

# DOOR 222

food & drink

## SALADS & SOUP

ADD QUINOA CAKE \$5, CHICKEN \$5, SHRIMP\* \$7.

∞222 SALAD / BABY GREENS / DRIED FIGS / APRICOTS /  
MANCHEGO / BALSAMIC VINAIGRETTE / 8

∞ SPINACH SALAD / FRESH PEAR / CRANBERRIES /  
RICOTTA SALTA / POMEGRANATE VINAIGRETTE / 9

∞ ROASTED BEET SALAD / ARUGULA / BLUE CHEESE /  
CANDIED WALNUTS / SHERRY VINAIGRETTE / 9

SOUP AND SALAD / SOUP DU JOUR / MIXED GREENS /  
BALSAMIC VINAIGRETTE / OLIVE BREAD / 7

VEGETARIAN QUICHE AND SALAD / WHITE CHEDDAR /  
PEPPADEW / ARUGULA SALAD / WHILE IT LASTS / 8

SOUP OF THE DAY / CUP 4 / BOWL 6

## TAPAS (SMALL PLATES)

CHOOSE ONE TAPA PLUS SIDE SALAD \$9.5

ADD 2<sup>ND</sup> TAPA FOR \$4.5

SHORT RIB MAC N CHEESE / FOUR CHEESE SAUCE /  
ROASTED TOMATO / CHIMICHURRI SAUCE

∞ HUMMUS TRIO / LEMON / MEDITERRANEAN / PIQUILLO  
PEPPER / RICH'S CRACKERS

∞ MANCHEGO QUINOA CAKE / SMOKED PAPRIKA AIOLI /  
MICRO GREENS / BALSAMIC REDUCTION

∞ STUFFED PEPPADEW PEPPERS / SERRANO HAM /  
GOAT CHEESE / BALSAMIC REDUCTION

∞ BACON WRAPPED MEDJOOOL DATES /  
MARCONA ALMONDS

∞ SHAVED BRUSSEL SPROUTS / MAPLE SHERRY GLAZE /  
BACON / SHAVED MANCHEGO CHEESE  
ADD LOCAL 6-MINUTE EGG\* \$1.50

## PIZZAS

∞ MARGHERITA PIZZA / TOMATO / BASIL /  
FRESH MOZZARELLA / OLIVE OIL / SEA SALT / 11.5

∞ MUSHROOM PIZZA / MANCHEGO / MOZZARELLA /  
ARUGULA / TRUFFLE OIL / GARLIC / 12.5

∞ HAWAIIAN PIZZA / CARNITAS PORK / PINEAPPLE /  
SHIRACHA TOMATO SAUCE / RED ONION / CILANTRO /  
13.5

## LUNCH PLATES

CHOICE OF FRIES, SWEET POTATO FRIES,  
GIGANDE BEAN SALAD OR SIDE SALAD

∞ TENDER BELLY BLT / ROASTED TOMATO / ARUGULA /  
LEMON AIOLI / TOASTED SOURDOUGH / 10.5

∞ DOOR 222 TACOS / OAXACA CHEESE / SALSA VERDE /  
SOFT CORN TORTILLAS FROM TORTILLERIA LA  
AUTENTICA / 11

TWO TACOS WITH THE CHOICE OF:

-COLA PORK CARNITAS WITH CILANTRO SLAW

-CHILI & GARLIC SHRIMP\* WITH CILANTRO SLAW

∞ SHORT RIB GRILLED CHEESE / JUS / WHITE CHEDDAR /  
HORSERADISH CREAM SAUCE / SOURDOUGH / 10.5

∞ MARINATED CHICKEN SANDWICH /  
OLIVE BREAD / CARAMELIZED ONION / ARUGULA / BRIE  
CHEESE / 11

∞ ANGUS BEEF BURGER\* 8oz / 10.5

∞ VEGAN QUINOA CRIMINI MUSHROOM "BURGER" / 10

\$.50 - WHITE CHEDDAR / MANCHEGO / BLUE /  
MOZZARELLA / GOAT CHEESE / BRIE CHEESE

\$.50 - BEER BRAISED ONIONS / JALAPEÑOS /  
SMOKED PAPRIKA AIOLI

\$1.00 - CRIMINI MUSHROOMS / FRIED EGG\* /

∞ \$1.50 - GLUTEN FREE BUN / TENDER BELLY BACON

## LUNCH ENTRÉES

∞ ALL NATURAL COLORADO GRILLED CHICKEN  
BACON & MASCARPONE QUINOA RISOTTO / SPICED  
BUTTERNUT SQUASH PUREE / CARAMELIZED PEAR  
RELISH / BALSAMIC REDUCTION / 14

∞ MANCHEGO QUINOA CAKES  
CARAMELIZED CAULIFLOWER / PINE NUTS / RAISINS  
/ LEMON & GARLIC AIOLI / MICRO GREENS / 13.5

∞ BRAISED LAMB PASTA /  
PAPPARDELLE PASTA / TOMATO AND CREAM SAUCE /  
CARAMELIZED BROCCOLI / PINE NUT / PARMESAN  
CHEESE / GARLIC BREAD / 14

FISH 'N' CHIPS  
FRESH SOLE / ODELL'S IPA BEER BATTER / HOUSE  
MADE ROSEMARY AND RANCH POTATO WEDGES / MALT  
VINEGAR AIOLI / 14

## \*\$2 SPLIT PLATE CHARGE\*

\*THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR  
UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY  
INCREASE YOUR RISK OF FOOD BORNE ILLNESS  
∞ GLUTEN FREE PREPARATION AVAILABLE

## SEASONAL COCKTAILS

**SPICY DELI PICKLE** / TITO'S VODKA / BREAD N' BUTTER  
PICKLE JUICE / CILANTRO / SRIRACHA / JALAPEÑO / 9.5

**THE WELCOME WAGON** (PEACH BOURBON PUNCH) / DEEP  
EDDY PEACH VODKA / TIN CUP BOURBON / LEMON JUICE /  
SIMPLE / TOPPED WITH VERBOTEN WHEAT BEER / 8

**FORAGERS' OLD FASHIONED** / TIN CUP WHISKEY / CHEF'S  
HOMEMADE FORAGED BITTERS / SIMPLE / 8

**THE DUKE** / MEZCAL VAGO ESPADIN / MEYERS DARK RUM /  
DANCING PINES ZORANJ LIQUEUR / CIDER SIMPLE / SHAKEN  
SERVED STRAIGHT UP WITH AN ORANGE / 9

**BLUEBERRY LEMONADE** / DEEP EDDY LEMON VODKA / FRESH  
MUDDLED BLUEBERRIES / LEMONADE/ SODA H2O / 8

**THE BUBBLY GRAPEFRUIT MOJITO** / DANCING PINES RUM /  
GRAPEFRUIT JUICE / FRESH LIME JUICE / SIMPLE / FRESH  
MUDDLED MINT / PROSECCO / 8.5

**LUSH LIFE** / RASPBERRY & ORANGE VODKA / ORANGE &  
CRANBERRY JUICE / MUDDLED RASPBERRIES / ORANGE / 9

**PEAR & ELDERFLOWER SIDECAR** / PEACH STREET PEAR  
BRANDY / STOLICHNAYA VODKA / LE FLEUR  
ELDERFLOWER LIQUEUR / FRESH LEMON JUICE / 9

**CARDAMOM FIG MARTINI** / SPRING 44 VODKA INFUSED  
WITH FIG, CARDAMOM & VANILLA / FRESH LEMON  
JUICE/ 8.5

**HONEY DROP** / SPRING 44 HONEY VODKA / AGAVE  
NECTAR / FRESH LEMON / MUDDLE OF MINT LEAVES /  
SUGARED RIM / 9

**SYDNEY'S LAVENDER FRENCH 75** / JINN GIN / HOUSE  
MADE LAVENDER SIMPLE / LEMON / CAVA / 8.5

**BEER ON TAP (LOCAL, LOCAL & MORE LOCAL)**  
GRIMM BROS FEARLESS YOUTH, LOVELAND 5  
LEFT HAND MILK STOUT NITRO, LONGMONT 5.5  
LOVELAND ALEWORKS SAISON, LOVELAND 6  
CROW HOP IPA, LOVELAND 5  
CITY STAR SEASONAL, BERTHOUD 5  
VERBOTEN, SEASONAL, LOVELAND 5  
ROTATING BEER TAP (MARKET \$)  
ROTATING CIDER TAP (MARKET\$)

## BOTTLED BEER

GRIMM BROTHERS RED CAP CAN 4  
NEW BELGIUM FAT TIRE 4  
NEW BELGIUM 1554 BLACK ALE 4  
LAGUNITAS "LITTLE SUMPIN SUMPIN" ALE 5  
ODELL'S 90 SHILLING 4  
ODELL'S EASY STREET WHEAT 4  
AVERY WHITE RASCAL 4  
AVERY IPA 4  
BLUE MOON 4  
COORS LIGHT 4  
CHIMAY BLUE 8  
GUINNESS STOUT 4.5  
FUNKWERKS SAISON 5  
CORONA 4  
BECK'S NA 4  
BUDWEISER/BUD LIGHT 4  
OMISSION PALE ALE (NO GLUTEN)

## WINES BY THE GLASS (FULL WINE LIST AVAILABLE)

	GLS	BOTTLE
BRICCO RIELLA MOSCATO D'ASTI, IT	8.5	29
SEGURA VIUDAS BRUT CAVA, SP	7	24
CA DEL SARTO PROSECCO, IT	7.5	27
CA' DEL SARTO PINOT GRIGIO, FRUILI, IT	7	24
JOVINO PINOT GRIS, WILLAMETTE, OR	8	26
VERDEO VERDEJO, RUEDA, SP	7.5	26
GIOCATO SAUV BLANC, BRDA, SLOVENIA	7.5	25
VILLA ANTINORI "BLANCO" BLEND, MARLBOROUGH, NZ	9	32
ESK VALLEY SAUVIGNON BLANC, MARLBOROUGH, NZ	9	31
DOUGLASS HILL CHARDONNAY, CA	6	21
HESS "SHIRTTAIL" UNOAKED CHARDONNAY, CA	8	26
LINCOURT, CHARD, SANTA LUCIA HIGHLANDS, CA	9	31
"SAINT M" RIESLING, PFALZ, GERMANY	8	26
"ANEW" ROSE OF SYRAH/SANGIOVESE, COLUMBIA, WA	7	24
"AUSTERITY" PINOT NOIR, STA LUCIA HIGHLANDS, CA	9	31
ERATH, PINOT NOIR, OR	10	35
TORRES "ALTOS IBERICOS" CRIANZA TEMPRANILLO, SP	9	31
SNOQUALMIE MERLOT, WASHINGTON	7.5	26
DELAS SAINT-ÉSPRIT DU RHONE, FR	9	32
"MOJO" ZINFANDEL, AMADOR COUNTY, CA	8.5	29
ACENTOR GARNACHA, CATALONIA, SP	9	32
CHATEAU ST. MICHELLE "INDIAN WELLS" CABERNET, WA	10	36
DOUGLASS HILL, CABERNET SAUVIGNON, CA	6	21
MATCHBOOK, CABERNET SAUVIGNON, CA	8	28
SANTA CHRISTINA "LE MAESTRELLE" SUPER TUSCAN, IT	10	36
PIATTELLI MALBEC PREMIUM, LUJAN DE CUYO, AR	10	36
TINTONEGRO MALBEC, UCO VALLEY, AR	9	32
NOZZOLE CHIANTI CLASSICO RISERVA, TUSCANY, IT	11	38

**HOUSE-MADE SANGRIA RED, WHITE OR SPARKLING ~ 6.5**

