

LOGAN STREET

LUNCH

MIXED MEZZE PLATTER ... \$6

PICK 1 SPREAD + GF \$2

comes with warm crispy flatbread & fresh and house-pickled vegetables

HERBED HONEY & CHILLI-WHIPPED FARMERS CHEESE
SMOKY ROASTED EGGPLANT & TAHINI
FAVA BEAN HUMMUS

MINI PITAS

WARM SHAVED LAMB \$6

harissa mayo, pickled red onions, cilantro + GF \$2

PERSIAN GROUND BEEF KOFKA \$6

green onion yogurt, hot peppers + GF \$2

LEMON-GARLIC CHICKEN \$6

dill yogurt, spicy cucumbers + GF \$2

CRISPY FALAFEL \$6

tahini sauce, parsley marinated carrots + GF \$2

SALADS

+ grilled chicken \$5, shrimp \$5, seared salmon \$5, steak \$5, bacon \$3, house-made falafel \$2, avocado \$3, 2 farm eggs \$2

CHOPPED "GREEK-ISH" ... \$8

baby romaine leaves, cucumber, hot pickled peppers, cherry tomatoes, cured black olives, falafel-spice roasted chickpeas, feta, lemon-oregano dressing GF

SHAVED BRUSSELS SPROUTS "CAESAR" ... \$7

roasted garlic- lemon dressing, parmesan, parsley, tiny ciabatta croutons V

HEIRLOOM TOMATO & BEETS ... \$9

frisée, watercress, green goddess, herb whipped goat cheese, toasted seed crumble GF

GRILLED HALLOUMI CHEESE ... \$9

yellow tomatoes, cucumber, baby arugula, toasted pine nuts, bibb lettuce, zaatar yogurt dressing

SNACKS & STARTERS

HAND CUT FRENCH FRIES \$3

bravas sauce GF

ROASTED CARROTS \$6

feta, honey, tahini, pomegranate GF

CRISPY FRIED FETA \$6

roasted tomato-oregano sauce

HOUSE-PICKLED MARKET VEGETABLES GF \$5

TOASTED, SWEET, SPICY & SALTED

MARCONA ALMONDS GF \$5

LEMON & CHILIE MARINATED

CASTELVETRANO OLIVES GF \$4

WHITE BEAN & PORTUGESE SAUSAGE SOUP \$7

charred tomatoes, braised greens, torn garlic-herb croutons

WOOD GRILLED FISH & SEAFOOD

served with lemon-herb butter, fresh oregano salsa verde, smoky paprika aioli

MAINE LOBSTER TAIL

\$13

SEA SCALLOPS

\$12

WARM BAKED CRAB

\$11 + GF \$2

WILD PRAWNS

\$9

SWORDFISH

\$10

SPICY GARLIC SHRIMP

\$8 + GF \$2

SANDWICHES, PITAS & BURGERS

all served with salad, potato chips or fries

GOV'S PARK BURGER \$12

all natural ground beef, crispy pickled red onion, chimichurri aioli toasted potato bun + bacon, cheese or fried egg + \$1

HAND-MADE VEGAN BURGER \$10

pattymade from lentils, mushrooms, & spinach spicy marinated tomatoes & cucumbers, vegan tzatziki OR herbed feta yogurt, toasted potato bun

PULLED MORROCAN- SPICED SHORT RIB \$12

charred tomato and scallion chutney, baguette

LOBSTER SALAD BAGUETTE \$15

lemon-dill mayo, bibb lettuce, heirloom tomato

WARM SHAVED LAMB PITA \$12

harissa, pickled red onions, cilantro

LEMON-GARLIC CHICKEN PITA \$11

dill yogurt, spicy cucumbers

CRISPY FALAFEL PITA \$10

tahini sauce, parsley marinated carrots

HAND-MADE FLATBREADS ... \$13

+ GF \$2

GARLIC & TOMATO

roasted garlic oil, roma tomatoes, fresh mozzarella, parmesan, basil + prosciutto \$2

ITALIAN

house made italian sausage, fennel, pecorino

LUNCH PLATES

BURRATA & WOOD ROASTED ARTICHOKES \$12

torn herbs, arugula salad, mint pesto crostini

HAND-CUT PAPPARDELLE \$12

walnut-parsley pesto, pecorino

SEARED YELLOWFIN TUNA \$15

roasted peppers, crispy anchovies, basil aioli, spicy chili crostini + GF \$2

PAN-ROASTED ZA'ATAR CHICKEN BREAST \$14

marinated cucumber, red onion, tomato, toasted flatbread croutons, garlic sauce

SPINACH, FETA & RED CURRANT "EMPANADA" \$12

thin and crispy - baby carrot salad, pomegranate-mint yogurt

CAST IRON SEARED RIBEYE & FRIES \$16

grilled creekstone ribeye, hand cut spicy french fries, frisée, crispy pickled red onions, mustard jus

DESSERT

DARK CHOCOLATE OLIVE OIL TORTE ... \$9

dark cherry- vanilla bean gelato, tahini

ESPRESSO CREME BRÛLÉE ... \$7

chocolate covered espresso beans

GINGER-MASCARPONE CHEESECAKE ... \$9

lemon-blueberry sauce, gingersnap crust

SPICED CARROT CAKE ... \$8

macerated currants, toasted pecans, honey frozen yogurt

LOGAN STREET

DINNER

MIXED MEZZE PLATTER ... \$16 OR PICK SPREAD 1 for \$6 + GF \$2

herbed honey & chilli-whipped farmers cheese, smoky roasted eggplant & tahini, fava bean hummus, red pepper-walnut spread warm crispy flatbread, grape leaves, local fresh and house-pickled vegetables, cured olives

SALADS

GREEN GARBANZO FALAFEL ... \$8

baby romaine leaves, cucumber, hot pickled peppers, cherry tomatoes, cured black olives, falafel- spice roasted chickpeas, feta,lemon oregano dressing GF

SHAVED BRUSSELS SPROUTS CAESAR ... \$7

roasted garlic- lemon dressing, parmesan, parsley, tiny ciabatta croutons V

HEIRLOOM TOMATO & BEETS ... \$9

watercress, frisee, green goddess, fresh goat cheese, toasted seed crumble GF

SHAREABLE SEAFOOD

SLOW SIMMERED CLAMS \$13

fennel, jamon serrano, dry vermouth, espelette chile, tomato toast + GF \$2

FLASH-SEARED YELLOWFIN TUNA \$16

roasted peppers, crispy anchovies, basil aioli , spicy red chili crostini + GF \$2

PAN ROASTED STEELHEAD SALMON \$17

charred frisee, crispy capers, green olive- almond tapenade GF

GRILLED MEDETTERRANEAN SEA BASS \$18

crushed red potatoes - lemon, olives, celery, feta, oregano GF

CAST-IRON SEARED CALAMARI \$15

summer corn, baby zucchini, pancetta, tomato broth GF

SNACKS & STARTERS

CRISPY FRIED FETA \$6

roasted tomato-oregano sauce

POTATO, HAM & GOAT CHEESE CROQUETTE \$7

parsley sauce GF

ROASTED BRUSSELS SPROUTS \$6

harissa aioli, orange GF

CHARRED SPICY CAULIFLOWER \$6

lemon-summer savory dressing, crispy caper GF

ROASTED CARROTS \$6

feta, honey, tahini, pomegranate GF

TOASTED, SWEET, SPICY & SALTED MARCONA ALMONDS GF \$5

HOUSE-PICKLED MARKET VEGETABLES GF \$5

LEMON & CHILIE MARINATED CASTELVETRANO OLIVES GF \$4

BURRATA & WOOD ROASTED ARTICHOKE \$11

torn herbs, mint pesto crostini + GF \$2

WARM MUSHROOM FONDUTA \$9

parsley-parmesan bread crumbs, grilled ciabatta + GF \$2

SPINACH, FETA & RED CURRANT- THIN & CRISPY "EMPANADA" \$9

pomegranate-mint yogurt

HAND CUT FRENCH FRIES \$4

bravas sauce GF

WOOD GRILLED FISH & SEAFOOD

served with lemon-herb butter, fresh oregano salsa verde, smoky paprika aioli

MAINE LOBSTER TAIL

\$13

SEA SCALLOPS

\$12

WARM BAKED CRAB

\$11 + GF \$2

WILD PRAWNS

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SWORDFISH

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SPICY GARLIC SHRIMP

\$8 + GF \$2

POULTRY, MEAT & HAND-MADE PASTAS

ZA'ATAR PAN ROASTED CHICKEN BREAST \$16

pan roasted breast, marinated cucumber, red onion, tomato, toasted flatbread croutons , garlic sauce

MOROCCAN-SPICED SLOW COOKED SHORT RIB \$17

ginger and cardamom tomato jus, toasted couscous

WOOD GRILLED NY STRIP & HAND CUT FRIES \$18

crispy pickled red onions, mustard jus GF

BRAISED LAMB CANNELLONI \$17

hand made pasta, colorado lamb bolognese, fontina fonduta, tomato-rosemary sugo

SUMMER VEGETABLE & CRISPY RYE GNOCCHETTI ... \$6

peas, baby carrots, fava beans, cherry tomatoes , herb brown butter + pancetta \$3

HAND-CUT PAPPARDELLE \$6

walnut-parsley pesto, pecorino + GF \$2

HAND-MADE FLATBREADS ... \$13 + GF \$2

roasted garlic oil, roma tomatoes, fresh mozzarella, parmesan, basil

artichoke, herbed ricotta, pesto

smoked prosciutto, arugula, shaved parmesan, aceto house made italian sausage, fennel, pecorino

duck confit, fig jam, spanish bleu

MINI PITAS

WARM SHAVED LAMB \$6

harissa mayo, pickled red onions, cilantro + GF \$2

PERSIAN GROUND BEEF KOFKA \$6

green onion yogurt, hot peppers + GF \$2

LEMON-GARLIC CHICKEN \$6

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DESSERT

DARK CHOCOLATE OLIVE OIL TORTE ... \$9

dark cherry- vanilla bean gelato, tahini

ESPRESSO CREME BRÛLÉE ... \$7

chocolate covered espresso beans

GINGER-MASCARPONE CHEESECAKE ... \$9

lemon-blueberry sauce, gingersnap crust

SPICED CARROT CAKE ... \$8

macerated currants, toasted pecans, honey frozen yogurt

LOGAN STREET

DRINKS

COCKTAILS

\$12 EACH

AVIATION

Woody Creek Gin, Elderflower,
Lemon, Butterfly Pea Flower

COSMOPOLITAN

Anika Jones Vodka, Orange
Liqueur, Lime, Currant

MOJITO

Montanya Rum, Mint, Lime,
Soda Water, Bitters

OLD FASHIONED

Leopold Bros Whiskey, Rum,
Coffee Liqueur

MANHATTAN

Barrel Aged Breckenridge
Bourbon,
Vermouth Rouge, Bitters

MARGARITA

Peach Street D'Agave, Orange
Liqueur, Lime, Sumac Salt

MARTINI

Anika Jones Vodka, Dry
Vermouth, Feta-Stuffed Queen
Olive

NEGRONI

Leopold's Summer Gin, Campari,
Vermouth Rouge

SANGRIA

Carboy Red Wine, Brandy,
Orange Liqueur, Pomegranate

BUBBLES

CAVA, BRUT ROSE \$10 -- \$38

Caves Naveran, Penedès, Spain

LAMBRUSCO \$11 -- \$42

Cleto Chiarli, Modena, Italy

PROSECCO \$12 -- \$46

Naonis, Friuli, Italy

CHAMPANGE, BRUT -- -- \$75

Gaston Chiquet 'Tradition', Champagne, France

WHITE WINE

CARBOY WHITE BLEND \$7 \$18 \$26

VINHO VERDE \$8 -- \$30

Quinta da Aveleda, Vinho Verde, Portugal

CARBOY SAUVIGNON BLANC \$9 \$23 \$34

North Coast, CA

CARBOY BLAN.CO WHITE BLEND \$10 \$26 \$39

Grand Valley, CO

BEAUJOLAIS BLANC \$14 -- \$54

erres Dorées, Beaujolais, France

TXAKOLINA -- -- \$42

Berroia, Bizkaikoa, Spain

CARBOY PINOT GRIS \$8 \$21 \$30

North Coast, CA

CARBOY CHARDONNAY \$9 \$23 \$34

North Coast, CA

SICILIAN WHITE BLEND \$10 -- \$38

Duca di Salaparuta 'Star', Sicilia, Italy

MOSCOFILERO \$13 -- \$50

Domaine Skouras, Pelopennese, Greece

GODELLO -- -- \$45

Bodegas Godeval, Valdeorras, Spain

ROSÉ

CLEAN & FRESH

CARBOY ROSÉ OF CABERNET SAUVIGNON

Napa Valley, CA

\$8 \$21 \$30

FRUITY & FLORAL

ROSÉ

Jean-Luc Colombo 'Cape Bleue', Méditerranée, France

\$10 \$38

RED WINE

CARBOY RED BLEND \$7 \$18 \$26

NERO D'AVOLA \$10 -- \$38

Calea, Sicilia, Italy

RIOJA CUVÉE \$10 -- \$38

Montebuena, Rioja, Spain

CARBOY PINOT NOIR \$11 \$28 \$41

Santa Cruz Mts, CA

BARBERA D'ASTI \$12 -- \$46

Tenuta Garetto, Piemonte, Italy

MENCIA -- -- \$38

A. Portela, Valdeorras, Spain

CARBOY MALBEC \$9 \$23 \$34

Columbia Valley, WA

PORTUGESE RED BLEND \$9 -- \$34

Prazo de Roriz, Douro, Portugal

CARBOY CARBENET SAUVIGNON \$10 \$26 \$38

Columbia Valley, WA

RIOJA RESERVA (2010) \$11 \$28 \$41

La Antigua 'Clasico', Rioja, Spain

TINTO DE TORO \$15 -- \$58

Finca Volvoretta 'Flores de Cerezo', Toro, Spain

RIOJA RESERVA (2010) -- -- \$55

La Antigua 'Clasico', Rioja, Spain

BEER

DRAFT

ELEVATION PILS \$\$

NEW BELGIUM "PEACH KICK" SLIGHTLY SOUR ALE \$\$

RATIO "REPEATER" EXTRA PALE ALE \$\$

ODELL IPA \$\$

OUTER RANGE "IN THE STEEP" NEIPA \$\$

BRECKENRIDGE IRISH STOUT \$\$

STEM "REAL DRY" CIDER..... \$\$

CRAFT MEDITERRANEAN - ROTATING SELECTION..... \$\$

BOTTLES & CANS

ALFA LAGER \$6

ESTRELLA DAMM DAURA *GF* \$6

KRONENBERG 1664 PALE LAGER \$6

KRUSOVIC IMPERIAL LAGER \$7

BIRRA MORETTI PALE LAGER \$6

COORS LIGHT \$5

COORS N/A \$4

TEN MILE CIDER CO "SIX CHAIR" DRY CIDER \$12

HAPPY HOUR 3-6 PM DAILY

mini pitas \$4

mezze spreads (choose 1) \$4

spicy garlic shrimp \$5

\$2 off tap wines

\$2 off well drinks,

\$1 off beer