

DOOR 222

SOCIAL FOOD

TRUFFLE FRIES - 8 ^{GF}

Truffle Oil, Parmigiano, Parsley

BLACK ANGUS CARPACCIO* - 17 ^{GF}

Arugula, Aioli, Parmigiano, Fried Capers

Olive Oil, Chips

P.E.I. MUSSELS* - 19 ^{GFA}

Yellow Curry, Jalapeño, Cilantro, Coconut, Grilled Bread

BURRATA - 13 ^{GFA}

Raspberry-Black Pepper Jam, Balsamic Reduction, Crostini

Add Sopressata + 6

STUFFED PEPPADEW PEPPERS - 10 ^{GF}

Serrano Ham, Goat Cheese, Balsamic Reduction

SMOKED SALMON DIP - 14 ^{GFA}

"Everything" Salt, Pickled Fennel, Cucumber, Crostini

BACON WRAPPED DATES - 11 ^{GF}

Champagne Reduction

AHI TUNA TARTARE* - 16 ^{GF}

Tamari, Wakame Seaweed, Black Sesame

Wasabi Crema, Crispy Rice

SHAVED BRUSSEL SPROUTS - 10 ^{GF}

Bacon, Maple Sherry Glaze, Manchego Cheese

Add 6 Minute Egg* - 2.5

GRILLED PORTABELLA MUSHROOM - 10 ^{GF}

Pickled Scallions, Red Chili Aioli

BEER BATTERED CHEESE CURDS - 12

Membrillo Honey, Pickles

SOUP & SALAD

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

Add Seared Tuna* +12 / Add Hanger Steak* +16

ARUGULA SALAD - 13 ^{GF}

Cucumber, Mandarins, Toasted Pine Nuts, Goat Cheese

Lemon Vinaigrette

CAESAR SALAD - 13 ^{GFA}

Romaine, Croutons, White Anchovy, Parmigiano

ROASTED BEET SALAD - 14 ^{GF}

Spring Mix, Strawberries, Candied Walnuts, Feta

White Balsamic 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, Truffle Fries or Specialty Salad +3 / Onion Rings +4

SHORT RIB GRILLED CHEESE - 18

Sourdough, Cheddar, Horseradish Cream Sauce, Jus

FRIED CHICKEN SANDWICH - 16

Coleslaw, Pickles

BIRRIA PORK SANDWICH - 17 ^{GFA}

Lime Cilantro Crema, Crispy Tortilla, Marinated Cabbage

222 BURGER* - 16 ^{GFA}

1/2# Black Angus / Choose Toppings

BEYOND BURGER - 16 ^{GFA}

Vegan / Choose Toppings

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

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

GF - GLUTEN FREE GFA - GLUTEN FREE AVAILABLE BY REQUEST

ENTREES

BLACK ANGUS BEEF SHORT RIB - 27 ^{GF}
Chive Whipped Potatoes, Asparagus, Red Wine Sauce

GOLD CANYON HANGER STEAK* - 29 ^{GFA}
Fingerling Potatoes, Onion Rings, Arugula, Hollandaise

GRILLED PORK CHOP* - 25 ^{GFA}
Rosemary-Leek Bread Pudding, Creamed Spinach
Honey Glazed Cioppolini Onions

PAN ROASTED CHICKEN - 24 ^{GF}
EVO Potatoes, Roasted Fennel, Baby Kale
Grilled Grape Vinaigrette

SEARED SALMON* - 27 ^{GF}
Wild Rice, Carrots, Leeks, Arugula, Ginger Beurre Blanc

POTATO GNOCCHI - 21
Pistachio Pesto, Asparagus, Oyster Mushrooms
Fontina Fonduta

COLORADO LAMB PAPPARDELLE - 31
Egg Yolk Pasta, Tomato Ragout, Herb Yogurt

SEARED SCALLOPS* - 43 ^{GFA}
Toasted Farro, Marinated Tomatoes, Broccolini
Gremolata Beurre Blanc

FISH 'N' CHIPS* - 22
Beer Battered Ruby Red Trout, Rosemary Wedge Potatoes
Malt Vinegar Aioli

ADDITIONS

Mac and Cheese - 8	Mashed Potatoes - 5
Sautéed Brussels - 7	French Fries - 4
House Salad - 4	Sweet Potato Fries - 4
Asparagus - 6	Wedge Potatoes - 5
Onion Rings - 8	Fingerling Potatoes - 5

PIZZA

GLUTEN FREE AVAILABLE UPON REQUEST +4

MARGHERITA - 16 ^{GFA}
Tomatoes, Basil, Mozzarella, Olive Oil, Sea Salt, Red Sauce

PEPPERONI - 17 ^{GFA}
Mozzarella, Red Sauce

MEAT LOVERS - 18 ^{GFA}
Sausage, Bacon, Pepperoni, Fried Onions, Red Sauce

MUSHROOM - 17 ^{GFA}
Manchego, Arugula, Red Onion, Truffle Oil, Lemon, Garlic

VEGETABLE - 17 ^{GFA}
Artichoke, Spinach, Red Onion, Asparagus
Red Peppers, Mozzarella

DESSERTS

FLOURLESS CHOCOLATE CAKE - 8 ^{GF}
Strawberries, Vanilla Chantilly

CHOCOLATE POT DE CREME - 8 ^{GF}
Belgian Chocolate Custard

VANILLA CREME BRULEE - 8 ^{GF}
Caramelized Sugar Top

TIRAMISU - 8
Coffee and Dark Rum Ladyfingers, Mascarpone Cream

GOAT CHEESECAKE - 8 ^{GF}
Lemon Curd, Berries

RHUBARB BREAD PUDDING - 8
Whiskey Caramel, Espresso Ice Cream

KID'S MENU

Cheese Pizza - 8
Pepperoni Pizza - 9
Burger and Fries - 10
Mac and Cheese - 8

BUY THE KITCHEN STAFF A ROUND - \$20

CHEFS; JOHN GUTIERREZ, JOE BOWER, ADAM CLARKSMITH, ZACHARY-JAMES ACIDERA, CHASE R GULAU

DOOR 222

COCKTAILS

RED RIDING HOOD - 12

Spring 44 Vodka, Blood Orange Liqueur, Rosemary Simple
Lime, Cranberry

SEVEN RAVENS - 13

House Infused Blackberry-Serrano Tequila, Lime, Agave

PUSS IN BOOTS - 12

Four Roses Bourbon, Grapefruit, Lime, Agave, Salted Rim

RAPUNZEL - 14

Spring 44 Gin, Amaro Montenegro, Lillet Blanc
Lemon, Habanero Bitters

WHITE SNAKE - 13

Empress Elderflower-Rose Gin, Tonic Water, Orange Bitters
Lemon Bitters, Cucumber Ribbons

GOLDEN GOOSE - 15

Paquera Mezcal, Hotel Starlino Vermouth, Orange Bitters
Agave, Rosewater Rinse

TOM THUMB - 14

Rebel Whiskey, Simple, Chocolate Bitters, Walnut Bitters
[Aged in our House Barrel]

RUMPELSTILTSKIN - 12

Don Q Rum, Rhubarb Simple, Grapefruit, Lime
Rosemary Sprig

SOMETHING SWEET

HANSEL & GRETEL - 13

Mozart Chocolate Cream, Vodka, Irish Cream

CINDERELLA - 11

Kahlua, Creme de Menthe, Irish Cream, Heavy Cream

SNOW WHITE - 12

Amaretto, Amaro Montenegro, Creme de Cacao, Heavy Cream

MOCKTAILS

ENCHANTED FOREST - 8

Grapefruit, Rosemary Simple, Soda Water, Lime

THE PINK - 8

Tonic, Lemon Bitters, Orange Bitters, Cranberry
Rose Water, Cucumber Ribbons

BRAVE LITTLE TAILOR - 8

Ginger Beer, Rhubarb Simple, Lime

DRAFT BEER

CITY STAR - 6.5

Cowboy Lager

ZWEI - 6.5

Vienna Lager

STEM CIDER - 6.5

Off Dry

VERBOTEN - 6.5

Caramel Porter

ODELL'S - 6.5

Rocky Mountain IPA

LEFT HAND - 7

Nitro Milk Stout

HORSE & DRAGON - 6.5

Hefeweizen

LOVELAND ALEWORKS - 6.5

Light Pilsner

BOTTLED BEER

Odell 90 Schilling - 5

Heineken 0.0 - 5

Michelob Ultra - 5

Coors Light - 5

Corona Extra - 5

Bud Light - 5

N/A BEVS

Coke - 3.5

Milk - 4

Sprite - 3.5

Coffee - 4

Diet Coke - 3.5

Decaf - 4

Dr Pepper - 3.5

Hot Tea - 3.5

Root Beer - 3.5

Iced Tea - 3.5

Lemonade - 3.5

Orange Juice - 4

Ginger Beer - 5

Cranberry Juice - 4

San Pellegrino - 4

Grapefruit Juice - 4

RED WINE

BY THE GLASS

- Chasing Lions, Pinot Noir, Monterey, CA
12 / 38
- Row 503, Pinot Noir, Willamette Valley, OR
14 / 46
- Solitude, Côtes Du Rhône, FR
11 / 34
- Clarendelle, Blend, Bordeaux, FR
13 / 42
- Alto Molino, Malbec, Cafayete, AR
13 / 42
- Hahn, GSM Blend, Soledad, CA
13 / 42
- Andrew Murray, Syrah, Santa Ynez, CA
12 / 38
- Proverb, Cabernet Sauvignon, CA
9 / 38
- Broadside, Cabernet Sauvignon, Paso, CA
12 / 38
- Artezin, Zinfandel, Mendocino, CA
10 / 32
- Bodegas Muriel, Tempranillo, Rioja, SP
13 / 42

BOTTLE ONLY

- Renato Ratti "Ochetti", Nebbiolo, Lange, IT
55
- Orin Swift "8 Years in the Desert", Blend, CA
90

WHITE WINE

BY THE GLASS

- Michele Chiarlo, Moscato, Piedmont, IT
11 / 34
- Domanda, Prosecco, Friuli, IT
10 / 32
- Veuve de Vernay, Brut Rose, FR
10 / 32
- Domaine du Salvard "Cheverny", Rose, FR
12 / 38
- Le Rime, Pinot Grigio, Tuscany, IT
11 / 34
- Urban, Riesling, Mosel, DE
12 / 38
- HER, Chenin Blanc, Western Cape, ZA
12 / 38
- Proverb, Chardonnay, CA
9 / 28
- Juggernaut, Chardonnay, Sonoma, CA
12 / 38
- Crowded House, Sauvignon Blanc, NZ
12 / 38
- Columna, Albariño, Galicia, SP
12 / 38

BOTTLE ONLY

- Talbott, Chardonnay, Santa Lucia, CA
55
- Piper-Heidsieck, Champagne Cuvee, FR
65