DRINKS

ROCKY MOUNTAIN SODA CO 4
Cola, Diet Cola, Birch Beer, Lemon-Lime & Ginger-Ale

SPORTEA 4
Brazilian Mate, Siberian Ginseng & Ginger

CODA COFFEE
Brazil Afasa (Regular & Decaf) 4
Espresso 3/5
Cappuccino/Latte 5

TEATULIA SUSTAINABLE ORGANIC TEAS 3
Black, Ginger-Green, Rooibos Herbal or Chamomile Herbal

BHAKTI CHAI 4
Regular & Decaf

LOCAL & SUSTAINABLE

Without these partners our concept would not be possible!

ANSON MILLS / BHAKTI CHAI
MAPLE LEAF FARMS / SEATTLE FISH CO.
NORTHEAST SEAFOOD / TENDER BELLY
CURE ORGANIC FARM / SMITH & TRUSLOW
BOULDER NATURAL FARMS / CODA COFFEE
ELEVATION KETCHUP / GOLDEN ORGANICS
TEATULIA TEAS / COLORADO CIDER COMPANY
REBEL FARM / TONALI’S MEATS / NIMAN RANCH

75% OF OUR MENU IS ORGANICALLY SOURCED

ASK US ABOUT PRIVATE PARTIES!

Don’t forget about our sisters!

OPHELIA’S

A GASTROBROTHEL, CULINARY EMPORIUM AND MUSICAL HABERDASHERY
STONE FIRE SKILLET S & BOARDS

GREEN CHILI GOAT CHEESE CORNBREAD 6
Fennel-Honey Butter

SCANDINAVIAN DUCK MEATBALLS GF 13
Balsamic Onions, Lingonberry Jam, Parsnip Grits & Hemp Seeds

SPRING CHEESE INCIDENT GF 10
Roasted Butternut Squash, Crispy Brussels Sprouts, Caramelized Apples & Zucchini Pistou

CICANTE BEAN HUMMUS GF 13
Roasted Carrots, Watermelon Radish, Dates, Roasted Beets, Cucumbers, Shishito Peppers, ‘Everything Bagel’ Pine Nuts & Flatbread

SMOKED SCALLOPS GF 15
Fruitwood Smoked Bay Scallops, Chive Crème Fralche, Grilled Lemon, House Hot Sauce & Lavash Crackers

FRENCH ONION & FENNEL SOUP GF 8
Charred Vegetable Broth, Rye Crouton & Gruyere

KALE & BRUSSELS SPROUT COBB SALAD GF 16.5
Roasted Chicken, Grilled Avocado, Bacon, Egg, Quinoa, Dates, Goat Cheese & Violet Mustard Vinaigrette

ROASTED BUTTERNUT SQUASH SALAD GF 12
Apples, Arugula, French Feta, Pomegranate, Bhel Puri, Mint & Curried Squash Yogurt

SHISHITO POPPERS & CHEESE CURDS GF 11
Spiced Cream Cheese, Horseradish Mustard & Blood Orange Marmalade

DRY RUB RIBS GF 15
Berkshire English Cut Pork Ribs, Carolina Gold Mustard & Apple Slaw

MANILA CLAMS GF 14
Spicy Gose Broth, ‘Nduja Pate, Piquillo Peppers, Fingerling Potatoes, Castelvetrano Olives & Preserved Lemons

STOUT-TERIYAKI DUCK WINGS 13
Beer Nuts, Chive & Sesame Ranch

FRENCH FRIES GF 5
Vindaloo Ketchup

PLANTAINS GF 6
Cotija Cheese, Lime Yogurt & Cilantro Pesto

600° ROASTED MUSHROOMS GF 13
King Trumpet, Shiitake, Crimini, Brussels Sprouts, Pecorino & Apple Salsa Verde

BEET CARPACCIO GF 11
Compressed Celery, Blistered Shishitos, Pickled Grapes, Rye Croutons, Pistachios, Golden Beet “Yolk” & Horseradish Crème Fralche

SERVED WITH FRENCH FRIES

AREPAS GF 13
Queso Fresco, Plantains, Black Beans, Cilantro Pesto & Pineapple Pico

SUPERIOR FARM LAMB CRYPTO GF 14
Cucumbers, Olives, Roasted Tomatoes, Pickled Red Onions, Pita & Creamy Feta Dressing

BROTHEL BURGER GF 17
Elk, Korean BBQ, Miso Candied Bacon, Ponzu Onions, Pickled Vegetables & Pretzel Bun

BEET & SUPER SEED VEGGIE BURGER GF 14
Havarti, Ponzu Onions, Apple-Kale Slaw, Sweet Potato Bun & Green Goddess

WAGYU BEEF SLIDERS GF 15
Spicy BBQ Tomato Jam, Merts Cheddar, Butter Lettuce, Bacon & Crispy Onions

FRONTIERE BISON BURGER GF 15
Mushroom Duxelle, Caramelized Onions, Swiss, Poblano Peppers & Turkish Chili Aioli

STRIPED BASS GF 24
Red Kuri Squash Mole, Roasted Root Vegetables, Charred Onions & Apple Chimichurri

CHICKEN & WAFFLES GF 23
Lavash-Crusted Chicken Thigh, Mashed Potato Waffle, Bacon, Apple Butter, Kale-Cabbage Slaw & Chili Honey

GRILLED HANGER STEAK GF 29
Ancient Grain “Risotto,” Piquillo Peppers, Baby Turnip Confit, Blistered Radish, Goat Cheese, Crispy Onion Strings, Smoked Almond Gremolata & Mushroom Jus

BUTTERSCOTCH PUDDING GF 7
Banana Cream, Bourbon Butterscotch Sauce, Walnuts & House Nilla Wafer

CREAM ALE SANDWICH 8
Malted Beer Ice Cream, Chocolate Shortbread Cookie, Pomegranate & Pretzel

SMOKED SALT CARAMEL 1.5
HOUSE CHOCOLATE 1.5

Please notify your server of any allergies before ordering, as not all ingredients are listed. Due to the nature of restaurants and cross-contamination concerns, we are unable to guarantee a 100 percent allergy free zone. However we will do our best to accommodate your specific dietary needs.

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

FREE BY REQUEST: VEGAN GF GLUTEN-FREE

CHEF/OWNER JUSTIN CUCCI CULINARY DIRECTOR JEREMY KITTELSON