

DOOR 222

food & drink

SALADS AND SOUPS

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

GF 222 SALAD

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

GF GRILLED ROMAINE HEART

LOVELAND YOUTH GARDENERS CREAMY HERB
AND BACON DRESSING / BLISTERED BIG WILLY
FARM TOMATOES / TOASTED PECANS / BLEU
CHEESE CRUMBLES — 11

GF SPINACH SALAD

FRESH STRAWBERRIES / RED ONION /
CRUMBLLED FETA / ALMOND / GINGER BLOOD
ORANGE VINAIGRETTE / — 9

GF ROASTED BEET SALAD

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

VEGETARIAN QUICHE AND SALAD

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

SOUP AND SALAD

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

SOUP OF THE DAY

CHANGES DAILY BASED ON LOCAL PRODUCE-
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

SERRANO HAM AND CORN FRITTERS

ALMOND ROMESCO SAUCE — 8

GF SMASHED FINGERLING POTATOES

CUMIN & LEMON YOGURT / FRIED CAPERS /
ROSEMARY / SEA SALT

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 TOMATO / BASIL / FRESH
MOZZARELLA / OLIVE OIL / SEA SALT — 12

GF MUSHROOM PIZZA

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

GF BACON PIZZA

PARMESAN AND MOZZARELLA CHEESES / RED
ONION / CHILI OIL / TENDER BELLY BACON /
MASCARPONE WHITE SAUCE / ROASTED GARLIC
— 13.5

LUNCH PLATES

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

GF TENDER BELLY BLT

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

GF DOOR 222 TACOS

OAXACA CHEESE / HOUSE MADE HARRISA /
SOFT CORN TORTILLAS FROM
TORTILLERIA LA AUTENTICA /
SERVED WITH CILANTRO SLAW — 11

+ Choice of Cola Pork Carnitas or Chili & Garlic Shrimp +

GF SHORT RIB GRILLED CHEESE

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

GF MARINATED CHICKEN SANDWICH

OLIVE BREAD / CALABRIA PEPPER TAPENADE /
ARUGULA / GOAT 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 ALL NATURAL COLORADO GRILLED CHICKEN

COLORADO CORN AND QUINOA RISOTTO /
HATCH GREEN CHILI SAUCE / CHIPOTLE
SEASONED POPCORN — 18

+ Recommended wine pairing - Hess Chardonnay +

GF MANCHEGO QUINOA CAKES

ROASTED ASPARAGUS / BIG WILLY FARM
TOMATOES / LEMON AND GARLIC AIOLI /
CRUMBLLED FETA CHEESE / FRESH HERBS /
MICRO GREENS — 15.5

+ Recommended wine pairing-Velvet Devil Merlot +

FISH 'N' CHIPS

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

+ Recommended wine pairing - J Vineyards Pinot
Gris +

GF BRAISED LAMB PASTA

PAPPARDELLE PASTA / TOMATO AND CREAM
SAUCE / BIG WILLY FARM TOMATOES / ZUCCHINI
/ TORN BASIL / PARMESAN CHEESE / GARLIC
BREAD — 18

+ Recommended wine pairing - Erath Pinot Noir +

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.