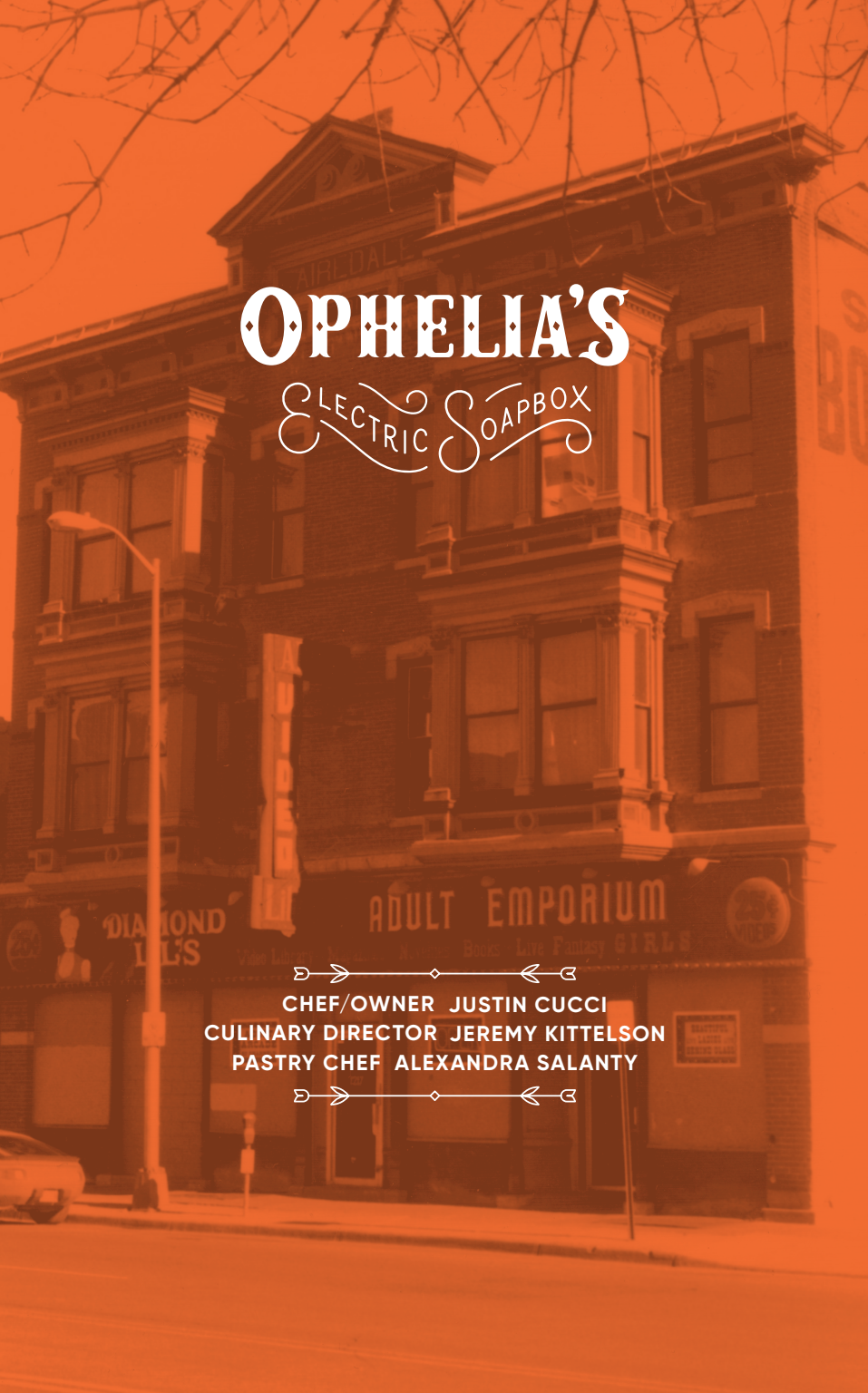




OPHELIA'S

ELECTRIC SOAPBOX

CHEF/OWNER JUSTIN CUCCI
CULINARY DIRECTOR JEREMY KITTELSON
PASTRY CHEF ALEXANDRA SALANTY

STARTERS

GREEN CHILI CORNBREAD Goat Cheese & Fennel Pollen Butter	7.5	FRIED GUACAMOLE GF / V Ancho Beans, Pepitas, Chips, Radish Pico de Gallo	12
PLANTAINS GF / V Cotija Cheese, Lime Yogurt & Cilantro Pesto	9	STRING CHEESE INCIDENT GF Butternut Squash, Kale, Brussels, Caramelized Apples, Zucchini Pistou, Smoked Almonds & Flatbread ADD EGG* +2	12.5
PASTRIES “MIXTAPE” Please ask about our current offering	11		

BOTTOMLESS MIMOSAS

BLOOD ORANGE	18	CLASSIC	16
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OPHELIA'S RESERVES THE RIGHT TO LIMIT SERVICE TO ANY "CHEMICALLY INCONVENIENCED" PATRON. HOUSE POLICY: BOTTOMLESS MIMOSAS AVAILABLE ONLY TO GUESTS ORDERING A BRUNCH ENTRÉE.

BOTTOMS UP! PLEASE DRINK RESPONSIBLY. NO SHARING PLEASE.

AM COCKTAILS

BLOODY MARY GF / V Jones House Vodka, Elevation Bloody Mary	9 / 32	SANGRIA Seasonal Selection	9
RED SNAPPER GF / V Jones House Gin, Elevation Bloody Mary	9 / 32	DIRK DIGGLER Gin, Chartreuse, Honey, Coconut Cream, Almond Milk, Bitters	11
BLOODY VIKING V Taffel Akvavit, Elevation Bloody Mary	9 / 32	COLD BRUNO Selvarey Cacao Rum, Cold Brew, Coconut Cream, Honey, Almond Milk ADD BRANCA MENTA FLOAT +3	9
TURMERIC OLD FASHIONED Bourbon, Sugar, Local Bitters	10		

AVAILABLE BY REQUEST: V=VEGAN GF=GLUTEN FREE

MAINS

CRÈME BRÛLÉE FRENCH TOAST Challah, Moscato Poached Strawberries, Mascarpone & Basil	14
LOCO MOCO POUTINE* GF Ground Pork, Chicken Sausage, Sunny Side Egg, Fried Potatoes, Grilled Pineapple Relish & Gravy	18
SCRAMBLED TOFU & FRIED GUACAMOLE GF / V Soyrizo, Ancho Beans, Pepitas, Radish Pico de Gallo, Tortilla Strips & Arbol Cream ADD EGG* +2	14
BISON PASTRAMI REUBEN GF Marble Rye, Sauerkraut, Apple & Brussels Sprout Slaw, Swiss Cheese & Russian Dressing ADD EGG* +2	16
BISON BURGER* GF Mushroom Duxelle, Swiss, Caramelized Onion, Poblano Pepper, Turkish Chili Aioli & Pretzel Bun ADD EGG* +2	16.5
BBQ PORK BENEDICT* GF Dry Rub Pork Shoulder, Green Chili Cornbread, Kale Slaw, Poached Eggs & Carolina Gold Mustard Hollandaise	15
AREPAS BENEDICT* GF Poached Eggs, Plantains, Black Beans, Pepitas, Tomato Salsa & Green Chili Hollandaise	13
BREAKFAST QUESADILLA Scrambled Eggs, Pepper Jack Cheese, Mushroom, Spinach, Artichoke, Diablo Salsa & Home Fries	13
CHICKEN & WAFFLES Crispy Chicken Thigh, Sweet Potato Waffle, Miso Candied Bacon, Superfood Slaw, Apple Butter & Chili Honey	17
GRILLED HANGER STEAK* GF Spinach & Kale Scrambled Eggs, Roasted Garlic, Proscuitto, Pecorino, Mozzarella & Crushed Tomato Picante	19
NACHO FLATBREAD* GF / V Sunny Side Up Egg, Chorizo, Black Beans, Queso Fresco, Pico de Gallo & Avocado Crema	14
YOU CALL IT BREAKFAST* GF Choice of Bacon or Chicken Apple Sausage, Eggs, Home Fries, Greens & Toast SUB GF TOAST +1	13

BOOZE & BRUNCH

LIVE SHOWS

PLEASE VISIT OPHELIASDENVER.COM FOR OUR FULL EVENT CALENDAR & TICKET INFO

MONDAYS **MOTOWN MONDAYS**
Hosted by DJ AL

SAT/SUN **FREE BRUNCH SHOWS**
Rotating Genres

11/13 **MONO**
Instrumental Rock

11/15 **PATRICK SWEANY**
Singer, Songwriter

11/17 **VETIVER**
Folk

11/20 **MIHALI**
Jam, Funk, Reggae

12/12 **FRENCH HORN REBELLION**
Electrodance Band

12/21 **IZCALLI**
Latin Rock

NYE 12/31 **ESCORT**
Disco Dance

EVENT CALENDAR
AT:
OPHELIASDENVER.COM



EXXXTRAS

BEVERAGES

SODA FREE REFILLS ROCKY MOUNTAIN SODA CO. Cola Diet Cola Birch Beer Lemon-Lime Ginger Ale	4	TEA TEATULIA ORGANIC TEA Black Ginger Green Rooibos Herbal Chamomile Herbal	3
COFFEE CODA COFFEE Drip REGULAR & DECAF Espresso REGULAR & DECAF Cappuccino/Latte Cold Brew Nitro	4 3 / 5 5 5	SPORTEA FREE REFILLS Brazilian Mate, Siberian Ginseng & Ginger	5
CHAI BOULDER BHAKTI CHAI	5	DRAM GINGERGRASS SODA 25 mg CBD	8

BUBBLES

BRUT Domaine Chandon California	13 / 42	BLANC DE BLANC Schramsberg Napa Valley, California	75
BRUT ROSÉ Domaine Ste. Michelle Columbia Valley, Washington	11 / 42	CHAMPAGNE Gosset Brut Champagne, France	110

INTERESTED IN WINE? PLEASE ASK YOUR SERVER TO SEE THE FULL WINE LIST.

SIDES

BACON	4	TOAST & JAM	2
CHICKEN APPLE SAUSAGE	5	CHORIZO	4
SCRAMBLED EGGS	4	SOYRIZO	4
POACHED EGG*	2	CHEESE	1
AVOCADO	SUB 1 / ADD 2	FRESH FRUIT	SUB 3 / ADD 5
HOME FRIES	4		

DESSERTS

CHOCOLATE BON BON GF / V Roasted Sweet Potato Caramel	2	SMOKED SALT CARAMEL GF	2
CHOCOLATE POT DE CRÈME GF Cacao Nibs, Tart Cherry, Black Sesame Tuile & Black Pepper Jam	7	ROCKY ROAD ICE CREAM PARFAIT White Chocolate & Almond Blondie, Mint, Mocha Stout Ice Cream & Nori Swiss Meringue	8
PARSNIP CAKE Blood Orange Cream Cheese Frosting, Parsnip Chip, Ginger Snap Ice Cream & Beet Caramel	8	THE EDIBLE BEAT VOL. 1 60 Recipes of Chef Empowerment, Humor & Mojo	18.95

AVAILABLE BY REQUEST: V=VEGAN GF=GLUTEN FREE

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.