	7 / 13
french fries with garlic, mushrooms, rosemary, truffle aioli	5

## **Entrees**

slow roasted brick-pressed half chicken, fresh corn polenta, mushroom jus	15
charcoal grilled burger, tomato jam, pickles, pretzel bun	12
potato and delicata gnocchi, brussels sprouts, walnuts, ricotta, lamb jus	14
pan roasted monk fish, crispy sweetbreads, cauliflower, pancetta, maple sage glaze	16

## **Daily Specials | 15**

Tuesdays | Beef Short Rib Lasagna  
Wednesdays | Slow Braised Short Rib  
Thursdays | Lobster Risotto

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This menu represents the type of things we like to cook and eat and shake and drink. We like you being here.

FOOD FOR YOU BY SAM & JOE

**DINNER**

### **Opera Cake**

pepita joconde, peanut butter cream, espresso splash, abuelita ganache, peanut dacquoise, toasted quinoa, coffee ice cream, peanut butter powder »

7

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### **Noosa Yogurt Cloud**

hibiscus rose broth, pavlova, passionfruit pearls »

7

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### **Maple Bread Pudding**

oatmeal pecan crust, cinnamon apples, apple cider syrup, red hot sugar »

6

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### **Sticky Chocolate Cake**

chocolate cake, sticky chocolate soak, chocolate saltine cracker toffee, bourbon butterscotch ice cream, chicory caramel »

6

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### **Aztec Chocolate Elixir**

tonka marshmallows, mini cookies »

3

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### **Steamed Gingerbread**

candied bacon popcorn, caramel pilsner ice cream, hard sauce »

7

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### **Chocolate Cake**

flourless bittersweet chocolate cake, chocolate streusel, orange epazote ice cream, glass cocoa nib tuile »

6

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### **Key Lime Pie**

key lime, graham crust, blackberry jam, lemon confit »

5

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## **S'MORES**

cinnamon graham crackers, toasted vanilla bean  
marshmallow, agostoni organic milk chocolate

**\$5**

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## **FRENCH DOUGHNUTS**

### **BREAKFAST FOR DINNER**

milk jam / house made nutella / 4 per order

**\$5**

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## **COFFEE**

we proudly serve OZO espresso



**espresso** » 3

**americano** » 3

**cappucino** » 4

**latte** » 4

## BITTER ORIGINALS

### Cider Forest

old forester bourbon, spiced colorado apple cider ice cube

9

### Kiss The Sky

hendrick's gin, fresh lemon, domaine de canton, lavender

11

### Mr. Frosty

sombra mezcal, pedro ximenez sherry, fernet leopard

12

### Blue Velvet

42below vodka, fresh lemon, orgeat, creme de violette

9

### Noah Smash!

el tesoro silver tequila, fresh lemon, basil, jalapeno

10

### Maple Old Fashioned

(ri)l rye whiskey, cayenne-pepper infused maple syrup, angostura bitters

10

### Richelieu's Revenge

calvados, benedictine, amaro cio ciaro, whiskey barrel aged bitters

11

### South of Brooklyn

42below manuka honey vodka, (ri)l rye whiskey, apricot liqueur, punt e mes, house made amer picon  
| Mark Stoddard's 2010 42Below Cocktail World Cup National Finalist Cocktail |

10

### Gone Fishin'

smith & cross naval strength rum, domaine de canton ginger liqueur, verjus, ramazotti amaro,  
birch extract, whiskey barrel aged bitters  
| Noah Heaney's 2011 Domaine De Canton National Finalist Cocktail |

12

### Woodford's Dey

woodford reserve bourbon, yellow chartreuse, house made amer picon, cocchi vermouth de torino  
| Michael Cerretani's 2012 Woodford Reserve / Esquire Magazine National Finalist Cocktail |

13

## VINTAGE WINTER COCKTAILS



### Mexican Firing Squad | 11

el tesoro silver tequila, fresh lime, pomegranate,  
ginger beer, aromatic bitters

### Martinez | 12

roundhouse imperial barrel aged gin, punt e mes,  
maraschino liqueur, orange bitters

### Suburban | 10

rittenhouse rye whiskey, el dorado 5yr rum,  
tawny port, orange bitters

### Genever Cocktail | 12

bols genever, demerara sugar, angostura bitters

## HOT STUFF



### Irish Coffee | 7 (5 when it is snowing)

michael collins irish whiskey, ozo coffee,  
house whipped cream

### Bitter Bar Toddy | 8

old forester bourbon or j. cardin vsop cognac, fresh lemon,  
leopold bros alpine liqueur, colorado honey

### Spanish Coffee | 10

smith & cross naval strength rum, ozo coffee, orange coffee,  
french press coffee liqueur, house whipped cream, nutmeg

## FEATURED FLASKS

SERVE 4-6

**Negroni** » broker's gin, campari, cocchi vermouth de torino » \$30

**The Vesper** » 42below vodka, broker's gin, cocchi americano » \$35

**Vieux Carre** » (ri)l rye whiskey, j. cardin vsop cognac, italian vermouth,  
benedictine, bitters » \$40

# BEERS

DRAFT 9oz / 14oz

BOTTLE

BOMBERS

Avery **Joe's American Style Pilsner** Boulder, CO 4.7% » **3 / 5**

Asher Brewing Company **Greenade Organic Double IPA** Boulder, CO 9.2% » **6 / 9**

**Please ask your server about our rotating taps**



Samuel Smith's **Taddy Porter** England 5.0% 12oz » **9**

Orval **Trappist Ale** Belgium 6.9% » **14**

Brasserie de Rochefort **Trapistes Rochefort #8** Belgium 9.2% » **14**

Ommegang **Hennepin Farmhouse Saison** Cooperstown, NY 7.7% » **12**

Lion Brewing Company **Lion Stout** Sri Lanka 8.8% » **7**

Zatec **Czech Pilsner** Czech Republic 4.6% » **13**



Rogue **Hazelnut Brown Ale** Newport, OR 6.2% 22oz » **18**

Avery **Hog Heaven** Boulder, CO 9.2% 22oz » **12**

Avery **Salvation** Boulder, CO 9.0% 22oz » **20**

Hoppin' Frog **Boris the Crusher Imperial Oatmeal Stout** Akron, OH 9.4% 22oz » **24**

Boulevard Brewing **The Sixth Glass** Kansas City, MO 10.5% 750ml » **24**

## WHITES

2010	<b>Berger Grüner Vetliner</b> Kremstal, Austria	5 / 30
2007	<b>Domaines Schlumberger Pinot Blanc</b> Alsace, France	7 / 33
2008	<b>Bouchard Bourgogne Chardonnay</b> Burgundy, France	5 / 22
2010	<b>Honig Sauvignon Blanc</b> Napa Valley, CA	7 / 33
2010	<b>Schloss Vollrads Riesling Trocken</b> Rheingau, Germany	8 / 36
2009	<b>Vinnai Bottega Pinot Grigio</b> Trentino, Italy	7 / 33
2007	<b>Claiborne &amp; Churchill Gewürtztraminer</b> San Luis Obispo, CA	8 / 36

## REDS

NV	<b>Rene Barbier Mediteranean Red</b> Catalunya, Spain	5 / 20
2009	<b>Benton Lane Pinot Noir</b> Willamette Valley, OR	12 / 52
2009	<b>Chapoutier Cote du Roussillon</b> Roussillon, France	7 / 30
2009	<b>Mauritson Zinfandel</b> Sonoma Valley, CA	12 / 52
2009	<b>Alexander Valley Cabernet Sauvignon</b> Alexander Valley, CA	9 / 40
2009	<b>Crios Malbec</b> Mendoza, Argentina	8 / 35

## BUBBLES

NV	<b>Freixenet Brut Cava</b> Catalunya, Spain	5 / 16
2009	<b>Bricco Riella Moscato</b> Piedmont, Italy	6 / 27
NV	<b>J Brut Rosé</b> Sonoma Valley, CA	11 / 45
2005	<b>Taittinger Cuvee Prestige</b> Champagne, France	15 / 70
NV	<b>Ruinart Brut Champagne</b> Champagne, France	- / 120
2010	<b>Chiarlo Moscato D'Asti</b> Piedmont, Italy	- / 25

## **Drink**

Joe's American Pilsner » **3**

Odell's Levity Amber Ale » **3**

House Red, White or Sparkling Wine » **4**

Blue Coin Margarita » **5**

Negroni » **6**

Blue Velvet **6**

Shot and a Beer » **6**



## **Food**

Italian Sausage » **4**

Mussels » **6**

Crispy Brussels Sprouts » **3**

Caesar Salad » **3**

Garlic Fries » **3**

Mess of Shrimp **6**

Meatballs and Polenta » **5**

Duck Pate » **5**



## **Dessert**

S'more » **3**

**Happy Hour** \* Mon-Sat, 5-7pm//Late night FOOD 10-11pm Tues-Sat