

OPHELIA'S

ELECTRIC SOAPBOX

TOSSED SALADS

GF **Mission Fig & Burrata** 18.5
Smoked Almond, Spiced Apple Butter, Bitter Green Salad, Sea Salt, Pimento Oil & Fig Vin

GF **Manchego Snow Salad** 14
Baby Kale, Brussels Sprouts, Cabbage, Apple, Cranberries, Toasted Pepitas, Crispy Chickpea & Lemon Tahini Yogurt

GF **Low Country Cobb** 23
Country Ham, Smoked Chicken, Hard Boiled Egg, Heirloom Tomato, Radish, Cranberry, Farro, Blue Cheese & Tomato Gribiche

HOT & READY PIES

OUR PIZZA DOUGH IS MADE WITH A 200 YEAR OLD STARTER / + \$2 FOR GLUTEN FREE

GF **Roasted Tomato Margherita** 16
Mozzarella, Roasted Tomato, Basil, Parmesan & Olive Oil

GF **The Fun-Guy** 17
Ricotta, Koji Mushrooms, Garlic-Chili Crunch, Arugula, Parmesan & Sherry Agrodolce

GF **The Pepperoni** 17
Ezzo Mini Pepperoni, Mozzarella, Basil, Fennel Pollen & Chili Honey Drizzle

GF **The Michaelangelo** 18
Smoked Chicken, Bacon, Creamed Kale, Spiced Ricotta, Crispy Kale & Garlic Aioli

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

FOREPLAY & TEASERS

Roasted Green Chili Cornbread 7.5
Jalapeño, Goat Cheese, Green Tomato Marmalade & Whipped Honey Butter

GF **Cuban Plantains** 10.5
Sofrito Black Beans, Cotija Cheese, Pepitas, Lime Yogurt & Cilantro Pesto

GF **Crispy Togarashi Brussels Sprouts** 10
Shishitos, Sea Salt, Togarashi Honey, Crispy Shallot, Sesame, Nori & Yuzu Kosho Aioli

GF **Elote Spring Cheese Incident** 12.5
Brûléed Cheese, Sweet Corn, Fennel Escabeche, Cotija & Raquelitas Tortilla Chips

GF **600 Degree Charred Eggplant** 13
Green Tomato Marmalade, Sumac Yogurt, House Sourdough, Harissa Honey, Fine Herbs & Olive Oil + \$2 for GF

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 **Seasoned French Fries** 6.5
Vindaloo Ketchup

V **Pretzel & Beer Cheese** 8
House-Made Soft Pretzel, Smoked Salt & Spicy Beer Cheese

GF **Cheese Curds & Fried Pickles** 14
Wisconsin Yellow Curds, Blistered Shishitos, Turmeric Pickles & Cool Ranch

3RD BASE

Chicken & Buttermilk Waffle 22.5
Crispy Chicken Thigh, Tenderbelly Black Pepper Bacon, Superfood Slaw, Apple Butter & Harissa Honey

V **Fall Harvest Farrotto** 19
Harissa Roasted Squash, Kale, Smoked Almonds, Manchego, Fennel Brussels Salad & Butternut Soubise

GF ***Ophelia's Steakhouse** 29
8oz Bison NY Strip, Delicata Squash "Un"ion Rings, Creamed Kale & Chimichurri

BOX LUNCH

GF ***Biggie Smallz Smash Burger** 17.5
Callicrate Farms Wagyu, White Cheddar, Red Onion, Arugula, House Pickles, French Fries & Special Sauce + 2 for GF

Brothel Chicken Sandwich 16
Crispy Chicken Thigh, Tenderbelly Black Pepper Bacon, Carolina BBQ, Pickles, French Fries & Garlic Chili Aioli

GF **Smoked Chicken Pozole** 9 / 15
Green Chili Verde, Bone Broth, Hominy, Super Slaw, Pepita, Jalapeño, Nixtamalized Tortilla & Pimento Oil

SOBER CURIOUS

Lavender Haze 7
Dram NA Lavender Bitters, Butterfly Pea Flower, Soda, Ginger Beer & Lemon + 3 Lube It Up

Sportea 5
Dram CBD Gingergrass Soda 8

Gruvi NA Hazy IPA 9

V **Vegan by Request**

GF **Gluten-Free by Request**

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

Holidaily 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 CAN

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 - ROSÉ

Anna Pichon 'Sauvage' 50

Grenache | Rhone, France

BY THE BOTTLE - RED

Stoller Family Estate 50

Pinot Noir | Willamette Valley, Oregon

Christina 48

St. Laurent | Niederösterreich, Austria