BLDR COLO

SPRUCE

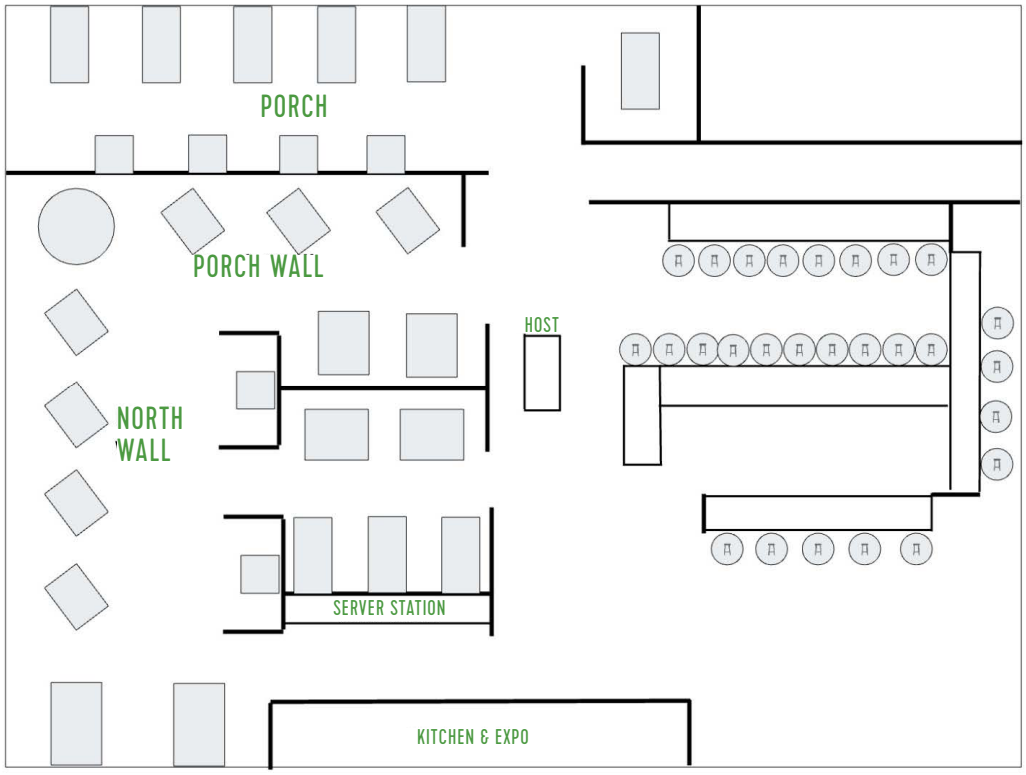
farm & fish

Group & Private Dining

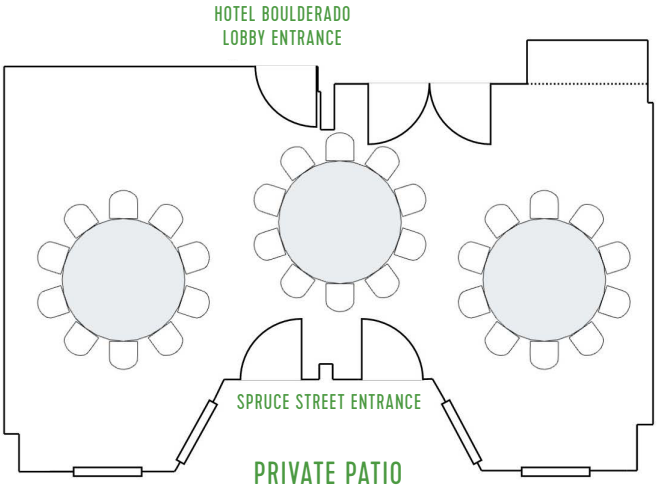
2115 13TH ST, BOULDER, CO 80302 | 303-442-4880 | SPRUCEBOULDERADO.COM | EMARSCHALL@BOULDERADO.COM

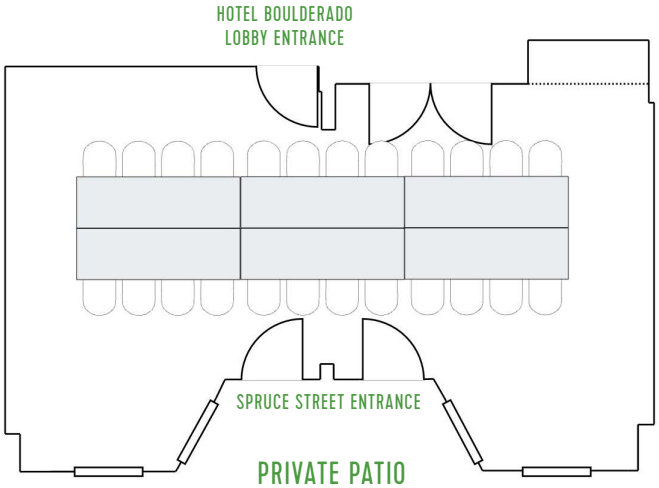
EVENT SPACES

Main Dining Room



Juniper Room





BRUNCH

Boulderado Scramble

Lighter Side

HOUSE-MADE GRANOLA & NOOSA HONEY YOGURT VG
• 9.95 *Add berries +3*

FRESH FRUIT & BERRIES BOWL GF/VG • 5.95

SALMON LOX, CREAM CHEESE & BAGEL PLATE
Cured and smoked thinly sliced salmon, capers, shaved red onion marmalade, tomato, romaine lettuce • 14.95
Your Choice: Plain or everything bagel, Plain or chive cream cheese

STEEL-CUT OATMEAL VG
Garnished with cereal milk, bananas, fresh blueberries and brown sugar • 6.95

Chef Mains

CLASSIC BENEDICT
Poached eggs, thick-cut black forest ham, hollandaise, served on an English muffin with home fries • 14.95

AVOCADO BENEDICT
Poached eggs, avocado, roasted tomato, hollandaise, served on an English muffin with home fries • 14.95
Add smoked salmon +4.95

SEDONA OMELETTE GF
Black bean, onion, cotija & cheddar cheeses, served with tomato salsa, sliced avocado, cilantro micro greens, home fries and choice of toast • 13.95

DENVER OMELETTE GF
Black forest ham, red & green peppers, onions, white cheddar cheese, served with home fries and choice of toast • 13.95

PRIME RIB HASH* GF
CAB prime rib, bordelaise, over easy eggs, roasted fingerling potatoes, red & green peppers, yellow onion, rosemary, horseradish cream • 15.95

HOUSE-SMOKED SALMON HASH* GF
House-smoked fresh Verlasso salmon, asparagus, butter leeks, yellow peppers, poached eggs, hollandaise, fried capers, fresh dill, potatoes • 15.95

CLASSIC BREAKFAST* GF
Two eggs any style, choice of bacon, black forest ham or breakfast link sausage, served with home fries and choice of toast • 13.95

BUTTER PECAN PANCAKES GF
Pecan-studded pancakes, cinnamon apples, pecan butter and whipped cream • 13.95

BOULDERADO SCRAMBLE* GF
Blistered cherry tomatoes, zucchini, spinach, red quinoa, scrambled eggs, goat cheese, pepper relish, arugula pesto • 13.95

HUEVOS RANCHEROS* GF
Two eggs any style, signature pork green chile sauce, corn succotash, refried beans, crème fraîche, cotija cheese, cilantro micros • 14.95

GF = GLUTEN FREE | VG = VEGETARIAN | V = VEGAN | = ALL EGGS ARE 100% CAGE FREE FROM EGGS 'N MORE | = CERTIFIED ANGUS BEEF
= VERLASSO SALMON RATED "MBA YELLOW" FROM THE MONTEREY BAY AQUARIUM

*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, especially if you have certain medical conditions.

Prices and availability subject to change.

LUNCH

Smoked Trout Deviled Eggs

Small Plates

(Most Selections Serve 3-5 People)

NEW ENGLAND CLAM CHOWDER
Cup • 5.95 / Bowl • 8.95

CALAMARI GF
Crispy fried, fresh dill, lemon zest,
toasted almonds, crispy garlic chips,
orange sriracha sauce • 15.95

PRINCE EDWARD ISLAND MUSSELS
Chardonnay, vermouth, butter leeks,
ciabatta bread, garlic • 16.95

CRISPY BRUSSELS SPROUTS & CAULIFLOWER GF/V
Chilli-soy glaze • 11.95

OYSTERS ON THE HALF SHELL* GF
East Coast • 4.75 Each
West Coast • 4.95 Each
Raw on shaved ice, fresh lemon,
mignonette, house cocktail sauce

SMOKED TROUT DEVILED EGGS GF
House-smoked rocky mountain trout & yolk filling,
olive relish, lemon chive crema, cilantro micros,
smoked paprika • 12.95

BBQ RIB CROSTINI
House-smoked and slow-roasted pulled rib meat,
chef's special BBQ mop sauce, peach jam,
pickled cabbage slaw, ciabatta toasts,
pickled red onion • 14.95

GRILLED CARIBBEAN SHRIMP GF
Grilled white gulf shrimp, coconut sauce, lime-tossed rice
noodles, pepper relish, cilantro micros • 17.95

SICILIAN MEATBALLS
House-made-all-beef meatballs, creamy parmesan
polenta, pomodoro sauce, mozzarella cheese,
grilled ciabatta toasts, fresh basil • 11.95

Salads

Add chicken +5, salmon filet +7,*
USDA prime sirloin +8, tuna steak* +8*

MUSTARD-CRUSTED SALMON SALAD* GF
Verlasso salmon, kale, quinoa, dried cherries, apples,
sunflower kernels, white balsamic dressing • 18.95

'MODERN' TUNA NICOISE* GF
Chili, fennel crusted and seared rare tuna,
fingerling potato salad, arugula, spring mix,
red onion, red olive, garlic green beans,
French tarragon vinaigrette • 18.95

ROASTED BEET & CHÈVRE SALAD GF/VG
Butter-braised red & golden beets, arugula,
smoked shiitake mushrooms, pickled cucumber,
champagne vinaigrette, chèvre cheese,
golden raisins • 16.95

HOUSE SALAD GF
Mixed greens, bacon, heirloom cherry tomatoes,
radish, English cucumber, sunflower kernels,
white balsamic dressing
Half • 8.95 / Whole • 13.95

CAESAR SALAD
Romaine, house-made garlic croutons,
our signature Caesar dressing
Half • 8.95 / Whole • 13.95

'Modern' Tuna Nicoise

GF = GLUTEN FREE | VG = VEGETARIAN | V = VEGAN | = ALL EGGS ARE 100% CAGE FREE FROM EGGS 'N MORE | = CERTIFIED ANGUS BEEF
= VERLASSO SALMON RATED "MBA YELLOW" FROM THE MONTEREY BAY AQUARIUM

*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, especially if you have certain medical conditions.

Prices and availability subject to change.

LUNCH

Vegetarian Muffuletta

Burgers & Sandwiches

Served with choice of French fries or coleslaw
truffle fries +1, side salad +1 Add bacon +1, avocado +1, cheese +1

ANGUS BURGER*
Certified Angus Beef, brioche bun,
romaine lettuce, tomato, onion • 17.95

BISTRO BURGER*
Steak burger, bacon jam, brioche bun,
tavern sauce, arugula, tomato, crispy onions • 19.95

BBQ BISON & PORK BELLY BURGER*
7oz. Seasoned Colorado bison burger, house-roasted & sliced pork belly, chef's special BBQ mop sauce, spinach, pickled carrot, red onion, shaved jalapeño, brioche bun • 20.95

PRIME RIB FRENCH DIP*
Seasoned Certified Angus Beef, French baguette,
beef au jus, seasoned horseradish aioli • 24.95

ROSEMARY CHICKEN SANDWICH
Smoked Gouda cheese, arugula, tomato,
sesame semolina bread, black pepper aioli • 16.95

VERLASSO SALMON SANDWICH*
Verlasso salmon, red onion marmalade,
baby spinach, horseradish aioli,
brioche bun • 18.95

VEGETARIAN MUFFULETTA VG
Sautéed portabella, olive salad, marinated artichoke & red bell peppers, mozzarella cheese, arugula, sesame seed ciabatta roll • 16.95

Chef Mains

STEAK & FRIES* GF
USDA prime top sirloin, chargrilled, bordelaise,
shallot butter, truffle fries, arugula salad • 24.95

ICELANDIC COD FISH & CHIPS
Fresh-hand-cut cod loins, tempura battered,
fries, coleslaw, tartar sauce • 19.95

ROCKY MOUNTAIN TROUT GF
Pan-seared rocky mountain trout, wild rice, brown butter,
grilled vegetables • 24.95

PAILLARD CHICKEN
Hand pounded, pan seared, panko breaded
boneless chicken breast, lemon butter dill sauce, arugula salad with fresh mozzarella, heirloom cherry tomato, olive oil & lemon dressing • 23.95

GNOCCHI PESTO VG
House-made potato & tomato gnocchi, butter-braised turnip, parsnip, & fennel, basil parmesan & almond pesto, parmesan, cured & blistered cherry tomatoes,
micro leeks • 19.95

PORK BELLY MAC & CHEESE
House-cured and slow-roasted pork belly,
traditional cheddar cheese & onion sauce,
campanelle pasta, butter-toasted crumbs • 19.95

Rocky Mountain Trout

GF = GLUTEN FREE | VG = VEGETARIAN | V = VEGAN | = ALL EGGS ARE 100% CAGE FREE FROM EGGS 'N MORE | = CERTIFIED ANGUS BEEF
= VERLASSO SALMON RATED "MBA YELLOW" FROM THE MONTEREY BAY AQUARIUM

*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, especially if you have certain medical conditions.

Prices and availability subject to change.

DINNER

Oysters on the Half Shell

Small Plates

(Most Selections Serve 3-5 People)

NEW ENGLAND CLAM CHOWDER
Cup • 5.95 / Bowl • 8.95

CALAMARI GF
Crispy fried, fresh dill, lemon zest,
toasted almonds, crispy garlic chips,
orange sriracha sauce • 15.95

PRINCE EDWARD ISLAND MUSSELS
Chardonnay, vermouth, butter leeks,
ciabatta bread, garlic • 16.95

CRISPY BRUSSELS SPROUTS & CAULIFLOWER GF/V
Chilli-soy glaze • 11.95

OYSTERS ON THE HALF SHELL* GF
East Coast • 4.75 Each
West Coast • 4.95 Each
Raw on shaved ice, fresh lemon,
mignonette, house cocktail sauce

SEA SCALLOP CRUDO
Shaved fresh jumbo sea scallops, orange ginger sauce,
ciabatta toasts, crushed red chilies, fresh chive & mint
leaf garnish • 19.95

SMOKED TROUT DEVILED EGGS GF
House-smoked rocky mountain trout & yolk filling,
olive relish, lemon chive crema, cilantro micros,
smoked paprika • 12.95

BBQ RIB CROSTINI
House-smoked and slow-roasted pulled rib meat,
chef's special BBQ mop sauce, peach jam,
pickled cabbage slaw, ciabatta toasts,
pickled red onion • 14.95

GRILLED CARIBBEAN SHRIMP GF
Grilled white gulf shrimp, coconut sauce, lime-tossed rice
noodles, pepper relish, cilantro micros • 17.95

Salads

Add chicken +5, salmon filet +7,*
USDA prime sirloin +8, tuna steak* +8*

MUSTARD-CRUSTED SALMON SALAD* GF
Verlasso salmon, kale, quinoa, dried cherries, apples,
sunflower kernels, white balsamic dressing • 18.95

'MODERN' TUNA NICOISE* GF
Chili, fennel crusted and seared rare tuna,
fingerling potato salad, arugula, spring mix,
red onion, red olive, garlic green beans,
French tarragon vinaigrette • 18.95

ROASTED BEET & CHÈVRE SALAD GF/VG
Butter-braised red & golden beets, arugula,
smoked shiitake mushrooms, pickled cucumber,
champagne vinaigrette, chèvre cheese,
golden raisins • 16.95

HOUSE SALAD GF
Mixed greens, bacon, heirloom cherry tomatoes,
radish, English cucumber, sunflower kernels,
white balsamic dressing
Half • 8.95 / Whole • 13.95

CAESAR SALAD
Romaine, house-made garlic croutons,
our signature Caesar dressing
Half • 8.95 / Whole • 13.95

Roasted Beet & chèvre Salad

GF = GLUTEN FREE | VG = VEGETARIAN | V = VEGAN | = ALL EGGS ARE 100% CAGE FREE FROM EGGS 'N MORE | = CERTIFIED ANGUS BEEF
= VERLASSO SALMON RATED "MBA YELLOW" FROM THE MONTEREY BAY AQUARIUM

*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, especially if you have certain medical conditions.

Prices and availability subject to change.

DINNER

Burgers & Sandwiches

Served with choice of French fries or coleslaw
truffle fries +1, side salad +1 Add bacon +1, avocado +1, cheese +1

ANGUS BURGER*
Certified Angus Beef, brioche bun,
romaine lettuce, tomato, onion • 17.95

BISTRO BURGER*
Steak burger, bacon jam, brioche bun,
tavern sauce, arugula, tomato, crispy onions • 19.95

PRIME RIB FRENCH DIP*
Seasoned Certified Angus Beef, French baguette,
beef au jus, seasoned horseradish aioli • 24.95

ROSEMARY CHICKEN SANDWICH
Smoked Gouda cheese, arugula, tomato,
sesame semolina bread, black pepper aioli • 16.95

VERLASSO SALMON SANDWICH*
Verlasso salmon, red onion marmalade,
baby spinach, horseradish aioli,
brioche bun • 18.95

VEGETARIAN MUFFULETTA VG
Sautéed portabella, olive salad, marinated
artichoke & red bell peppers, mozzarella cheese,
arugula, sesame seed ciabatta roll • 16.95

Rosemary Chicken Sandwich

Bistro Burger

GF = GLUTEN FREE | VG = VEGETARIAN | V = VEGAN | = ALL EGGS ARE 100% CAGE FREE FROM EGGS 'N MORE | = CERTIFIED ANGUS BEEF
= VERLASSO SALMON RATED "MBA YELLOW" FROM THE MONTEREY BAY AQUARIUM

*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, especially if you have certain medical conditions.

Prices and availability subject to change.

DINNER

Roasted Lemon Thyme Chicken

Farm Mains

SLOW-ROASTED CAB PRIME RIB* GF
Certified Angus Beef, dijon garlic crusted, cabernet & thyme au jus, Yorkshire pudding, grilled asparagus, fried & smashed fingerling potatoes with garlic butter
10oz. • 39.95 / 14oz. • 49.95

BBQ BABY BACK RIB PLATTER
House-smoked & slow roasted pork back ribs, chef's special mop sauce, adobo coleslaw, peach jam, house-seasoned French fries
Half Rack • 19.95 / Full Rack • 36.95

USDA PRIME PEPPER CRUSTED FILET MIGNON* GF
7oz. house-cut USDA Prime filet, 4-pepper crusted mélange, cognac cream sauce, parsnip purée, wilted greens, roasted shiitake mushrooms • 48.95

COLORADO BISON STRIP STEAK DIANE* GF
Pan seared, twin 5oz. bison strip steaks, madeira wine-Dijon-bordelaise pan sauce, traditional mashed potatoes, grilled garlic green beans • 39.95

ROASTED LEMON THYME CHICKEN GF
Lemon-thyme-rubbed airline chicken breast, roasted & crisped mire poix, farro barley risotto, smoked shiitake, shaved roasted fennel, cured & blistered cherry tomatoes, lemon-thyme cream sauce, sherry reduction • 21.95

PAILLARD CHICKEN
Hand pounded, pan seared, panko breaded boneless chicken breast, lemon butter dill sauce, arugula salad with fresh mozzarella, heirloom cherry tomato, olive oil & lemon dressing • 23.95

GNOCCHI PESTO VG
House-made potato & tomato gnocchi, butter-braised turnip, parsnip, & fennel, basil parmesan & almond pesto, parmesan, cured & blistered cherry tomatoes, micro leeks • 19.95

STEAK & FRIES* GF
USDA prime top sirloin, chargrilled, bordelaise, shallot butter, truffle fries, arugula salad • 24.95

Fish Mains

SEA SCALLOPS & CORN NAGE* GF
Pan-seared jumbo sea scallops, corn nage, butternut squash succotash • 40.95

STUFFED SWORDFISH SICILIANA GF
Fresh, center-cut swordfish loin, onion-golden-raisin-parmesan stuffing, tomato-caper white wine sauce, shallot & wild rice, grilled asparagus, fresh basil & caper berry garnish • 29.95

PACIFIC CIOPPINO GF
House-made tomato, cabernet & fish broth, roasted vegetables, littleneck clams, mussels, white Gulf shrimp, Pacific red rock fish, grilled ciabatta bread • 29.95

BLACKENED SNAPPER & CRAB ETOUFFEE GF
Fresh, pan-blackened, skin-on snapper filet, served over our special sweet corn, blue crab & trinity vegetable etouffee, fingerlings, grilled asparagus & micro green garnish • 35.95

ROCKY MOUNTAIN TROUT GF
Pan-seared rocky mountain trout, wild rice, brown butter, grilled vegetables • 24.95

ICELANDIC COD FISH & CHIPS
Fresh-hand-cut cod loins, tempura battered, fries, coleslaw, tartar sauce • 19.95

Blackened Snapper & Crab Etouffee

GF = GLUTEN FREE | VG = VEGETARIAN | V = VEGAN | = ALL EGGS ARE 100% CAGE FREE FROM EGGS 'N MORE | = CERTIFIED ANGUS BEEF
= VERLASSO SALMON RATED "MBA YELLOW" FROM THE MONTEREY BAY AQUARIUM

*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, especially if you have certain medical conditions.

Prices and availability subject to change.

Dessert

KEY LIME PIE
House-made pie, graham cracker crust,
vanilla whipped cream • 9

CHOCOLATE TORTE GF
Semi-sweet chocolate cake, bittersweet chocolate
ganache, powdered sugar, fresh raspberries • 10

TRIPLE LAYER CARROT CAKE VG
Cream cheese frosting,
rich caramel sauce,
oven-roasted walnuts • 10

DENVER'S OWN SWEET ACTION ICE CREAM OR SORBET WITH BERRIES
Madagascar vanilla ice cream GF/VG • 8
French chocolate ice cream GF/VG • 8
Passion fruit sorbet GF/V • 8

Triple Layer Carrot Cake

Key Lime Pie

Denver's Own Sweet Action Ice Cream and Sorbet

GF = GLUTEN FREE | VG = VEGETARIAN | V = VEGAN | = ALL EGGS ARE 100% CAGE FREE FROM EGGS 'N MORE | = CERTIFIED ANGUS BEEF
= VERLASSO SALMON RATED "MBA YELLOW" FROM THE MONTEREY BAY AQUARIUM

*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, especially if you have certain medical conditions.

Prices and availability subject to change.

FREQUENTLY ASKED QUESTIONS

CAN I BRING IN MY OWN DÉCOR?

Yes, you may bring in flowers and/or other décor items to decorate your space. Confetti, rice and/or glitter are not allowed. Candles are permitted so long as they are in a holder with the flame being at least two inches below the rim of the candle holder. Please communicate with your event coordinator for prior written approval. Spruce Farm & Fish/Hotel Boulderado can accept deliveries for your event with advanced notice.

CAN I BRING IN MY OWN CAKE?

Yes, a cake is fine to bring with no charge. Please coordinate with your event coordinator in advance. No other outside food items are allowed.

DO YOU HAVE ANY AV CAPABILITIES?

Yes, we do have AV options available in our private dining space. Inquire with your sales coordinator for more information and pricing. Personal playlists are allowed in Juniper Room only.

DO YOU HAVE GLUTEN-FREE, VEGETARIAN AND VEGAN OPTIONS AVAILABLE?

Yes! Many of our menu options can be made accordingly to guest dietary restrictions as noted on the menu. Inquire further with your event coordinator.

WHAT DO I NEED TO DO IN ORDER TO HOLD AND CONFIRM MY GROUP?

We require a signed agreement to confirm. Deposit requirements are determined on a case-by-case basis. Your sales manager will provide more information during the booking process.

WHAT ADDITIONAL FEES ARE THERE WITH BOOKING?

All food and beverage is subject to sales tax and 20% gratuity.

WHEN DO I HAVE TO CONFIRM MY FINAL MENU SELECTIONS AND GUEST COUNT?

Please confirm your final menu selections seven days in advance of your event with your event coordinator. We require your finalized guest count 48 hours prior to the event.

WHAT IS PARKING LIKE AT YOUR LOCATION?

Valet is available through Hotel Boulderado at a rate of $4 per hour and $30 per night. In addition, city metered and free street parking can be found around the hotel property.

WHAT IS THE CANCELLATION POLICY?

Events canceled within 48 hours of the event will forfeit their deposit and be charged for 50% of their pre-established food and beverage costs plus tax.

Contact our Sales Department for Details

EMARSCHALL@BOULDERADO.COM

303-440-2892 | SPRUCEBOULDERADO.COM

2115 13TH ST, BOULDER, CO 80302