

OPHELIA'S

ELECTRIC SOAPBOX

FOREPLAY & TEASERS

Roasted Green Chili Cornbread 7.5

Jalapeño, Goat Cheese, Green Tomato Marmalade & Whipped Honey Butter

GF Crispy Togarashi Brussels Sprouts 10

Shishitos, Sea Salt, Togarashi Honey, Crispy Shallot, Sesame, Nori & Yuzu Kosho Aioli

GF Low Country Picnic Board 15

Elevation Country Ham, House Roasted Garlic Biscuit, Goat Gouda, Blistered Shishito, Whipped Honey Butter, Smoked Almond & Green Tomato Marmalade + 2 for GF

GF Elote Spring Cheese Incident 12.5

Brûléed Cheese, Sweet Corn, Fennel Escabeche, Cotija & Raquelitas Tortilla Chips

AFTERNOON DELIGHTS

Plantains Foster French Toast Skillet 16

Crema de Queso Mousse, Cinnamon Sugar, Smoked Almonds & Pineapple Rum Sauce

Turmeric Ricotta Blintz 6

Lemon Bufala Ricotta, Apricot Jam, Sumac Yogurt, Citrus, Pistachio & Mint
+ CBD 3

Chicken & Waffles 22

Crispy Chicken Thigh, Tenderbelly Black Pepper Bacon, Superfood Slaw, Apple Butter & Harissa Honey

In the spirit of creating a balanced & unified workplace, we implement a tip pool for our entire service team, including back of the house. To help address the many financial challenges which continue to impact our industry, a 3% surcharge will be applied to all checks. This surcharge helps us manage the increased costs of goods, services, supply chain issues, and the health and safety of our staff and guests.

EXECUTIVE CHEF / MATT SUMMERS

NOONERS

GF *Open Face BLT 15

Sunny Egg, Tenderbelly Pepper Bacon, Frisée Salad, Heirloom Tomato, French Fries & Garlic Aioli
+ 2 for GF

*Chicken Biscuits & Gravy 18.5

House Buttermilk Biscuit, Creole Fried Chicken, Sunny Egg, Fine Herbs & Chorizo-Poblano Gravy

GF *The Standard 15

Eggs Your Way, Niman Ranch Bacon Sausage, Mixed Greens, House Buttermilk Biscuit & Home Fries
+ 2 for GF

GF *Ropa Vieja Hash 22.5

Callicrate Farms Short Rib, Black Bean Escabeche, Roasted Root Vegetables, Caramelized Plantains, Sunny Egg & Salsa Verde.

GF *Biggie Smallz Smash Burger 17.5

Callicrate Farms Wagyu, White Cheddar, Red Onion, Arugula, House Pickles, French Fries & Special Sauce
+ 2 for GF

*Brunchwrap Benedict Supreme 16.5

Sofrito Black Beans, Chorizo, Poached Egg, Nixtamalized Tostada, Tomato, Pepitas, Green Chili Hollandaise & Fennel Apple Salad

GF Low Country Cobb 23

Country Ham, Smoked Chicken, Hard Boiled Egg, Heirloom Tomato, Radish, Cranberry, Farro, Blue Cheese & Tomato Gribiche

GF The Michaelangelo Pie 16

Smoked Chicken, Bacon, Creamed Kale, Spiced Ricotta, Crispy Kale & Garlic Aioli
+ 2 for GF

Vegan by Request

GF Gluten-Free by Request

BOTTOMLESS MIMOSAS

AVAILABLE 10AM - 2PM

Classic Orange 19

Blood Orange 23

Seasonal 25

WE RESERVE THE RIGHT TO LIMIT SERVICE TO ANY "CHEMICALLY INCONVENIENCED" GUEST. BOTTOMLESS MIMOSAS AVAILABLE ONLY TO GUESTS ORDERING A BRUNCH ENTRÉE BETWEEN 10AM & 2PM. LAST CALL IS AT 2:30. PLEASE DRINK RESPONSIBLY. NO SHARING PLEASE!

SPRITZ - 12

LUBE IT UP +3

Aperol (Red)

Aperol, Soda, Cava

Lillet Blanc (Pink)

Infused Lillet Blanc, Soda, Cava

St. Germaine (Green)

Chlorophyll Infused St. Germain, Soda, Cava

BRUNCH COCKTAILS

LUBE IT UP +3

Bloody Mary (Vodka, Gin, Tequila) 12

Housemade Bloody Mix, Salt & Tajin Rim, House Skewer

Michelada 8

Call to Arms Ballroom Beer Can Lager, Bloody Mix, Salt Rim, Lime Wedge

Espresso Martini 14

Vodka, Moonlight Espresso Liqueur, Cinnamon, Chartreuse, Espresso

SIDES

Seasoned Steak Fries 6.5

Niman Bacon Sausage 4 / Tenderbelly Bacon 5

Avocado 4

House Buttermilk Biscuit & Butter 5

*Vital Farm Eggs (2) 4

PLEASE NOTIFY SERVER OF ANY ALLERGIES BEFORE ORDERING, NOT ALL INGREDIENTS ARE LISTED. DUE TO THE NATURE OF RESTAURANTS AND CROSS-CONTAMINATION CONCERNS, WE ARE UNABLE TO GUARANTEE A 100% ALLERGY FREE ZONE. WE WILL DO OUR BEST TO ACCOMMODATE YOUR 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.

COCKTAILS

LUBE IT UP +3

The Airedale (Orange Drink) 12

Bourbon, Aperol, Grapefruit Zest

French Kiss (Purple Drink) 12

Butterfly Pea Flower Infused Gin, Lavender, Lemon, Bubbles

The Ron Sangria (Red Drink) 12

Red Wine, Apple Brandy, Lemon, Orange, Pomegranate, Rooibos Tea

Hawaii 5-OH! (Blue Drink) 12

Cacao infused Rum, Pineapple, Lime, Blue Curacao

Frozen Irish Coffee 12

Slane Irish Whiskey, Cold Brew, Amaro, Condensed Milk, Espresso Float

Curation Salt & Smoke Margarita 11

12 oz Can | Tequila, Lemon Juice, Hibiscus, & Jalapeño

Curation Sweet Tea Old Fashioned 12

12oz Can | Bourbon, Honey, Black Tea, & Grapefruit

TFJ Cosmopolitan or Smoked Old Fashioned 11

BEER, CIDER, SELTZER

Holiday Gluten Free Blonde Ale 9

Golden, CO

Weldwerks Juicy Bits Hazy IPA 8.5

Greeley, CO | Draft

TRVE Brewing Bloodaxe Farmhouse Ale 8

Denver, CO | Draft

Left Hand Nitro Milk Stout 8

Longmont, CO | 12oz Bottle

Stem Off Dry Cider 8

Denver, CO | 12oz Can

Ratio Mexican Lager 7

Denver, CO | Draft

New Terrain Pillow Drops Pilsner 7

Golden, CO | Draft

Call to Arms La Clawsuit Seltzer 7

Denver, CO | 12oz Can

Call to Arms Ballroom Beer - Lager 6

Denver, CO | 12oz Can

PBR American Lager 4

Milwaukee, WI | 12oz Can

BY THE GLASS - SPARKLING

CVNE 10 / 38

Brut Cava | Catalonia, Spain

Gruet 'Sauvage' 13 / 50

Pinot Noir | New Mexico

BY THE GLASS - WHITE

Les Jamelles | House White 10 / 38

Roussanne | Languedoc, France

Mohua Wines 11 / 42

Sauvignon Blanc | Marlborough, New Zealand

Elena Walch 'Selezione Südtirol' 13 / 50

Pinot Grigio | Alto Adige, Italy

Hedges Family Estate 'CMS' 14 / 54

Chardonnay | Columbia Valley, Washington

BY THE GLASS - RED

Les Jamelles | House Red 10 / 38

Malbec | Languedoc, France

Angeline Vineyards 12 / 46

Pinot Noir | Sonoma, California

QU.ALE Salento Rosso 11 / 42

Red Blend | Puglia, Italy

Cape Mentelle 13 / 50

Shiraz, Cabernet Sauvignon | Margaret River, Australia

Hedges Family Estate 'CMS' 14 / 54

Cabernet Sauvignon | Columbia Valley, Washington

RTD WINES | 12OZ CANS

AH-SO Wines | 250 ml Can 8

Bubbles, White, Red | Navarra, Spain

Curation Infused Rose | 12oz Can 9

Orange Flower, Peach, Rhubarb, & Blood Orange

BY THE BOTTLE - WHITE

McBride Sisters 'Black Girl Magic' 42

Riesling | Edna Valley, California

Domaine Adèle Rouzé 'Quincy Blanc' 56

Sauvignon Blanc | Loire Valley, France

BY THE BOTTLE - RED

Stoller Family Estate 50

Pinot Noir | Willamette Valley, Oregon

Christina 48

St. Laurent | Niederösterreich, Austria

SOBER CURIOUS

Coffee, Latte, Or Cappuccino 4 / 5

Sportea 5

Lavender Haze 7

Dram NA Lavender Bitters, Butterfly Pea Flower, Soda, Ginger Beer & Lemon

+ 3 Lube It Up

Dram CBD Gingergrass Soda 8

Gruvi NA Hazy IPA 9
