

# DOOR 222

## food & drink

### SALADS AND SOUPS

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

#### ☉ 222 SALAD

BABY GREENS / DRIED FIGS / SHAVED  
MANCHEGO / APRICOTS / BALSAMIC  
VINAIGRETTE — 8

#### ☉ STRAWBERRY SALAD

SPINACH / GORGONZOLA BLUE CHEESE /  
ROSEMARY CROUTON / CANDIED MARCONA  
ALMOND / BALSAMIC VINAIGRETTE — 9

#### ☉ ROASTED BEET SALAD

ARUGULA / GOAT CHEESE / CANDIED WALNUTS /  
SHERRY VINAIGRETTE — 9

#### VEGETARIAN QUICHE AND SALAD

WHITE CHEDDAR / PEPPADEWS / ARUGULA  
SALAD / WHILE IT LASTS — 8

#### SOUP AND SALAD

SOUP DU JOUR / MIXED GREENS / BALSAMIC  
VINAIGRETTE / ROSEMARY BREAD — 7

#### SOUP OF THE DAY

CHANGES AT CHEF'S WHIM  
— 4/6

### TAPAS (SMALL PLATES)

CHOOSE ONE TAPA PLUS A SIDE SALAD FOR \$10  
ADD 2ND TAPA FOR \$5

#### SHORT RIB MAC 'N' CHEESE

FOUR CHEESE SAUCE / PICKLED PEPPERS /  
TOASTED BREAD CRUMBS

#### ☉ OXTAIL FRENCH ONION SOUP

CARAMELIZED ONION / BEEF BROTH / CRISPY  
ONION / CROUTON / GRUYERE CHEESE

#### BEER BATTERED FRIED CHEESE CURDS

HORSE & DRAGON COLLABORATION BEER /  
MEMBRILLO HONEY / HOUSE PICKLES — 7

#### ☉ STUFFED PEPPADEW PEPPERS

SERRANO HAM / GOAT CHEESE /  
BALSAMIC REDUCTION

#### ☉ BACON WRAPPED MEDJOO DATES

STUFFED WITH MARCONA ALMONDS

#### ☉ SHAVED BRUSSEL SPROUTS

MAPLE SHERRY GLAZE / BACON / SHAVED  
MANCHEGO CHEESE

+ Add Local 6-Minute Egg\* \$1.50 +

### PIZZA

#### ☉ MARGHERITA PIZZA

BIG WILLY FARM'S TOMATOES / BASIL / FRESH  
MOZZARELLA / OLIVE OIL / SEA SALT — 12

#### ☉ MUSHROOM PIZZA

MANCHEGO / MOZZARELLA / ARUGULA /  
TRUFFLE OIL / CARAMELIZED ONIONS / GARLIC  
— 12.5

#### ☉ FIGGY PIZZA

PORK BELLY / MASCARPONE FIG SAUCE / BLUE  
CHEESE / RED ONION / FIGS / BALSAMIC  
REDUCTION — 13.5

### LUNCH PLATES

CHOICE OF FRENCH 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 / HOUSE MADE GREEN CHILI SAUCE/  
SOFT CORN TORTILLAS FROM  
TORTILLERIA LA AUTENTICA /  
SERVED WITH CILANTRO SLAW — 11

+ Choice of Braised Colorado Pork or Chili & Garlic Shrimp +

#### ☉ SHORT RIB GRILLED CHEESE

HORSERADISH CREAM SAUCE / JUS/ WHITE  
CHEDDAR / SOURDOUGH — 11.5

#### ☉ LOCAL PORK SANDWICH

BRAISED PORK / BACON JAM / ARUGULA / RED  
ONION / ROSEMARY BREAD / GORGONZOLA  
BLUE CHEESE / — 11

### BURGERS

#### ☉ ANGUS BEEF BURGER\* 8OZ

— 11

#### ☉ VEGAN QUINOA CRIMINI MUSHROOM "BURGER"

— 10.5

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

\$.50 - CARAMELIZED ONION / PAPRIKA AIOLI /  
JALAPENOS

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

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

### LUNCH ENTRÉES

#### ☉ MANCHEGO QUINOA CAKES

ROASTED BROCCOLI / SUNFLOWER SEEDS /  
CAPERS / GOLDEN RAISIN / CHILI FLAKE /  
GARLIC / SHALLOT / SMOKED PAPRIKA AIOLI /  
MICRO GREENS — 15.5

+ Recommended Wine Pairing- Hess "Unoaked"  
Chardonnay +

#### FISH 'N' CHIPS

FRESH TROUT\* / ODELL'S IPA BEER BATTER /  
ROSEMARY SMASHED FINGERLING POTATOES /  
MALT VINEGAR AIOLI — 14.5

#### ☉ MOUNTIAN PAELLA

SPANISH SOFRITO / BEER SAUSAGE /  
PEAS / CHICKEN / SHRIMP\* /  
CLAMS\* / SAFFRON RICE — 16

#### ALL NATURAL COLORADO GRILLED CHICKEN

FRESH PEA AND QUINOA RISOTTO /  
CAULIFLOWER PUREE / PICKLED RED ONION —  
15

☉ GLUTEN FREE PREPARATION AVAILABLE  
\$2 SPLIT PLATE CHARGE

\* THESE ITEMS ARE COOKED TO ORDER.

CONSUMING RAW OR UNDER COOKED MEATS, SHELLFISH, POULTRY, SEAFOOD,  
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.