

DOOR 222

food & drink

SALADS AND SOUPS

ADD QUINOA CAKE 6, CHICKEN 6,
SHRIMP 8, SALMON 8

GF 222 SALAD

BABY GREENS / DRIED FIGS / SHAVED
MANCHEGO / APRICOTS / BALSAMIC
VINAIGRETTE — 10

GF ROASTED BEET SALAD

ARUGULA / GOAT CHEESE / CANDIED WALNUTS /
SHERRY VINAIGRETTE — 10

VEGETARIAN QUICHE AND SALAD

WHITE CHEDDAR / PEPPADEWS / ARUGULA
SALAD / WHILE IT LASTS — 9.5

GF CORN & SPINACH SALAD

GORGONZOLA BLUE CHEESE / GRILLED CORN
CHOW CHOW / AVOCADO / MUSTARD
VINAIGRETTE — 11

GF PEACH SALAD

CO. PEACHES / ROMAINE LETTUCE / RADISH /
FRENCH FETA CHEESE / TOASTED PECANS /
CHIVE BUTTERMILK DRESSING — 12

SOUP AND SALAD

SOUP DU JOUR / MIXED GREENS / BALSAMIC
VINAIGRETTE / ROSEMARY BREAD — 8

SOUP OF THE DAY

— CUP 4 / BOWL 6

TAPAS (SMALL PLATES)

CHOOSE ONE TAPA PLUS A SIDE SALAD FOR \$11
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 — 8.5

GF STUFFED PEPPADEW PEPPERS

SERRANO HAM / GOAT CHEESE / BALSAMIC REDUCTION

GF BACON WRAPPED MEDJOOL DATES

STUFFED WITH MARCONA ALMONDS

AVOCADO TOAST

HOUSE MADE ORGANIC TOAST / SHAVED
RADISH / LEMON GIGANDE BEAN HUMMUS /
PICKLED PEPPERS — 7.5

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 — 12.5

GF MUSHROOM PIZZA

MANCHEGO / MOZZARELLA / ARUGULA / TRUFFLE
OIL / CARAMELIZED ONIONS / GARLIC — 13.5

GF BACON PIZZA

TENDER BELLY BACON / JALAPENOS / RED
ONION / GARLIC WHITE SAUCE / CHIVE
BUTTERMILK DRESSING — 14

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

COTIJA CHEESE / HOUSE MADE GREEN CHILI SAUCE /
SOFT CORN TORTILLAS FROM TORTILLERIA LA AUTENTICA /
SERVED WITH CILANTRO SLAW — 12

+ Choice of Colorado Lamb Barbacoa or Chili & Garlic Shrimp +

GF SHORT RIB GRILLED CHEESE

HORSERADISH CREAM SAUCE / JUS / WHITE
CHEDDAR / SOURDOUGH — 13

GF GRILLED CHICKEN SANDWICH

CHICKEN BREAST / BUTTERMILK DRESSING /
FRESH TOMATO / PEPPADEW PEPPER RELISH /
ROSEMARY BREAD — 13

BURGERS

GF ANGUS BEEF BURGER* 8OZ

— 12.5

GF VEGAN QUINOA CRIMINI

MUSHROOM PATTY

— 11.5

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

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

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

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

LUNCH ENTRÉES

FISH 'N' CHIPS

RUBY RED FRESH TROUT* / LOCAL BEER BATTER/
ROSEMARY SMASHED FINGERLING POTATOES /
MALT VINEGAR AIOLI — 16

+ +Recommended beer pairing - Odell IPA +

GF ALL NATURAL GRILLED CHICKEN

GRILLED CORN & QUINOA RISOTTO / GREEN
CHILI SAUCE / BALSAMIC REDUCTION / PICKLED
RED ONION — 17

+ Recommended wine pairing- Davis Bynum
Chardonnay +

GF MANCHEGO QUINOA CAKES

SAUTÉED ZUCCHINI / GARLIC / CHERRY
TOMATOES / FRESH PEAS / RADISH / LEMON
GARLIC AIOLI — 16

+ Recommended wine pairing: Vionta Albarino +

GF BRAISED PORK PASTA

BRAISED PORK BELLY / PAPPARADELLE PASTA /
CREAM SAUCE / SHAVED PARMESAN CHEESE / PEAS /
6 MINUTE EGG / RADISH — 17

+ Recommended wine pairing: Andis Zinfandel +

GF SEARED SALMON*

FROM SIXTY SOUTH

BROWN SUGAR CITRUS CRUSTED / BUTTERED MISO GRITS /
SAUTÉED GARLIC ZUCCHINI — 19.5

+ Recommended wine pairing- Pieropan, Soave Classico +

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.