Ophelia's Electric Soarbox

START HERE

GREEN CHILI CORNBREAD  7.5
GF / V
Goat Cheese & Fennel Honey Butter

HUMMUS 11
GF
Poblano Pesto, Carrots, Radish, Cucumber, Jicama, Fennel, Sunflower Seeds, Chili Oil & Pita

STRING CHEESE INCIDENT 12.5
GF
Butternut Squash, Kale, Brussels, Caramelized Apples, Zucchini Pesto, Smoked Almonds & Flatbread

CUBAN PLANTAINS 9
GF
Cotija Cheese, Black Beans, Spiced Pepitas, Lime Yogurt & Cilantro Pesto

FRIED GUACAMOLE 12
GF
Ancho Beans, Crispy Plantains, Pepitas, Radish Pico de Gallo & Arbol Crema

SOUP & SALADS

FIRE ROASTED LENTIL SOUP 9
GF
Green Chili, Butternut Squash, Purple Potato & Lime Crema

ROASTED VEGETABLE & FARRO VERDE SALAD 13
GF
Brussels, Arugula, Feta Cheese, Smoked Sunflower Puree, Manchego Brittle & Basil Vinaigrette

KALE & BRUSSELS COBB SALAD 14.5
GF
Guanciale, Quinoa, Tomato, Avocado, Egg, Cheese, Crispy Sweet Potato, Almonds & Smoked Mustard Vinaigrette

SMALL PLATES & NOSHES

FRENCH FRIES 6
GF / V
Elevation Vindaloo Ketchup

600° SCARLET CARROTS & BRUSSELS 12.5
GF / V
Smoked Mozzarella, Romanesco, Pecans, Cranberries, Chile Crunch & Aged Balsamic

SHISHITO POPPERS WITH CHEESE CURDS 13
GF / V
Cream Cheese, Harissa Red Mustard & Blood Orange Marmalade

CRISPY PORK BELLY 15.5
GF / V
Parsnip Puree, Apple, Spiced Pecans, Sage Salt & BBQ Cherry Mustard

HALF DOZEN OYSTERS 18
GF / V
Bourbon Chipotle Butter, Bacon Jam, CORNbread Croutons & House Hot Sauce

ADOBO CHICKEN TOSTADAS 12
GF / V
Superfood Slaw, Pickled Red Onion, Cotija & Avocado Crema

FLATBREADS

MUSHROOM DUXELLE 15 15.5
GF / V
Pecorino, Goat Cheese, Pickled Red Onion, Arugula & Balsamic Glaze

CREMINELLI PEPPERONI 16.5
GF / V
Mozzarella, San Marzanos & Basil

BURGERS & SANDWICHES

LAMB GYRO 15.5
Cucumber, Olives, Tomato, Pickled Red Onion, Creamy Feta Dressing & Pita

“BROTHEL” CHICKEN SANDWICH 15
GF / V
Miso Bacon, Chili Glaze, Korean BBQ, Pickled Fresno & Pretzel Bun

BISON BURGER 16.5
Mushroom Duxelle, Swiss, Caramelized Onion, Poblano Peppers, Chipotle Aioli & Pretzel Bun

THE IMPOSSIBLE BURGER 15
GF / V
Havarti, Ponzu Onion, Superfood Slaw, Green Goddess Dressing & Pretzel Bun

BIG MIKE’S SLIDERS 15
GF / V
Waygu Beef, Merkt’s Cheddar, The Real Dill Pickles, Butter Lettuce, Russian Dressing & Brioche Bun

ENTRÉES

MONKFISH CIOPPINO 27
Mussels, Shrimp, Clams, Roasted Tomato, Potato, House Sourdough, Smoked Almond Romesco & Saffron Broth

CRISPY CHICKEN & SWEET POTATO WAFFLES 23.5
Miso Bacon, Apple Butter, Superfood Slaw & Chili Honey

GRILLED CALLICRATE 12 OZ NEW YORK STRIP 38
Romanesco, Roasted Mushrooms, Adobo Sweet Potato Purée & Spiced Black Currant Demi

DESSERTS

CHOCOLATE BON BON 2 EA
GF / V
Roasted Sweet Potato Caramel

SMOKED SALT CARAMEL 2 EA
GF / V
MCT Oil

CHOCOLATE POT DE CREME 7
GF / V
Cacao Nibs, Black Sesame Tuile, Tart Cherry & Black Pepper Jam

ROCKIES ROAD ICE CREAM PARFAIT 8
GF / V
White Chocolate & Almond Blondie, Mocha Stout Ice Cream, Mint & Nori Swiss Meringue

PARSNIP CAKE 8
GF / V
Blood Orange Cream Cheese, Beet Chip, Parsnip Crumble, Gingersnap Ice Cream & Beet Caramel

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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 certain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
COCKTAILS

SANGRIA  Seasonal Selection  9
PG 13  Cucumber and Dill Infused Vodka, Ginger, Lime, Soda  9
THE AIREDALE  Beurrain, Aperol, Grapefruit Oil  12
SEX MACHINE - FROZEN  Maestro Dobel Tequila, Passion Fruit, Lime, Jalepeño  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, Foro Amaro, Strawberry, Lemon, Cardamom Bitters  11
NOONER  Thyme Maestro Dobel Tequila, Grapefruit, Lime  9
THE JACKALOPE  Mezcal, Shiso-Blueberry Campari, Pineapple, Lemon, IPA Float  12
COLD BRUNO  Selvaray Cacao Rum, Cold Brew, Coconut Cream, Honey, Almond Milk  9
ADD BRANCA MENTA FLOAT +3

BEERS

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

SOBER CURIOUS

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

WINE

SPARKLING

BRUT  DOMAINE CHANDON BRUT  CALIFORNIA  13 / 50
SPARKLING BRUT ROSE  DOMAINE ST. MICHELS  COLUMBIA VALLEY, WA  11 / 42

WHITE & ROSE

PINOT ORIOIO  ELLBAufRAID ALTO ADIGE, ITALY  12 / 46
RIESLING  ZELER ESTATE CHATEAU HAUT-RUIN, BORDEAUX, FRANCE  11 / 42
SAUVIGNON BLANC  ROCHER POUSO CHATEAU POUSO, NAPA, CA  15 / 42
SAUVIGNON ROSE  NURRIUS MALLORCA, SPAIN  15 / 42
CHARDONNAY  BOUJAN, PICARDY, FRANCE  13 / 50
PINOT GRIS/RIESLING  PIERRE SPARR 'ALSACE ONE' ALSACE, FRANCE  11 / 42

RED

PINOT NOIR  LAND OF SAINTS  SANTA MARIA VALLEY, CA  13 / 50
GRENACHE  TRIBUTE TO GRACE  SANTA BARBARA COUNTY, CA  62
SUPER TUSCAN  TENUTA DI CHIANTI 'S'OVOLE'  TUSCANY, ITALY  42
MALBEC BLEND (1L)  BOODEZAS FUNKENKROOS  SOUTH MENDOZA, ARGENTINA  11 / 53
NERO D'AVOLA/PRIMITIVO/ CABERNET SOUTHERN CALIFORNIA  11 / 42
GRENACHE/SYRAH  LE PASSAGE DES CORPS DU RHONE SHIRAZ VALLEY, FRANCE  12 / 46
GRENACHE/CHARDONNAY/ CABERNET SOUTHERN CALIFORNIA  14 / 54
GAMAY  DIVISIVE WINE CO 'LES PETITS FERT' NAPA VALLEY, OR  54
PINOT NOIR  ASILOいろYARD NAPA VALLEY, OR  65

ALL WINES ARE BY FEMALE WINEMAKERS AND OWNERS