

DOOR 222

OWNER, JAMES EDWARDS
EXECUTIVE CHEF, JOHN GUTIERREZ

SOCIAL FOOD

TRUFFLE FRIES - 8 ^{GF}

BLACK ANGUS CARPACCIO* - 17 ^{GF}

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

1# P.E.I. MUSSELS - 19 ^{GFA}

Yellow Curry, Jalapeño, Cilantro, Coconut, Grilled Bread

CHARCUTERIE - 25 ^{GFA}

Bresaola, Sopressata, Serrano

Mimollette, Drunken Goat, Jasper Hill Aged Cheddar

Marinated Olives, Crostini and GF Crackers

STUFFED PEPPADEW PEPPERS - 9 ^{GF}

Serrano Ham, Goat Cheese, Balsamic Reduction

SMOKED SALMON DIP - 14 ^{GFA}

"Everything" Salt, Pickled Fennel, Cucumber, Crostini

BACON WRAPPED DATES - 9 ^{GF}

Stuffed with Marcona Almond

MANCHEGO QUINOA CAKE - 8 ^{GF}

Aioli, Herbs, Champagne Gastrique

SHAVED BRUSSEL SPROUTS - 10 ^{GF}

Bacon, Maple Sherry Glaze, Manchego Cheese

Add 6 Minute Egg* - 2.5

BEEF + PORK MEATBALLS - 15

Red Sauce, Chives, Parmigiano Reggiano

BEER BATTERED CHEESE CURDS - 10

Membrillo Honey, Pickles

SOUP & SALAD

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

222 SALAD - 12 ^{GF}

Young Lettuces, Dried Figs, Apricots, Manchego Cheese

Balsamic Vinaigrette

CAESAR SALAD - 13 ^{GF}

Romaine, Artichoke Heart, White Anchovy, Parmigiano Reggiano

ROASTED BEET SALAD - 14 ^{GF}

Arugula, Hazelnuts, Goat Cheese, Citrus Vinaigrette

ICEBERG WEDGE SALAD - 15 ^{GF}

Tomato, Bacon, Pickled Onion, Chives, Blue Cheese Dressing

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

GRILLED CHICKEN SANDWICH - 15 ^{GFA}

Spinach, Tomato, Dijonaise

BBQ PORK SANDWICH - 17 ^{GFA}

Pickled Red Onions, Coleslaw

222 BURGER* - 15 ^{GFA}

1/2 # Black Angus / Choose Toppings

BEYOND BURGER - 15 ^{GFA}

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 ^{GFA}

Tomatoes, Basil, Mozzarella, Olive Oil, Sea Salt

PEPPERONI - 15 ^{GFA}

Mozzarella, Red Sauce

MEAT LOVERS - 18 ^{GFA}

Sausage, Bacon, Pepperoni, Tobacco Onions, Red Sauce

MUSHROOM - 16 ^{GFA}

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

ARTICHOKE - 15 ^{GFA}

Spinach, Red Onion, Jalapeño, Red Peppers, Mozzarella

ENTREES

BLACK ANGUS BEEF SHORT RIB - 27 ^{GF}

Chive Whipped Potatoes, Green Beans, Red Wine Sauce

8oz. GOLD CANYON FLAT IRON STEAK* - 28 ^{GF}

Crushed Fingerling Potatoes, Sauteed Greens, Demi

MUSTARD GLAZED PORK TENDERLOIN* - 25 ^{GF}

Marble Potatoes, Charred Broccolini, Cauliflower Puree

PAN ROASTED CHICKEN - 24 ^{GF}

Wild Rice, Swiss Chard, Mushrooms, Cognac Sauce au Poivre

SEARED SALMON* - 25 ^{GF}

White Beans, Chorizo, Spinach, Piquillo Peppers, Lemon Beurre Blanc

MANCHEGO QUINOA CAKES - 19 ^{GF}

Sweet Corn, Tomato, Green Bean Succotash, Fried Leeks

HEIRLOOM TOMATO MOZZARELLA RAVIOLI - 22

Summer Squash, Baby Kale, Black Truffle 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

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES BEFORE ORDERING *THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH or EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

GF - GLUTEN FREE GFA - GLUTEN FREE AVAILABLE BY REQUEST

RED WINE

Diora, Pinot Noir, Monterey, CA	13 / 40
Colene Clemens "Dopp Creek", Pinot Noir, OR	16 / 50
La Solitude, Côtes Du Rhône, FR	11 / 34
Clarendelle, Blend, Bordeaux, FR	13 / 40
Alto Molino, Malbec, Cafayete, AR	13 / 40
Faustino V, Tempranillo, Rioja, SP	14 / 42
Andrew Murray, Syrah, Santa Ynez, CA	12 / 38
Pasqua "Romeo & Juliet", Blend, Veneto, IT	12 / 38
Redtree, Cabernet Sauvignon, CA	9 / 28
Robert Hall, Cabernet Sauvignon, CA	12 / 38
Artezin, Zinfandel, Mendocino, CA	10 / 32
Bezel by Cakebread, Pinot Noir, Edna Valley, CA	55
Renato Ratti "Ochetti", Nebbiolo, Lange, IT	55
Orin Swift "8 Years in the Desert", Blend, CA	90
Louis Martini, Cabernet Sauvignon, Napa, CA	100

ADDITIONS

Mashed Potatoes	\$5
Sweet Corn Succotash	\$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

Michele Chiarlo, Moscato, Piedmont, IT	11 / 34
Domanda, Prosecco, Friuli, IT	10 / 32
Piper Sonoma, Brut Rose, Sonoma, IT	14 / 42
Summer Water, Rose, Central Coast, CA	12 / 38
Le Rime, Pinot Grigio, Tuscany, IT	12 / 38
Wanderlust, Gerwurztraminer, DE	10 / 32
Urban, Riesling, Mosel, DE	12 / 38
Crowded House, Sauvignon Blanc, NZ	12 / 38
Columna, Albariño, Galicia, SP	12 / 38
Redtree, Chardonnay, CA	9 / 28
Penfolds "Max's", Chardonnay, AU	13 / 40
Chevalier de la Créé, Chardonnay, FR	70

DRAFT BEER

CITY STAR	ODELL'S
Cowboy Lager	Rocky Mountain IPA
ZWEI	LEFT HAND
Pilsner	Nitro Milk Stout
STEM CIDER	HORSE & DRAGON
Raspberry	Pie in the Rock Pale Ale
VERBOTEN	ROTATOR
Toso Orange Wheat	Ask Your Server

BOTTLED BEER

Odell 90 Shilling	Odell Easy St. Wheat
Michelob Ultra	Coors Light
Bud Light	Heineken 0.0
Corona Extra	Bootstrap Lush Puppy IPA

COCKTAILS

STAIRWAY TO HEAVEN - 11

Spring 44 Vodka, Ginger Beer, Raspberry Puree, Fresh Lime

MORE THAN A FEELING - 13

Hibiscus & Ginger Infused Gin, Fresh Lemon, Simple Syrup
Prosecco, Lemon Wheel

SMOKE ON THE WATER - 16

Laws Original Rye, Hotel Starlino Vermouth
Black Walnut Bitters, Hickory Smoked Glass, Amarena Cherry

HOTEL CALIFORNIA - 13

Empress Gin, Pineapple, Fresh Lime
Rosemary & Thyme Simple Syrup, Soda Water

BORN TO RUN - 14

Creyente Mezcal, Fresh Lime, Orange & Grapefruit, Cointreau
Agave, Salt Rim

BLACK BETTY - 12

Blackberry & Jalapeno Infused Tequila, Fresh Lime, Agave

DREAM ON - 12

Coconut Rum, Coconut Milk, Fresh Lime, Ube Extract, Jasmine
Whip Cream

JUST WHAT I NEEDED - 10

Red Wine, Strawberry Syrup, Brandy, Citrus, Prosecco

CAN'T GET ENOUGH - 10

White Wine, Peach Syrup, Brandy, Citrus, Prosecco

CELLAR LIST

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

BUY THE KITCHEN STAFF A ROUND

\$20