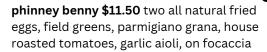
breakfast menu

all breakfast sammies served with seasonal fruit (eggs cooked to order)*

which came first \$10.95 two all natural fried eggs, muenster, all natural bacon, on ciabatta

the canales \$11.50 two all natural fried eggs, chorizo, green chili, muenster, avocado, house pickled jalapenos, on ciabatta



rooster's reuben \$11.50 two all natural fried eggs, corned beef, french emmental, on ciabatta

green eggs & ham \$11.50 two all natural fried eggs, 'tender belly' ham, basil pesto, 'dish' mozzarella, on ciabatta

sunny side \$10.95 two all natural fried eggs, cream cheese, avocado, roasted red peppers, on focaccia

sole sister \$12.95 two all natural fried eggs, house cured salmon, cream cheese, red onion, tomatoes, capers, on a bagel

burritos \$8.50 veggie, bacon, or chorizo

we are proud to partner with the following local colorado purveyors

boxcar coffee tender belly rowdy mermaid sherpa chai frescos

hazel dell mushrooms munson farm cure farm big b's zuberfizz

*consuming raw or undercooked food may increase your risk of foodborne illness, especially if you have certain medical conditions.

catered lunch

delivery available

..... boxed lunch

add \$3.00 to any sandwich/salad price 48 hours advance notice is helpful

choice of any sandwich or salad cookie, chips, pickle and a can of flavored sparkling water

assorted cold sandwich platter

with potato chips \$13.50/pp

soup & salad with bread \$9.50/pp

'build your own' deli platter

3-4 meats, lettuce, tomato, onion, cheeses, breads, condiments, served with chips small (up to 10) \$135 medium (up to 20) \$265 large (up to 40) \$520

for lil' foodies kids 'build your own' is available

be the super star of the party with an

antipasti

platter

eat every sandwich and be crowned sandwich

king

ask for details

we cater

corporate &



schindigs

call or email us and we'll talk menus!



we're open!

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all sandwiches come with potato chips + picklel sub chips for a gourmet side for \$3.00 more or a side caesar or dish salad for \$5.00 more.

sandwiches

thanksgiving \$12.95 (hot) 'mary's' natural turkey, cranberry, stuffing, gravy, on ciabatta

gobbler \$14.50 'mary's' natural turkey, avocado, muenster, tomato, lettuce, all natural bacon, pesto mayo, on ciabatta

chatham \$12.95 (hot or cold) 'mary's' natural turkey, french emmental, coleslaw, russian, on pumpernickel

*mapleton \$13.95 house roasted colorado raised, natural beef, white cheddar, red onion, bibb lettuce, tomato, horseradish mayo, on ciabatta

boulder bbg brisket \$13.95 (hot) slow cooked beef brisket, caramelized onions, white cheddar, coleslaw on ciabatta

italian \$14.95 sopressata, capicola, genoa, 'dish' made fresh mozzarella, house roasted tomatoes, field greens, balsamic/kalamata olive spread, on a baguette

the buff \$13.95 (hot) buffalo style chicken breast, all natural bacon, lettuce, tomato, pickled jalapeños, white cheddar, blue cheese dressing, on focaccia

> request our house-baked gluten free bread on any sandwich

east end \$13.95 prosciutto, parmigiano grana, field greens, on a buttered baguette

we do

piglet \$13.95 'tender belly' ham, french emmental, bibb lettuce, tomato, honey mustard, mayo, on ciabatta

blat \$12.95 all natural bacon, tomatoes, bibb lettuce, mayo, avocado, on focaccia

flipper friendly \$14.50 albacore tuna salad, white cheddar, bibb lettuce, tomato, on pumpernickel

*kenai \$13.95 house cured salmon, dill cream cheese. red onions, tomatoes, capers, field greens, on a baguette

whitefish salad \$13.95 smoked whitefish, cream cheese, red onions, tomatoes, bibb lettuce, on pumpernickel

cuban \$13.50 (hot) 'tender belly' ham, pork shoulder, french emmental, pickles, mayo, dijon mustard, on focaccia

*the chook \$12.50 (hot) grilled chicken breast, 'dish' mozzarella, rosemary + roasted garlic aioli, 'dish' tomato spread, on focaccia

scuba steve \$14.95 (hot) blackened salmon, coleslaw, avocado, tomato, lemon tartar, on housemade gluten free bread

uncle phrix \$13.95 (hot) pastrami, french emmental, coleslaw, dijon mustard, on pumpernickel

reuben \$13.95 (hot) corned beef, coleslaw, french emmental, russian dressing, on pumpernickel

chicken salad \$12.95 all natural tarragon chicken salad, lettuce, tomato, all natural bacon, on ciabatta

vegetarian sandwiches

egg salad \$11.95 farm fresh eggs, muenster cheese, avocado, lettuce, tomato, on pumpernickel

dish caprese \$12.95 'dish' mozzarella, house roasted tomatoes, field greens, basil pesto, balsamic vinaigrette, on ciabatta

halfacre \$13.50 (hot or cold) grilled 'hazel dell' mushrooms + asparagus, house roasted tomatoes, field greens, blue cheese spread, on focaccia

tuscan \$12.50 white bean spread, avocado, cucumbers, lettuce, tomatoes, gruyere, on ciabatta

aubergine \$13.50 (hot) marinated egg plant, artichoke spread, house roasted tomatoes, 'dish' mozzarella, field greens, on focaccia

SOUPS served with fresh bread

🔾 tomato basil bisque made with san marzano tomatoes

soup of the day cup \$3.50 bowl \$6.00

denotes vegetarian

salads

add chicken (\$4.00) or house cured salmon (\$8.00) or blackened salmon (\$8.00) to any salad

*caesar \$10.95 romaine hearts, parmigiano grana, housemade croutons, traditional caesar dressing

🖖 dish salad \$10.95 organic field greens, house roasted tomatoes, cucumber, roasted red peppers, red onion, parmigiano grana, balsamic vinaigrette

the hans \$15.95 organic field greens, house cured salmon, avocado, capers, red onion, tomato, honeydijon vinaigrette

mediterranean salad \$11.95 organic field greens, kalamata olives, house roasted tomatoes, cucumbers roasted red peppers, white bean spread, feta, red onion, balsamic vinaigrette

the bloody good salad \$13.95 romaine hearts, farm fresh egg, all natural bacon, 'tender belly' ham, avocado, tomato, parmigiano grana, spicy buttermilk ranch