

# DOOR 222

OWNER, JAMES EDWARDS  
EXECUTIVE CHEF, JOHN GUTIERREZ

## SOCIAL FOOD

TRUFFLE FRIES - 8

BLACK ANGUS CARPACCIO\* - 17

Arugula, Aioli, Parmigiano, Fried Capers, Olive Oil, Chips

P.E.I. MUSSELS - 19

1Lb of Mussels, Mirepoix, Potato, Tarragon, Grilled Bread

CHARCUTERIE- 25

Speck, Bresaola, Sopressata

Mimollette, Drunken Goat, Ashbrook Cheeses

Marinated Olives, Crostini and GF Crackers

STUFFED PEPPADEW PEPPERS - 9

Serrano Ham, Goat Cheese, Balsamic Reduction

SMOKED SALMON MOUSSE- 14

"Everything" Salt, Pickled Fennel-Cucumber Salad, Crostini

BACON WRAPPED DATES - 9

Stuffed with Marcona Almond

MANCHEGO QUINOA CAKE - 8

Aioli, Herbs, Champagne Gastrique

SHAVED BRUSSEL SPROUTS - 10

Bacon, Maple Sherry Glaze, Manchego Cheese

Add 6 Minute Egg\* - 2.5

DUCK CONFIT TAQUITO - 12

Flour Tortilla, Poblano, Onion, Cilantro Lime Crema

BEER BATTERED CHEESE CURDS - 10

Membrillo Honey, Pickles

## SOUP & SALAD

Add Salmon\* +12 / Add Shrimp +8 / Add Chicken +7

222 SALAD - 12

Young Lettuces, Dried Figs, Apricots, Manchego Cheese

Balsamic Vinaigrette

CAESAR SALAD - 13

Romaine, Golden Raisins, Artichoke Heart, White Anchovy

Parmigiano Reggiano

ROASTED BEET SALAD - 14

Arugula, Endive, Hazelnuts, Goat Cheese

Citrus Vinaigrette

SOUP OF THE DAY

Cup - 6 / Bowl - 9

## BURGERS & SANDWICHES

Choice Of French Fries, Sweet Potato Fries or House Salad

Soup or Specialty Salad +3

SHORT RIB GRILLED CHEESE - 18

Sourdough, Cheddar, Horseradish Cream Sauce, Jus

FRIED CHICKEN SANDWICH - 16

Shredded Greens, Honey Chili Caramelized Onions, Aioli

BBQ PORK SANDWICH - 17

Pickled Red Onions, Coleslaw

222 BURGER\* - 15

1/2 # Black Angus / Choose Toppings

BEYOND BURGER - 15

Choose Toppings

White Cheddar / Blue Cheese / Goat Cheese - 1

Caramelized Onions / Paprika Aioli / Jalapeño - .75

Bacon / Gluten Free Bun / Fried Egg\* / Mushrooms - 2

Burger Patty - 9

## PIZZA

\*GLUTEN FREE AVAILABLE UPON REQUEST \*+4

MARGHERITA - 14

Roasted Tomatoes, Basil, Mozzarella, Olive Oil, Sea Salt

PEPPERONI- 15

Mozzarella, Red Sauce

MEAT LOVERS - 18

Sausage, Bacon, Pepperoni, Tobacco Onions, Red Sauce

MUSHROOM - 16

Manchego, Arugula, Red Onion, Truffle Oil, Lemon, Garlic

BACON - 17

Red Onion, Jalapeno, Red Peppers, Mozzarella, Red Sauce

## ENTREES

BLACK ANGUS BEEF SHORT RIB - 27

Buttermilk Chive Whipped Potatoes, Peas, Carrots, Red Wine Sauce

8oz. GOLD CANYON FLAT IRON STEAK\* - 28

Fried Potato Wedges, Herb Garlic Compound Butter

BOURBON GLAZED PORK TENDERLOIN\* - 25

Crown Mushrooms, Parsley, Leeks, Crushed Potatoes

PAN ROASTED HALF CHICKEN 24

Wild Rice, Asparagus, Cognac Sauce au Poivre

SEARED SALMON\* - 25

Chickpeas, Red Onion, Piquillo Peppers, Spinach, Harissa Beurre Blanc

MANCHEGO QUINOA CAKES - 19

Grilled Zucchini, Asparagus, Fried Leeks, Mushroom Boullion

ASPARAGUS ARTICHOKE RAVIOLI- 21

Marinated Tomatoes, Baby Kale, Pesto Beurre Blanc

Add Shrimp +8 / Add Chicken +7 / Add \*Salmon +12

FISH 'N' CHIPS - 21

Beer Battered Ruby Red Trout\* Rosemary Wedge Potatoes,

Malt Vinegar Aioli

## RED WINE

Diora, Pinot Noir, Monterey, CA	13 / 52
Bezel "Cakebread", Pinot Noir, Edna Valley, CA	17 / 68
Daniel Contero, Nebbiolo, Lange, IT	14 / 56
La Nerthe, Côtes Du Rhône, FR	12 / 39
Alto Molina, Malbec, Cafayte, AR	13 / 40
Faustino V, Tempranillo, Rioja, SP	14 / 44
Andrew Murray, Syrah, Santa Ynez, CA	11 / 36
Clarendelle, Bordeaux, FR	13 / 40
Redtree, Cabernet Sauvignon, CA	9 / 25
Robert Hall, Cabernet Sauvignon, CA	12 / 38
Alexander Valley Vineyards, Zinfandel, CA	12 / 38
Daniele Contero, Barolo, Lange, IT	69
Louis Martini, Cabernet Sauvignon, Napa, CA	125
Robert Foley "The Griffin", Napa, CA	115

## ADDITIONS

Mashed Potatoes	\$5
Grilled Asparagus & Zucchini	\$8
Mac and Cheese	\$8
Sautéed Oyster Mushrooms	\$9

## KID'S MENU

Cheese Pizza	\$8
Pepperoni Pizza	\$9
Burger and Fries	\$10
Mac and Cheese	\$8

## WHITE WINE

Vita Vivet, Cava Brut Organic, Catalonia, SP	10 / 33
Domando, Prosecco, Friuli, IT	10 / 33
Piper Sonoma, Brut Rose, Sonoma, IT	14 / 42
Portlandia, Rose, Columbia, WA	11 / 36
Le Rime, Pinot Grigio, Tuscany, IT	10 / 33
Wanderlust, Gerwurztraminer, GR	10 / 33
Urban, Riesling, Mosol, GR	12 / 38
La Perrière, Sauvignon Blanc, Loire Valley, FR	12 / 38
Cordero Di Montezemolo, Arneis, Piedmont, IT	12 / 38
Redtree, Chardonnay, CA	9 / 25
Juggernaut, Chardonnay, Sonoma, CA	12 / 38
Hartfort, Chardonnay, RRV, CA	75

## DRAFT BEER

City Star	Odell's
Cowboy Lager	Rocky Mountain IPA
Zwei	Left Hand
Vienna Lager	Milk Stout
Stem Cider	Horse & Dragon
Off Dry Seasonal	Sad Panda Coffee Stout
Verboten	Rotator
Seasonal	Ask Your Server

## BOTTLED BEER

Odell 90 Shilling	Budweiser
Michelob Ultra	Coors Light
Bud Light	Heineken 0.0

## COCKTAILS

The Fig Lebowski - \$12  
Spring 44 Vodka, Spiced Fig Syrup, Amaretto, Fresh Lemon

Where's the Money - \$13  
Lemon, Hibiscus & Ginger Infused Gin, Kures Ginger Beer  
Prosecco, Lemon Wheels

Dapper Dan Manhattan - \$16  
Laws Original Rye, Hotel Starlino Vermouth  
Black Walnut Bitters, Hickory Smoked Glass, Amarena Cherry

Burn After Reading - \$13  
Empress Gin, Pineapple, Fresh Lime  
Rosemary & Thyme Simple Syrup, Soda Water

Call It Friendo\* - \$14  
Creyente Mezcal, Fresh Lemon, Lime & OJ, Simple Syrup,  
Angostura Bitters, Amarena Cherry, Eggwhite Foam

O Brother, Where Art Thou - \$14  
Casamigos Reposado, Cinnamon Simple Syrup  
Fresh Lime & Orange Juice, Cinnamon Sugar Rim

R-U-N-N-O-F-T - \$15  
Family Jones Bourbon, Amaro Nonino, Peychauds Bitters  
Lemon, Orange Zest, Lemon Twist

## CELLAR LIST

Ask you server about our limited wine cellar list.  
Door 222 always has a special bottle for any occasion.

## BUY THE KITCHEN STAFF A ROUND

## \$20