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 SPINACH SALAD
FRESH STRAWBERRIES / RED ONION / CRUMBLED 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

GF HUMMUS TRIO
LEMON GIGANDE BEAN / CARROT CUMIN / ROASTED TOMATO WITH EVERYTHING BAGEL TOPPING / RICH'S CRACKERS

GF MANCHEGO QUINOA CAKE
SMOKED PAPRIKA AIOLI / MICRO GREENS / BALSAMIC REDUCTION

GF SMASHED FINGERLING POTATOES
CUMIN & LEMON YOGURT / FRIED CAPERS / ROSEMARY / SEA SALT

GF STUFFED PEPPADEW PEPPERS
SERRANO HAM / GOAT CEESE / 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
TOMATO / BASIL / FRESH MOZZARELLA / OLIVE OIL / SEA SALT — 11.5

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

GF DOOR 222 TACOS
OAXACA CHEESE / CHIMICHURRI SAUCE / 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 CHICKEN
GRILLED CHICKEN BREAST / TARRAGON & MASCARPONE QUINOA RISOTTO / CREAMED SWEET CORN PUREE / ASPARAGUS / BALSAMIC REDUCTION — 14.5

GF MANCHEGO QUINOA CAKES
ROASTED ASPARAGUS / MUSHROOM / ROASTED TOMATO / LEMON & GARLIC AIOLI / MICRO GREENS — 14

GF BRAISED LAMB PASTA
PAPPARDELLE PASTA / TOMATO & CREAM SAUCE / ROASTED COLORADO MUSHROOM / SPINACH / PARMESAN CHEESE / GARLIC BREAD — 14.5

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

GF GLUTEN PREPERATION 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.