

OPHELIA'S

ELECTRIC SOAPBOX

LIVE MUSIC
DELICIOUS INDULGENCES
HAND CRAFTED COCKTAILS



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

START HERE

GREEN CHILI CORNBREAD Goat Cheese & Fennel Honey Butter	7.5
GF / V HUMMUS Poblano Pesto, Carrots, Radish, Cucumber, Jicama, Fennel, Sunflower Seeds, Chili Oil & Pita	11
GF STRING CHEESE INCIDENT Butternut Squash, Kale, Brussels, Caramelized Apples, Zucchini Pistou, Smoked Almonds & Flatbread	12.5
GF / V CUBAN PLANTAINS Cotija Cheese, Black Beans, Spiced Pepitas, Lime Yogurt & Cilantro Pesto	9
GF / V FRIED GUACAMOLE Ancho Beans, Crispy Plantains, Pepitas, Radish Pico de Gallo & Arbol Crema	12

SOUP & SALADS

GF / V FIRE ROASTED LENTIL SOUP Green Chili, Butternut Squash, Purple Potato & Lime Crema	9
GF / V ROASTED VEGETABLE & FARRO VERDE SALAD Brussels, Arugula, Feta Cheese, Smoked Sunflower Purée, Manchengo Brittle & Basil Vinaigrette	13
GF / V KALE & BRUSSELS COBB SALAD* Guanciale, Quinoa, Tomato, Avocado, Egg, Cheese, Crispy Sweet Potato, Almonds & Smoked Mustard Vinaigrette	14.5

SMALL PLATES & NOSHES

GF / V FRENCH FRIES <i>Elevation</i> Vindaloo Ketchup	6
GF / V 600° SCARLET CARROTS & BRUSSELS Smoked Mozzarella, Romanesco, Pecans, Cranberries, Chile Crunch & Aged Balsamic	12.5
GF SHISHITO POPPERS WITH CHEESE CURDS Cream Cheese, Horseradish Mustard & Blood Orange Marmalade	13
GF CRISPY PORK BELLY Parsnip Purée, Apple, Spiced Pecans, Sage Salt & BBQ Cherry Mostarda	15.5
GF HALF DOZEN OYSTERS* Bourbon Chipotle Butter, Bacon Jam, Cornbread Croutons & House Hot Sauce	18
GF ADOBO CHICKEN TOSTADAS Superfood Slaw, Pickled Red Onion, Cotija & Avocado Crema	12

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.

OCT 19

FLATBREADS

+\$2 GLUTEN-FREE CRUST

GF / V MUSHROOM DUXELLE Pecorino, Goat Cheese, Pickled Red Onion, Arugula & Balsamic Glaze	15	GF CREMINELLI PEPPERONI Mozzarella, San Marzanos & Basil	15.5
GF PORK BELLY BANH MI Edamame Pâté, Jalapeño, Pickled Vegetables, Cilantro & Sriracha Mayo	16.5		

BURGERS & SANDWICHES

W/ FRENCH FRIES - (HOUSE-MADE, GLUTEN-FREE BUN BY REQUEST)

GF LAMB GYRO* Cucumber, Olives, Tomato, Pickled Red Onion, Creamy Feta Dressing & Pita	15.5
"BROTHEL" CHICKEN SANDWICH Miso Bacon, Chili Glaze, Korean BBQ, Pickled Fresno & Pretzel Bun	15
GF BISON BURGER* Mushroom Duxelle, Swiss, Caramelized Onion, Poblano Peppers, Turkish Chili Aioli & Pretzel Bun	16.5
GF / V THE IMPOSSIBLE BURGER Havarti, Ponzu Onion, Superfood Slaw, Green Goddess Dressing & Pretzel Bun	15
GF BIG MIKE'S SLIDERS* Wagyu Beef, <i>Merkt's</i> Cheddar, <i>The Real Dill Pickles</i> , Butter Lettuce, Russian Dressing & Brioche Bun	15

ENTRÉES

GF MONKFISH CIOPPINO* Mussels, Shrimp, Clams, Roasted Tomato, Potato, House Sourdough, Smoked Almond Romesco & Saffron Broth	27
CRISPY CHICKEN & SWEET POTATO WAFFLES Miso Bacon, Apple Butter, Superfood Slaw & Chili Honey	23.5
GF GRILLED CALLICRATE 12 OZ NEW YORK STRIP* Romanesco, Roasted Mushrooms, Adobo Sweet Potato Purée & Spiced Black Currant Demi	38

DESSERTS

GF / V CHOCOLATE BON BON Roasted Sweet Potato Caramel	2 EA
GF SMOKED SALT CARAMEL	2 EA
GF CHOCOLATE POT DE CREME Cacao Nibs, Black Sesame Tuile, Tart Cherry & Black Pepper Jam	7
ROCKIES ROAD ICE CREAM PARFAIT White Chocolate & Almond Blondie, Mocha Stout Ice Cream, Mint & Nori Swiss Meringue	8
PARSNIP CAKE Blood Orange Cream Cheese, Beet Chip, Parsnip Crumble, Gingersnap Ice Cream & Beet Caramel	8

DINNER & DESSERT

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



DRINKS

COCKTAILS

SANGRIA Seasonal Selection	9
PG 13 Cucumber and Dill Infused Vodka , Ginger, Lime, Soda	9
THE AIREDALE Bourbon , Aperol, Grapefruit Oil	12
SEX MACHINE - FROZEN Maestro Dobel Tequila , Passion Fruit, Lime, Jalapeño	11/14
EASY EIGHT Rye , Ginger, Peach, Lemon, Bitters	10
A BIRD IN THE HAND Juniper Jones Gin , Foro Amaro, Strawberry, Lemon	12
DIRK DIGGLER Boodles Gin , Chartreuse, Coconut, Almond Milk, Honey, Cardamom Bitters	11
NOONER Thyme Maestro Dobel Tequila , Grapefruit, Lime	11
THE JACKALOPE Mezcal , Shiso-Blueberry Campari, Pineapple, Lemon, IPA Float	12
COLD BRUNO Selvarey Cacao Rum , Cold Brew, Coconut Cream, Honey, Almond Milk ADD BRANCA MENTA FLOAT +3	9

BEERS

POST HOWDY PILSNER	6	RATIO ANTIDOTE IPA	7
COORS LIGHT	5	EPIC NITRO COFFEE STOUT	8
AVERY WHITE RASCAL	6	12 OZ	
DRY DOCK APRICOT BLONDE	7	JAGGED MOUNTAIN ROTATOR	MP
NEW BELGIUM FAT TIRE AMBER ALE	7	PLEASE INQUIRE	
GREAT DIVIDE HAZY IPA	8	TRVE BREWING CURSED SOUR ALE	8
ODELL IPA	7	12 OZ	
		STEM CIDER ROTATOR	MP
		PLEASE INQUIRE	

SOBER CURIOUS

DRAM GINGERGRASS SODA	25 MG CBD	8
N/A GINGER MOJITO		7
Lime, Ginger, Mint, Ginger Ale		
COFFEE COLADA		8
Pineapple, Coconut & Almond Milk, Cold Brew Coffee, Honey, Lime		
BLOOD ORANGE FIZZ		8
Blood Orange, Lemon, Basil, Tonic		
THE EDIBLE BEAT VOL. 1		18.95
60 Recipes of Chef Empowerment, Humor & Mojo		

WINE

SPARKLING		G / B
BRUT DOMAINE CHANDON BRUT CALIFORNIA	13 / 50	CHAMPAGNE GOSSET BRUT CHAMPAGNE, FRANCE 110
SPARKLING BRUT ROSÉ	11 / 42	BLANC DE BLANCS SCHRAMSBERG NAPA VALLEY, CA 75
WHITE & ROSÉ		G / B
PINOT GRIGIO ELENA WALCH ALTO ADIGE, ITALY	12 / 46	RIESLING ZILLIKEN 'ESTATE' MOSEL, GERMANY 40
SAUV BLANC/ SEMILLON CHÂTEAU HAUT-RIAN BORDEAUX, FRANCE	11 / 42	VIOGNIER PENNER-ASH WILLAMETTE VALLEY, OR 65
SAUVIGNON BLANC MOHUA MARLBOROUGH, NEW ZEALAND	11 / 42	SAUVIGNON BLANC CAKEBREAD NAPA VALLEY, CA 80
CHARDONNAY HOOPES 'HOOPLA' YOUNTVILLE/NAPA, CA	13 / 50	PINOT BLANC HEIDI SCHROCK 'WEISSBURGUNDER' BURGENLAND, AUSTRIA 58
PINOT GRIS/ RIESLING PIERRE SPARR 'ALSACE ONE' ALSACE, FRANCE	11 / 42	CHARDONNAY DOMAINE BERTAGNA 'HAUTES CÔTES DU NUIT' BURGUNDY, FRANCE 70
GRENACHE/ CARIGNAN ROSÉ LORENZA WINE CO. CALIFORNIA	10 / 38	
RED		G / B
PINOT NOIR LAND OF SAINTS SANTA MARIA VALLEY, CA	13 / 50	GRENACHE TRIBUTE TO GRACE SANTA BARBARA COUNTY, CA 62
MALBEC BLEND (1L) BODEGAS FUNCKENHAUSEN SOUTH MENDOZA, ARGENTINA	11 / 53	SUPER TUSCAN TENUTA DI GHIZZANO 'IL GHIZZANO' TUSCANY, ITALY 42
NERO D'AVOLA/ PRIMITIVO/CABERNET TORMARESCA 'NEPRICA' PUGLIA, ITALY	11 / 42	MALBEC SUSANA BALBO 'SIGNATURE' MENDOZA, ARGENTINA 58
GRENACHE/SYRAH LE PASSAGE COTES DU RHONE RHONE VALLEY, FRANCE	12 / 46	CABERNET SAUV/ MERLOT ROBERT MONDAVI 'MAESTRO' NAPA, CA 75
CABERNET SAUVIGNON HALTER RANCH 'SYNTHESIS' PASO ROBLES, CA	14 / 54	RED BLEND THE PRISONER WINE CO. 'PRISONER' NAPA VALLEY, CA 80
GAMAY DIVISION WINE CO. 'LES PETITS FERS' WILLAMETTE VALLEY, OR	54	CABERNET SAUVIGNON HALL WINES NAPA VALLEY, CA 125
PINOT NOIR ADELSHEIM VINEYARDS WILLAMETTE VALLEY, OR	65	

ALL WINES ARE
BY FEMALE
WINEMAKERS AND OWNERS