

Appetizers

Oysters on the Half Shell
Market Inspired Selection and Garnish
Market Price

Oyster Shooters
\$5 each

Caesar Salad
Roasted Garlic Vinaigrette, Reggiano Parmesan, Organic Egg
\$9

Spinach and Endive Salad
*Green Apple, Sultana Raisins, Warm Colorado Camembert,
Savory Pecan Streusel, Sherry Maple Vinaigrette*
\$12

Confit Beets with Goat Cheese Froth
*Riesling Compressed Pear, Grilled Frisee,
Candied Walnuts, Champagne Vinaigrette*
\$10

Crispy Rock Shrimp and Calamari
Sweet and Spicy Dipping Sauce
\$13

Prosciutto and House-Made Ricotta Flat-Bread
Fingerling Potatoes, Spinach, Boursin Crema, Truffle Oil
\$11

Wild Gulf Shrimp and Shiitake Spring Rolls
Baby Bok Choy, Green Curry Puree, Mushroom Tamari Soy
\$12

Country French Onion Soup
*Sous Vide Beef Brisket, White Cheddar and Gruyere Fondue,
Torn Pumpnickel Croutons*
\$8 / \$12

White Truffle Parmesan Fries
\$9

*Sweet Basil is committed to green initiatives and environmental responsibility.
We proudly feature Natura house purified bottled water,
organic ingredients and sustainable food sources.*

BRUNCH ENTREES

Cold Smoked Salmon

Herb Scrambled Eggs, Avocado, Crème Fraiche, Crushed Potatoes

\$17

House-Made Lamb Sausage Benedict

Merguez Style Sausage, One Hour Egg, Smoked Tomato Hollandaise, Colorado Potatoes with Sweet Peppers and Fennel Seed

\$16

Spinach and Goat Cheese Omelet

Caramelized Onions, Organic Shiitake Mushrooms, Tomato Shallot Relish

\$15

Breakfast Burrito with Achiote Pork Shoulder

Scrambled Eggs, Black Beans, Potatoes, Roasted Anaheim Peppers, Pico de Gallo, Avocado, House-made Crema

\$14

Grilled Natural Chicken Breast Salad

Brandy Soaked Apricots and Cherries, French Feta, Walnuts, Crispy Cornbread Croutons, White Balsamic Vinaigrette

\$16

Crab and Shrimp Chile Rellenos

Jicama, Orange, Avocado, Cilantro, Brandy Spiked Lobster Sauce

\$19

Roasted Squash Ravioli

Compressed Onions, Chanterelle Mushrooms, Curry Walnuts, Sage Brown Butter, Sage oil, Pecorino

\$13

Heritage Breed Pork Schnitzel

Sour Cream and Chive Spaetzle, Dill Pickled Cabbage, Brown Butter, Crispy Capers, Lemon

\$17

Colorado Lamb Sliders

Sweet Onions, Pickles, Madras Curry Dusted Chips, Harissa Crema

\$16

Creekstone Farms Angus Burger

Ciabatta Bun, Lettuce, Tomato, Red Onion, House-made Pickles, French Fries

\$13

*Build your Burger with: Cheddar, Gruyere, Maytag Blue Cheese, Apple Wood Bacon, Mushrooms or Beer Braised Onions
(\$1.50 supplemental charge per item)*