

BLDR  COLO

SPRUCE

farm & fish



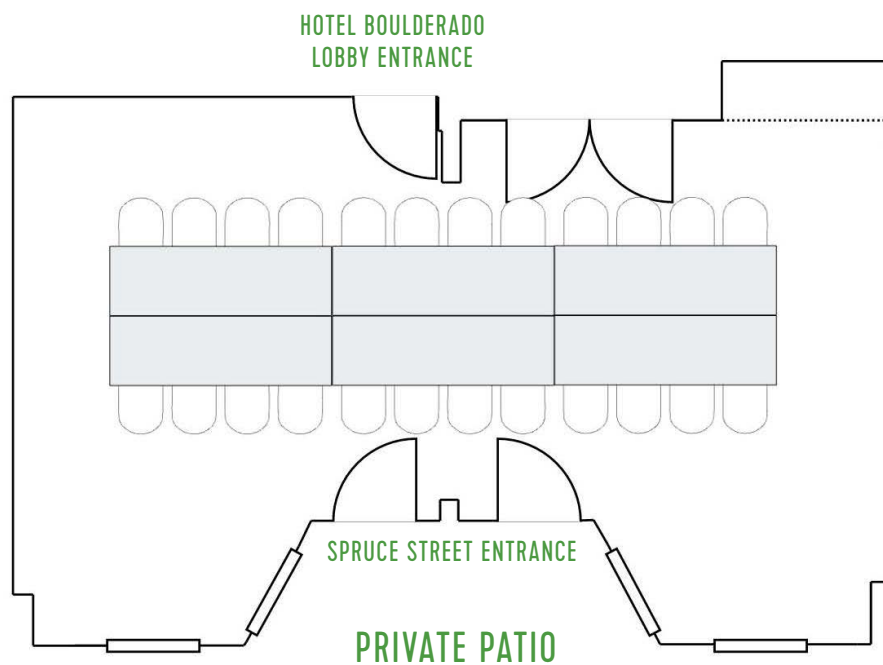
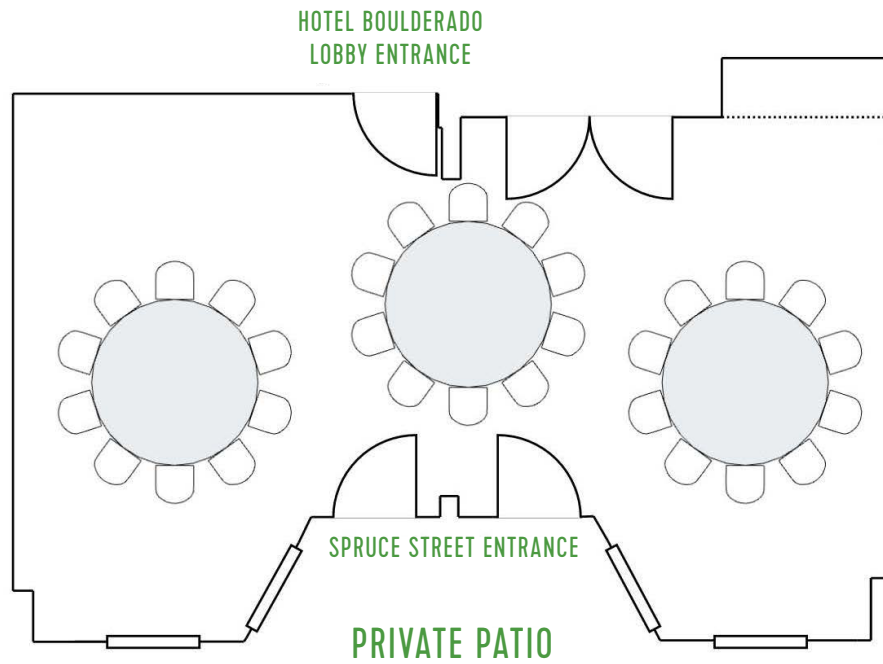
Group & Private Dining



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

PRIVATE EVENT SPACE

Juniper Room



BRUNCH



House-Smoked Salmon Hash

Lighter Side

HOUSE-MADE GRANOLA & NOOSA HONEY YOGURT VG

• 11.95 Add berries +3

FRESH FRUIT & BERRIES BOWL GF/VG • 8.95

SALMON LOX, CREAM CHEESE & BAGEL PLATE

Cured and smoked thinly sliced salmon, capers, shaved red onion marmalade, tomato, romaine lettuce • 17.95

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

SANTA FE BENEDICT VG 🐓

Poached eggs, roasted poblano peppers, avocado, toasted cumin. spice topped hollandaise, served on an English muffin with home fries • 14.95

BOULDERADO BENEDICT 🐓

Poached eggs, grilled Irish bacon, roasted sweet red peppers, fresh dill hollandaise, crispy shallots, served on an English muffin with home fries • 16.95

SEDONA OMELETTE GF/VG 🐓

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 • 22.95

HOUSE-SMOKED SALMON HASH* GF 🐓 🐟

House-smoked fresh Verlasso salmon, asparagus, butter leeks, yellow peppers, poached eggs, hollandaise, fried capers, fresh dill, potatoes • 22.95

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

ULTIMATE BLUEBERRY PANCAKES GF 🐓

Blueberry-studded gluten free pancakes, blueberry compote, blueberry maple syrup, whipped cream, fresh mint, strawberry garnish • 14.95

BOULDERADO SCRAMBLE* GF/VG 🐓

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, MAY CONTAIN EGGS OR DAIRY | V = VEGAN | 🐓 = ALL EGGS ARE 100% CAGE FREE | 🐮 = 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



Oysters on the Half shell

Small Plates

(Most Selections Serve 3-5 People)

NEW ENGLAND CLAM CHOWDER

Cup • 6.50 / Bowl • 9.50

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

CRISPY BRUSSELS SPROUTS & CAULIFLOWER GF/V

Chilli-soy glaze • 12.95

TUNA TARTARE*

Fresh yellowfin tuna loin dressed in champagne, dill & shallot vinaigrette, orange balsamic gastrique, butter-toasted ciabatta crackers, frisée salad, arugula micros • 21.95

CALAMARI GF

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

BAKED BRIE, APPLE & PROSCIUTTO CROSTINI

Creamy French brie cheese, shaved prosciutto, shaved red apples, honey drizzle, fresh thyme, crisp toasted ciabatta bread, cracked black pepper & arugula garnish • 16.95

TOMATO, CAPER & CHARDONNAY MUSSELS

Prince Edward Island Mussels, steamed in a broth of crushed tomatoes & chardonnay with fresh basil, capers, Italian black cured olives and garlic, served with grilled ciabatta bread with a fresh basil sprig garnish • 19⁹⁵

FIRECRACKER WINGS GF

Crispy jumbo chicken wings, honey sriracha tossing sauce, honey ranch dip • 16.95

SICILIAN MEATBALLS

House-made-all-beef meatballs, creamy Parmesan polenta, pomodoro sauce, mozzarella cheese, grilled ciabatta toasts, fresh basil • 14.95

Salads

Add chicken +6, salmon filet* +8, Certified Angus Beef top sirloin* +9, tuna steak* +9

LAGUNA TUNA SALAD GF

Fresh South American yellowfin tuna loin, chili ginger spiced, lightly seared, sliced & served rare, soy ginger glaze, frisée & mesclun greens salad, heirloom cherry tomatoes, mango, diced avocado, cilantro vinaigrette • 23.95

ROASTED BEET & CHÈVRE GF/VG

Butter-braised red & golden beets, arugula, smoked shiitake mushrooms, chèvre cheese, golden raisins, pickled cucumber, champagne vinaigrette • 16.95

BRIE & CHERRY CHICKEN SALAD GF

French brie cheese, cherries, house-roasted & pulled chicken, mixed greens, shaved fennel & celery, toasted almonds, red seedless grapes, honey poppy seed dressing • 18.95

MUSTARD CRUSTED SALMON SALAD* GF

Verlasso salmon, kale, quinoa, dried cherries, apples, sunflower kernels, white balsamic dressing • 21.95

SEASONAL HOUSE SALAD GF/VG

Spinach, frisée, mesclun greens, sliced red apples, honey fried walnuts, shaved Parmesan cheese, honey balsamic vinaigrette
Full • 14.95 / Small • 9.95

CAESAR SALAD

Romaine lettuce, shaved Parmesan cheese, house-made garlic croutons, signature Caesar dressing
Full • 14.95 / Small • 9.95



Mustard Crusted Salmon Salad

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LUNCH

Burgers & Sandwiches

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

ANGUS BURGER* 🐮

Certified Angus Beef, cooked to your specification, romaine lettuce, tomato, onion, brioche bun • 18.95

CAB BISTRO BURGER* 🐮

Certified Angus Beef, cooked to your specification, bacon jam, tavern sauce, arugula, tomato, crispy onions, brioche bun • 22.95

STEAKHOUSE BACON CHEESEBURGER* 🐮

Certified Angus Beef Burger, basted in our steakhouse marinade, chargilled to your specification, white cheddar & smoked Gouda cheese, sweet black pepper & applewood smoked bacon, signature pub sauce, bibb lettuce, tomato, brioche bun • 22.95

ROSEMARY CHICKEN SANDWICH

Smoked Gouda cheese, arugula, tomato, black pepper aioli, sourdough bread • 17.95

FRIED CHICKEN & AVOCADO SANDWICH

Chipotle fried chicken, arugula, tomato, orange salted avocado, pickled red onion, fresh lime, mayonnaise, butter-toasted sourdough bread • 17.95

CHIMICHURRI STEAK SANDWICH* 🐮

Shaved Certified Angus Beef top sirloin, grilled with South American-style chimichurri sauce, melty mozzarella cheese, tavern aioli, crispy onions, grilled French baguette • 23.95

PRIME RIB FRENCH DIP* 🐮

Seasoned Certified Angus Beef, French baguette, beef au jus, seasoned horseradish aioli • 29.95

VERLASSO SALMON SANDWICH* 🐟

Verlasso salmon, red onion marmalade, baby spinach, horseradish aioli, brioche bun • 21.95

MUSHROOM PO-BOY SANDWICH VG

Colorado-grown brown oyster mushroom clusters, battered & tempura fried crispy, house remoulade sauce, bibb lettuce, shaved pickled cucumbers, fresh dill, pickled red onions, toasted French baguette • 19.95

Chef Mains

Available daily after 11am

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

PEACHTREE CHICKEN GF

Spiced peach marinated chicken breast, seared & roasted, grilled peach & chicken jus, garlic green beans, green onion whipped potatoes with garlic butter • 23.95

TOP SIRLOIN STEAK & FRIES* GF 🐮

Certified Angus Beef top sirloin, chargilled, bordelaise, shallot butter, truffle fries, arugula salad • 25.95

ICELANDIC COD FISH & CHIPS

Fresh-cut codfish loins, crisp tempura batter, artisan fries, house coleslaw & tartar sauce • 25.95

ROCKY MOUNTAIN TROUT GF

Fresh, pan-seared trout filet, wild rice with leeks, brown butter, grilled seasonal vegetables • 28.95

SMOKED MUSHROOM & SHALLOT LINGUINE VG

Butter-roasted wild mushrooms, smoked shiitake mushrooms, linguine pasta, shallots, chardonnay, butter, Parmesan cheese, tomatoes, peppers • 21.95

Add salmon filet* +8



Paillard Chicken

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DINNER

Small Plates

(Most Selections Serve 3-5 People)

NEW ENGLAND CLAM CHOWDER

Cup • 6.50 / Bowl • 9.50

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

CRISPY BRUSSELS SPROUTS & CAULIFLOWER GF/V

Chilli-soy glaze • 12.95

TUNA TARTARE*

Fresh yellowfin tuna loin dressed in champagne, dill & shallot vinaigrette, orange balsamic gastrique, butter-toasted ciabatta crackers, frisée salad, arugula micros • 21.95

CALAMARI GF

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

BAKED BRIE, APPLE & PROSCIUTTO CROSTINI

Creamy French brie cheese, shaved prosciutto, shaved red apples, honey drizzle, fresh thyme, crisp toasted ciabatta bread, cracked black pepper & arugula garnish • 16.95

TOMATO, CAPER & CHARDONNAY MUSSELS

Prince Edward Island Mussels, steamed in a broth of crushed tomatoes & chardonnay with fresh basil, capers, Italian black cured olives and garlic, served with grilled ciabatta bread with a fresh basil sprig garnish • 19⁹⁵

FIRECRACKER WINGS GF

Crispy jumbo chicken wings, honey sriracha tossing sauce, honey ranch dip • 16.95

SICILIAN MEATBALLS

House-made-all-beef meatballs, creamy Parmesan polenta, pomodoro sauce, mozzarella cheese, grilled ciabatta toasts, fresh basil • 14.95



Baked Brie, Apple & Prosciutto Crostini

Salads

Add chicken +6, salmon filet* +8, Certified Angus Beef top sirloin* +9, tuna steak* +9

LAGUNA TUNA SALAD GF

Fresh South American yellowfin tuna loin, chili ginger spiced, lightly seared, sliced & served rare, soy ginger glaze, frisée & mesclun greens salad, heirloom cherry tomatoes, mango, diced avocado, cilantro vinaigrette • 23.95

ROASTED BEET & CHÈVRE GF/VG

Butter-braised red & golden beets, arugula, smoked shiitake mushrooms, chèvre cheese, golden raisins, pickled cucumber, champagne vinaigrette • 16.95

BRIE & CHERRY CHICKEN SALAD GF

French brie cheese, cherries, house-roasted & pulled chicken, mixed greens, shaved fennel & celery, toasted almonds, red seedless grapes, honey poppy seed dressing • 18.95

MUSTARD CRUSTED SALMON SALAD* GF

Verlasso salmon, kale, quinoa, dried cherries, apples, sunflower kernels, white balsamic dressing • 21.95

SEASONAL HOUSE SALAD GF/VG

Spinach, frisée, mesclun greens, sliced red apples, honey fried walnuts, shaved Parmesan cheese, honey balsamic vinaigrette
Full • 14.95 / Small • 9.95

CAESAR SALAD

Romaine lettuce, shaved Parmesan cheese, house-made garlic croutons, signature Caesar dressing
Full • 14.95 / Small • 9.95



Roasted Beet & Chèvre Salad

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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, cooked to your specification,
romaine lettuce, tomato, onion, brioche bun • 18.95

CAB BISTRO BURGER* 🐮

Certified Angus Beef, cooked to your specification,
bacon jam, tavern sauce, arugula, tomato,
crispy onions, brioche bun • 22.95

PRIME RIB FRENCH DIP* 🐮

Seasoned Certified Angus Beef, French baguette,
beef au jus, seasoned horseradish aioli • 29.95

ROSEMARY CHICKEN SANDWICH

Smoked Gouda cheese, arugula, tomato,
black pepper aioli, sourdough bread • 17.95

VERLASSO SALMON SANDWICH* 🐟

Verlasso salmon, red onion marmalade, baby spinach,
horseradish aioli, brioche bun • 21.95

MUSHROOM PO-BOY SANDWICH VG

Colorado-grown brown oyster mushroom
clusters, battered & tempura fried crispy, house
remoulade sauce, bibb lettuce, shaved pickled
cucumbers, fresh dill, pickled red onions,
toasted French baguette • 19.95



Mushroom Po-Boy Sandwich



CAB Bistro Burger

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DINNER



Peachtree Chicken

Farm Mains

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

PEACHTREE CHICKEN GF

Spiced peach marinated chicken breast, seared & roasted, grilled peach & chicken jus, garlic green beans, green onion whipped potatoes with garlic butter • 23.95

CAB NY STRIP STEAK WITH BLUE BUTTER* GF 🐮

12oz. Certified Angus Beef New York strip steak, grilled to your specification, Point Reyes blue cheese, garlic butter, whipped potatoes, crispy balsamic onions, creamed spinach • 46.95

TOP SIRLOIN STEAK & FRIES* GF 🐮

Certified Angus Beef top sirloin, chargrilled, bordelaise, shallot butter, truffle fries, arugula salad • 25.95

BISON SHORT RIBS ON CAULIFLOWER RISOTTO GF

Western bison, 3-bone short ribs, slowly braised and served 'fall-off-the-bone' in our own cowboy rub, served over creamy cauliflower risotto, with grilled asparagus and coffee-infused cocoa demi glace • 36.95

ROASTED DUCK BREAST WITH BLACKBERRY GASTRIQUE* GF

Pan-seared & roasted duck breast, served to your specification, over sautéed maple glazed brussels sprouts, orange-infused carrots, blackberry gastrique & fresh blackberry garnish • 34.95

SMOKED MUSHROOM & SHALLOT LINGUINE VG

Butter-roasted wild mushrooms, smoked shiitake mushrooms, linguine pasta, shallots, chardonnay, butter, Parmesan cheese, tomatoes, peppers • 21.95

Add salmon filet* +8

Fish Mains

PAN SEARED SEA SCALLOPS ON SQUASH RISOTTO* GF

Pan-seared domestic jumbo sea scallops, over butternut squash & arborio rice risotto, brown butter & thyme roasted delicata squash, arugula and micro leek greens with orange vinaigrette • 39.95

SEARED SALMON ON ZUCCHINI NOODLES* GF 🐟

Fresh Verlasso skin-on salmon, chili cumin spiced, pan-seared crispy, over zucchini noodles in a chardonnay, agave, lime, butter sauce, with shallots and poblano peppers, topped with a tomato, onion, roasted yellow bell pepper salsa and cilantro micro greens. • 28.95

ROCKY MOUNTAIN TROUT GF

Fresh, pan-seared trout filet, wild rice with leeks, brown butter, grilled seasonal vegetables • 28.95

ICELANDIC COD FISH & CHIPS

Fresh-cut codfish loins, crisp tempura batter, artisan fries, house coleslaw & tartar sauce • 25.95



Pan Seared Sea Scallops on Squash Risotto

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DESSERT

Dessert

KEY LIME PIE VG

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

CHOCOLATE TORTE GF/VG

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

DEEP DISH APPLE STREUSEL PIE VG

Tender pie dough crust, sliced granny smith apples in a cream custard, butter pecan streusel topping, served tall with warm caramel sauce, cinnamon ice cream, whipped cream and a fresh mint garnish • 10

STRANAHAN'S WHISKEY BRICKLE WITH CARAMEL SAUCE GF/VG

Denver Based Sweet Action Ice Cream featuring Stranahan's Whiskey Brickle ice cream, crumbled Butterfinger candy, warm caramel, fresh red raspberries • 9



Deep Dish Apple Streusel Pie



Key Lime Pie



Stranahan's Whiskey Brickle with Caramel Sauce

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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. There is an outside dessert fee of \$1 per person. 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

AHINDMAN@BOULDERADO.COM

303-440-2892 | SPRUCEBOULDERADO.COM

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