

# LOGAN STREET

## LUNCH

### MIXED MEZZE PLATTER

selection of artisan spreads

with warm crispy flatbread, grape leaves  
local fresh & house-pickled vegetables  
cured olives

### HERBED HONEY & CHILE-WHIPPED FARMERS CHEESE

### SMOKY ROASTED EGGPLANT & TAHINI

### FAVA BEAN HUMMUS

### RED PEPPER-WALNUT SPREAD

\$16 FOR ALL OR PICK 1 FOR \$6 + 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

frisee, 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

### WHITE BEAN & PORTUGUESE SAUSAGE SOUP ... \$7

charred tomatoes, braised greens, torn garlic-herb croutons

### 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

### WOOD ROASTED ARTICHOKE HEARTS ... \$7

lemon caper aioli

### HAND CUT FRENCH FRIES ... \$3

bravas sauce GF

### LUNCH PLATES

### BURRATA & ROASTED DELICATA SQUASH ... \$12

arugula salad, sage-pumpkin seed pesto, crostini

### HAND-CUT PAPPARDELLE ... \$12

walnut-parsley pesto, pecorino

### PAN-ROASTED ZA'ATAR CHICKEN BREAST ... \$14

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

### SPINACH, FETA

### & RED CURRANT "EMSPANADA" ... \$12

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

### WOOD GRILLED NY STRIP

### & HAND CUT FRIES ... \$16

crispy pickled red onions, mustard jus GF

### SANDWICHES, PITAS & BURGERS

all served with salad or potato chips, substitute fries +\$2

### 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

### ROASTED GARLIC & TOMATO

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

### ARTICHOKE

herbed ricotta, pesto

### HOUSE MADE ITALIAN SAUSAGE

fennel, pecorino

### DUCK CONFIT

fig jam, spanish bleu

### 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



@7THANDLOGAN

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with warm crispy flatbread, grape leaves  
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cured olives

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### FAVA BEAN HUMMUS

### RED PEPPER-WALNUT SPREAD

\$16 FOR ALL OR PICK 1 FOR \$6 + GF \$2

### SALADS

#### 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

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

### SHAREABLE SEAFOOD

**PAN ROASTED STEELHEAD SALMON** ..... \$17  
charred frisee, crispy capers, green olive- almond tapenade GF

**GRILLED MEDETERREANEAN SEA BASS** ..... \$18  
crushed red potatoes - lemon, olives, celery, feta, oregano GF

**CAST-IRON SEARED CALAMARI** ..... \$15  
charred 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

**LEMON & CHILIE MARINATED  
CASTELVETRANO OLIVES** GF ..... \$4

**BURRATA & ROASTED DELICATA SQUASH** ..... \$11  
torn herbs, sage pumpkin seed 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 ROASTED ARTICHOKE HEARTS** ..... \$7  
lemon caper aioli

**SPICY SICILIAN MEATBALLS** ..... \$9  
mozzarella, currants, pine nuts, tomato conserva GF

**HOUSE-PICKLED MARKET VEGETABLES** GF ..... \$5

### 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

### POULTRY, MEAT & HAND-MADE PASTAS

**ZA'ATAR PAN ROASTED CHICKEN BREAST** ..... \$16  
marinated cucumber, red onion, tomato, toasted flatbread  
croutons , garlic sauce

**MOROCCAN-SPICED SLOW COOKED SHORT RIB** ..... \$17  
ginger and cardamom tomato jus, toasted couscous

**BRAISED LAMB CANNELLONI** ..... \$17  
hand made pasta, colorado lamb bolognese, fontina fonduta,  
tomato-rosemary sugo

**WOOD GRILLED NY STRIP & HAND CUT FRIES** ..... \$18  
crispy pickled red onions, mustard jus GF

**CRISPY RYE GNOCCHETTI** ..... \$15  
peas, baby carrots, fava beans, cherry tomatoes, herb brown  
butter + pancetta \$3

**HAND-CUT PAPPARDELLE** ..... \$16  
walnut-parsley pesto, pecorino + GF \$2

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

**ROASTED GARLIC & TOMATO**  
roma tomatoes, fresh mozzarella, parmesan, basil +  
prosciutto \$2

**ARTICHOKE**  
herbed ricotta, pesto

**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  
dill yogurt, spicy cucumbers + GF \$2

**CRISPY FALAFEL** ..... \$6  
tahini sauce, parsley marinated carrots + GF \$2

### 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

\$11 EACH

#### AVIATION

Woody Creek Gin, Elderflower,  
Lemon, Butterfly Pea Flower

#### COSMOPOLITAN

Marble Distilling Vodka, Orange  
Liqueur, Lime, Hibiscus

#### MOJITO

Montanya Rum, Mint, Lime,  
Soda Water, Bitters

#### OLD FASHIONED

Golden Moon Rye 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

<b>CAVA, BRUT ROSE</b> .....	\$10	--	\$38
Caves Naveran, Penedès, Spain			
<b>LAMBRUSCO</b> .....	\$11	--	\$42
Cleto Chiarli, Modena, Italy			
<b>PROSECCO</b> .....	\$12	--	\$46
Naonis, Friuli, Italy			
<b>CHAMPAGNE, BRUT</b> .....	--	--	\$75
Gaston Chiquet 'Tradition', Champagne, France			

### WHITE WINE

<b>CARBOY WHITE BLEND</b> .....	\$7	\$18	\$26
<b>VINHO VERDE</b> .....	\$8	--	\$30
Quinta da Aveleda, Vinho Verde, Portugal			
<b>CARBOY SAUVIGNON BLANC</b> .....	\$9	\$23	\$34
North Coast, CA			
<b>CARBOY BLAN.CO WHITE BLEND</b> .....	\$10	\$26	\$39
Grand Valley, CO			
<b>CHEVERNEY BLANC</b> .....	\$14	--	\$54
François Cazin, Loire, France			
<b>TXAKOLINA</b> .....	--	--	\$42
Berroia, Bizkaikoa, Spain			

<b>CARBOY PINOT GRIS</b> .....	\$8	\$21	\$30
North Coast, CA			
<b>CARBOY CHARDONNAY</b> .....	\$9	\$23	\$34
North Coast, CA			
<b>SICILIAN WHITE BLEND</b> .....	\$10	--	\$38
Duca di Salaparuta 'Star', Sicilia, Italy			
<b>MOSCOFILERO</b> .....	\$13	--	\$50
Domaine Skouras, Pelopennese, Greece			
<b>GODELLO</b> .....	--	--	\$45
Bodegas Godeval, Valdeorras, Spain			

### ROSÉ

CLEAN & FRESH

#### CARBOY ROSÉ OF CABERNET SAUVIGNON

Napa Valley, CA

\$9 \$23 \$34

FRUITY & FLORAL

#### ROSÉ

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

\$10 \$38

### RED WINE

<b>CARBOY RED BLEND</b> .....	\$7	\$18	\$26
<b>NERO D'AVOLA</b> .....	\$10	--	\$38
Calea, Sicilia, Italy			
<b>RIOJA CUVÉE</b> .....	\$10	--	\$38
Montebuena, Rioja, Spain			
<b>CARBOY PINOT NOIR</b> .....	\$11	\$28	\$41
Santa Cruz Mts, CA			
<b>BARBERA D'ASTI</b> .....	\$12	--	\$46
Tenuta Garetto, Piemonte, Italy			
<b>MENCIA</b> .....	--	--	\$38
A. Portela, Valdeorras, Spain			

<b>CARBOY MALBEC</b> .....	\$9	\$23	\$34
Columbia Valley, WA			
<b>PORTUGUESE RED BLEND</b> .....	\$9	--	\$34
Prazo de Roriz, Douro, Portugal			
<b>CARBOY CARBENET SAUVIGNON</b> .....	\$10	\$26	\$38
Columbia Valley, WA			
<b>CARBOY VIN '49</b> .....	\$11	\$28	\$41
California			
<b>TEMPRANILLO</b> .....	\$15	--	\$58
Viña Sastre, Ribera del Duero, Spain			
<b>RIOJA RESERVA (2010)</b> .....	--	--	\$55
La Antigua 'Clasico', Rioja, Spain			

### BEER

DRAFT

<b>ELEVATION PILS</b> .....	\$5
<b>NEW BELGIUM "PEACH KICK" SLIGHTLY SOUR ALE</b> .....	\$6
<b>RATIO "REPEATER" EXTRA PALE ALE</b> .....	\$6
<b>ODELL IPA</b> .....	\$7
<b>OUTER RANGE "IN THE STEEP" NEIPA</b> .....	\$8
<b>BRECKENRIDGE IRISH STOUT</b> .....	\$7
<b>STEM "REAL DRY" CIDER</b> .....	\$7
<b>CRAFT MEDITERRANEAN - ROTATING SELECTION</b> .....	MP

BOTTLES & CANS

<b>ALFA LAGER</b> .....	\$6
<b>ESTRELLA DAMM DAURA</b> <i>GF</i> .....	\$6
<b>KRONENBERG 1664 PALE LAGER</b> .....	\$6
<b>KRUSOVICE IMPERIAL LAGER</b> .....	\$7
<b>BIRRA MORETTI PALE LAGER</b> .....	\$6
<b>COORS LIGHT</b> .....	\$5
<b>COORS N/A</b> .....	\$4
<b>BALADIN 'ISAAC' WITBIER</b> .....	\$12
<b>TEN MILE CIDER CO "SIX CHAIR" DRY CIDER</b> .....	\$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