

# 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

#### 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

#### GF WALDORF APPLE SALAD

CELERY / DATES / TOASTED WALNUTS /  
CHOPPED ROMAINE / CITRUS YOGURT  
DRESSING — 10

#### GF GRILLED ROMAINE SALAD

ROASTED CHERRY TOMATOES / TENDER BELLY  
BACON / TOASTED PUMPKIN SEEDS / BLUE  
CHEESE DRESSING — 11

#### SOUP AND SALAD

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

#### SOUP OF THE DAY

— CUP 4 / 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

LOCAL BEER BATTER /  
MEMBRILLO HONEY / HOUSE PICKLES

#### GF CRISPY FINGERLING POTATOES

SMOKED PAPRIKA AIOLI / GREEN ONIONS /  
YOGURT DRESSING

#### GF STUFFED PEPPADEW PEPPERS

SERRANO HAM / GOAT CHEESE / BALSAMIC REDUCTION

#### GF BACON WRAPPED MEDJOO 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

HEIRLOOM CHERRY 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 HEIRLOOM TOMATO / ARUGULA /  
LEMON AIOLI / TOASTED SOURDOUGH — 13

#### 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 / GORGONZOLA / ROSEMARY BREAD — 11

### BURGERS

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

— 11

#### GF VEGAN QUINOA CRIMINI MUSHROOM PATTY

— 10.5

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

ROASTED ROOT VEGETABLES / SPINACH / FETA  
CHEESE / LEMON AIOLI / MICRO GREENS — 15.5

#### FISH 'N' CHIPS

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

#### GF ALL NATURAL COLORADO GRILLED CHICKEN

SPINACH & QUINOA RISOTTO/SPICED  
BUTTERNUT SQUASH PUREE/APPLE/ PARSLEY -15

#### BRAISED LOCAL PORK PASTA

PAPPADELLE PASTA / TOMATO & SERRANO  
HAM RAGU / SHAVED PARMESAN CHEESE /  
LOCAL MUSHROOMS / ARUGULA — 18

#### SEAFOOD CIOPPINO

SHRIMP / MUSSELS / HERBS / WHITE WINE  
TOMATO BROTH / CRAB FONDUE BRUSCHETTA  
-19

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.