STARS

GREEN CHILI CORNBREAD 7.5
Goat Cheese & Fennel Pollen Butter

PLANTAINS 9
Cotija Cheese, Lime Yogurt & Cilantro Pesto

PASTRIES “MIXTAPE” 11
Please ask about our current offering

FRIED GUACAMOLE 12
Ancho Beans, Pepitas, Chips, Radish Pico de Gallo

STRING CHEESE INCIDENT 12.5
Butternut Squash, Kale, Brussels, Caramelized Apples, Zucchini Pistou, Smoked Almonds & Flatbread ADD EGGS* +2

BOTTOMS UP! PLEASE DRINK RESPONSIBLY. NO SHARING PLEASE.

AM COCKTAILS

BLOODY MARY 9 / 32
Jones House Vodka, Elevation Bloody Mary

RED SNAPPER 9 / 32
Jones House Gin, Elevation Bloody Mary

BLOODY VIKING 9 / 32
Tafel Akvavit, Elevation Bloody Mary

TURMERIC OLD FASHIONED 10
Bourbon, Sugar, Local Bitters

SANGRIA 9
Seasonal Selection

DIRK DIGOLER 11
Gin, Chartreuse, Honey, Coconut Cream, Almond Milk, Bitters

COLD BRUNO 9
Selvarey Cacao Rum, Cold Brew, Coconut Cream, Honey, Almond Milk

ADD BRANCA MENTA FLOAT +3

AVAILABLE BY REQUEST: V=VEGaN OF=GLUTEN FREE

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.

MAINS

CRÈME BRÛLÉE FRENCH TOAST 14
Challah, Mascato Poached Strawberries, Mascarpone & Basil

LOCO MOCO POUTINE* 18
Ground Pork, Chicken Sausage, Sunny Side Egg, Fried Potatoes, Grilled Pineapple Relish & Gravy

SCRAMBLED TOFU & FRIED GUACAMOLE 14
Soyrizo, Ancho Beans, Pepitas, Radish Pico de Gallo, Tortilla Strips & Arbol Cream ADD EGGS* +2

BISON PASTRAMI REUBEN 16
Marble Rye, Sauer kraut, Apple & Brussels Sprout Slaw, Swiss Cheese & Russian Dressing ADD EGGS* +2

BISON BURGER* 16.5
Mushroom Duxelle, Swiss, Caramelized Onion, Poblano Pepper, Turkish Chili Aioli & Pretzel Bun

BBQ PORK BENEDICT* 15
Dry Rub Pork Shoulder, Green Chile Cornbread, Kale Slaw, Poached Eggs & Carolina Gold Mustard Hollandaise

AREPAS BENEDICT* 13
Poached Eggs, Plantains, Black Beans, Pepitas, Tomato Salsa & Green Chile Hollandaise

BREAKFAST QUESADILLA 13
Scrambled Eggs, Pepper Jack Cheese, Mushroom, Spinach, Artichoke, Diablo Salsa & Home Fries

CHICKEN & WAFFLES 17
Crispy Chicken Thigh, Sweet Potato Waffle, Miso Candied Bacon, Superfood Slaw, Apple Butter & Chili Honey

GRILLED HANGER STEAK* 19
Spinach & Kale Scrambled Eggs, Roasted Garlic, Prosciutto, Pecorino, Mozzarella & Crushed Tomato Picante

NACHO FLATBREAD* 14
Sunny Side Up Egg, Chorizo, Black Beans, Queso Fresca, Pico de Gallo & Avocado Crema

YOU CALL IT BREAKFAST* 13
Choice of Bacon or Chicken Apple Sausage, Eggs, Home Fries, Greens & Toast SUB TO TOAST +1

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**BUBBLES**

- **BRUT**
  - Domaine Chandon
  - California
- **BRUT ROSÉ**
  - Domaine Ste. Michelle
  - Columbia Valley, Washington
- **BLANC DE BLANC**
  - Schramsberg
  - Napa Valley, California
- **CHAMPAGNE**
  - Gosset Brut
  - Champagne, France

**TEA**

- TESULTA ORGANIC TEA
- Black
- Ginger Green
- Rooibos Herbal
- Chamomile Herbal

**SPORTEA FREE Refills**

- Brazilian Mate
- Siberian Ginseng
- Ginger

**DRAM GINGERGRASS SODA**

- 25 mg CBD

**B E V E R A G E S**

- **SODA FREE Refills**
  - Rocky Mountain SODA Co.
    - Cola
  - Diet Cola
  - Birch Beer
  - Lemon-Lime
  - Ginger Ale

- **COFFEE**
  - CODA COFFEE
    - Drip REGULAR & DECAF
    - Espresso REGULAR & DECAF
  - Cappuccino / Latte
  - Cold Brew Nitro

- **CHAI**
  - BOULDER BHAKTI CHAI

- **TEA**
  - TESULTA ORGANIC TEA
    - Black
    - Ginger Green
    - Rooibos Herbal
    - Chamomile Herbal

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  - Brazilian Mate
    - Siberian Ginseng
    - Ginger

- **DRAM GINGERGRASS SODA**
  - 25 mg CBD

**SIDES**

- **BACON**
- **CHICKEN APPLE SAUSAGE**
- **SCRAMBLED EGGS**
- **POACHED EGG**
- **AVOCADO**
- **FRESH FRUIT**

**DESSERTS**

- **CHOCOLATE BON BON**
- **DE CRÈME**
- **PARSNIP CAKE**
- **ROCKY ROAD ICE CREAM PARFAIT**
- **THE EDIBLE BEAT VOL. 1**

**L I V E S H O W S**

**MONDAYS**

- **MOTOWN MONDAYS**
  - Hosted by DJ AL

**SAT/SUN**

- **FREE BRUNCH SHOWS**
  - Rotating Genres

11/15 **P A T R I C K S W E A N Y**

- Singer, Songwriter

11/17 **V E T I V E R**

- Folk

11/20 **M I H A L I**

- Jam, Funk, Reggae

12/12 **F R E N C H H O R N R E B E L L I O N**

- Electrodance Band

12/21 **I Z C A L L I**

- Latin Rock

NYE 12/31 **E S C O R T**

- Disco Dance

**EVENT CALENDAR AT:**

OPHELIASDENVER.COM

**L I N K I N G F O R A G O O D T I M E?**

WE HAVE SHOWS AND EVENTS DAILY

VISIT OPHELIASDENVER.COM FOR MORE INFO.

**AVAIL AB LE BY REQUEST: V=V E G A N GF=G LUTEN F R E E**

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