<table>
<thead>
<tr>
<th>MEZZE</th>
<th>TO START</th>
<th>PASTRY BASKET GF / V</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>9</td>
<td>ROTATING PASTRIES, WHIPPED BUTTER, SEASONAL JAM</td>
</tr>
<tr>
<td>PINTXOS TASTING</td>
<td>12</td>
<td>ONE VEGETABLE, ONE SEAFOOD, ONE MEAT</td>
</tr>
<tr>
<td>IBERICO HAM BENEDICT* GF</td>
<td>18</td>
<td>POACHED EGGS, TORTILLA ESPANOLA, 36 MONTH AGED HAM, TOMATO, ESPELETTE HOLLANDAISE</td>
</tr>
<tr>
<td>SHAKSHUKA* GF / V</td>
<td>15</td>
<td>BAKED EGGS, SPICY TOMATO SAUCE, FETA, CRISPY CHICKPEAS, ARTICHOKE, OLIVES, GRILLED BREAD</td>
</tr>
<tr>
<td>MOROCCAN PANCAKES GF / V</td>
<td>7/13</td>
<td>AGED BALSAMIC, HEIRLOOM TOMATOES, APRICOTS, VEGETABLE SOTT’OLIO, SUPER SEED MIX, GREENS, PARSLEY PESTO</td>
</tr>
<tr>
<td>CHORIZO PAELLA* GF</td>
<td>19</td>
<td>LAMB SAUSAGE, SUNNY EGG, MANCHEGO, BOMBA RICE, AIOLI, SALSA VERDE</td>
</tr>
<tr>
<td>GRILLED HANGER STEAK* GF</td>
<td>17</td>
<td>BRIOCHE, FRIED EGG, ZA’ATAR GOAT CHEESE, PICKLED ONIONS, GREENS, GARLIC TOUM</td>
</tr>
<tr>
<td>GARLIC SHRIMP* GF</td>
<td>17</td>
<td>SUNNY EGG, CRISPY HAM, MANCHEGO POLENTA, SALSA BRAVA, IBERICO BROWN BUTTER</td>
</tr>
<tr>
<td>BOTTOMLESS CAVA MIMOSA</td>
<td>21</td>
<td>ORANGE OR BLOOD ORANGE</td>
</tr>
<tr>
<td>BRUNCH COCKTAILS</td>
<td>8</td>
<td>POST “HOWDY” PILSNER, ELEVATION BLOODY MARY MIX, LIME, SALT</td>
</tr>
<tr>
<td>MICHELADA</td>
<td>10</td>
<td>BLOODY MARY VODKA, GIN, TEQUILA OR AQUAVIT, ELEVATION BLOODY MARY MIX</td>
</tr>
<tr>
<td>MIMOSA</td>
<td>10</td>
<td>BLOODY MARY ORANGE OR BLOOD ORANGE JUICE, BUBBLES</td>
</tr>
<tr>
<td>BARMAN’S BREAKFAST*</td>
<td>13</td>
<td>JAMESON IRISH WHISKEY, ESPRESSO LIQUEUR, ESPRESSO, WHOLE EGG, NUTMEG</td>
</tr>
<tr>
<td>PINEAPPLE LASSI</td>
<td>11</td>
<td>POST “HOWDY” PILSNER, ELEVATION BLOODY MARY MIX, LIME, SALT</td>
</tr>
</tbody>
</table>

*THESE ITEMS MAY BE SERVED RAW OR UNDER COOKED 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.

GF = GLUTEN FREE UPON REQUEST V = VEGAN UPON REQUEST

CHEF/OWNER: JUSTIN CUCCI
CULINARY DIRECTOR: JEREMY KITTELSON
EXECUTIVE CHEF: COREY FERGUSON
GIN & TONICS

JUNIPER JONES
Fever-Tree Mediterranean with Lemon and Rosemary

HENDRICKS
Fever-Tree Elderflower with Cucumber and Lime

MONKEY 47
Fever-Tree Indian with Cranberry and Orange

BOODLES
Fever-Tree Mediterranean with Grapefruit and Mint

GIN MARE
Fever-Tree Mediterranean with Olives and Thyme

BEER / CIDER

POST “HOWDY” PILSNER
LAFAYETTE, CO - 12 OZ CAN

STEM CIDER ROTATING
DENVER, CO - 12 OZ CAN

DRY DOCK APRICOT BLONDE
AURORA, CO - 12 OZ CAN

WINE

AVINYO BRUT CAVA
Penedes, Spain

NAVERAN BRUT CAVA ROSÉ
Penedes, Spain

AKAKIES SPARKLING ROSÉ
Xinomavro, Peloponese, Greece

STRAWBERRY CHAMPAGNE
Pinot Noir, Bouzy, Champagne, France

LE PROVENCAL ROSE
Grenache, Cinsault, Carignan, Cotes de Provence, France

BODEGA ZUDUGARAI TXAKOLI
Hondarrabi Zuri, Basque Country, Spain

PAZO CILLEIRO
Albariño, Rias Baixas, Spain

CELLER PIÑOL 'PORTAL'
Garnacha Blanco, Sauv Blanc, Viognier, Terra Alta D.O., Spain

AGRIPUNICA 'SAMAS'
Vermentino, Chardonnay, Isola dei Nuraghi, Sardinia, Italy

YARDEN 'KATZRIN'
Chardonnay, Golan Heights, Israel

RED

BODEGAS ESTEFANÍA'TILENUS'
Mencia, Bierzo, Spain

DOMAINE MAESTRACCI 'CLOS REGINU'
Niellucciu, Grenache, Sciaccarellu, Corsica, France

JEZREEL VALLEY WINERY 'ALFA'
Syrah, Jezreel Valley, Israel

SELLA & MOSCA 'TERRE RARE'
Carignan, Sardinia, Italy

MAGAÑA 'DIGNUS'
Tempranillo, Cabernet, Navarro, Spain