

# DOOR 222

## food & drink

### SALADS AND SOUPS

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

#### GF 222 SALAD

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

#### WATERMELON SALAD

ORANGE / FETA / WATERMELON RADISH/  
CUCUMBER / KALAMATA OLIVE / RED ONION/  
BASIL / GINGER LEMON VINAIGRETTE — 11

#### GF STRAWBERRY SALAD

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

#### GF 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  
— CUP4/ BOWL 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

#### BEER BATTERED FRIED

##### CHEESE CURDS

HORSE & DRAGON COLLABORATION BEER /  
MEMBRILLO HONEY / HOUSE PICKLES

#### AVOCADO TOAST

HOUSE MADE ORGANIC BREAD / LEMON  
HUMMUS / SHAVED RADISH / SESAME SEEDS /  
CHILI FLAKE / SEA SALT / PICKLED RED ONION

#### GF STUFFED PEPPADEW PEPPERS

SERRANO HAM / GOAT CHEESE /  
BALSAMIC REDUCTION

#### GF BACON WRAPPED MEDJOOL DATES

STUFFED WITH MARCONA ALMONDS

#### GF SHAVED BRUSSEL SPROUTS

MAPLE SHERRY GLAZE / BACON / SHAVED  
MANCHEGO CHEESE

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

### PIZZA

#### GF MARGHERITA PIZZA

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

#### GF MUSHROOM PIZZA

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

#### GF 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

#### GF TENDER BELLY BLT

ROASTED TOMATO / ARUGULA / LEMON AIOLI /  
TOASTED SOURDOUGH — 10.5

#### GF 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 +

#### GF SHORT RIB GRILLED CHEESE

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

#### GF LOCAL PORK SANDWICH

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

### BURGERS

#### GF ANGUS BEEF BURGER\* 8OZ

— 11

#### GF 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\*

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

### LUNCH ENTRÉES

#### GF MANCHEGO QUINOA CAKES

PEAS & CARROTS / ZUCCHINI / DILL / MINT / FETA  
CHEESE / LEMON AIOLI / MICRO GREENS — 15.5  
+ Recommended Wine Pairing-Erath Resplendent  
Pinot Noir +

#### FISH 'N' CHIPS

RUBY RED FRESH TROUT\* / HORSE N DRAGON  
BEER BATTER / ROSEMARY SMASHED  
FINGERLING POTATOES / MALT VINEGAR AIOLI —  
14.5

#### GF MOUNTIAN PAELLA

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

#### ALL NATURAL COLORADO GRILLED CHICKEN

FRESH CORN AND QUINOA RISOTTO / HATCH  
GREEN CHILI PUREE / PICKLED PEPPERS — 15

GF 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.