

Appetizers

Caesar Salad

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

Grilled Peach and Baby Lettuce Salad

*Torn Basil, Cayenne Candied Pecans, Blue Cheese Snow,
Honey Brown Butter Vinaigrette*
\$11

Compressed Watermelon Salad

Grilled Haloumi Cheese, Mint, Watercress, Aged Balsamic
\$10

Crispy Rock Shrimp and Calamari

Sweet and Spicy Dipping Sauce
\$13

Ecuadorian Style Halibut Seviche

Blistered Tomatoes, Crispy Lime Tortilla, Beer Bubbles
\$13

Foie Gras Corndogs

Rhubarb Compote, Black Lager Beer Mustard
\$9

House Cut Fries with Truffle and Parmesan

\$9

Golden Tomato Gazpacho

Toasted Coriander, Cucumber Mint Sorbet
\$10

Citrus Glazed Crispy Duck Wings

Toasted Sesame, Black Garlic, Jalapeno
\$7

*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

Focaccia Panzanella Salad

*Spinach, Cucumber, Avocado, Tomato, Cotija Cheese,
Lime Chimichurri Dressing*

Grilled Natural Chicken \$16 Marinated Skirt Steak 17

Creole BBQ Shrimp

Wild Rice Risotto, Spanish Paprika, Plum Tomato, Herb Butter
\$17

Grilled Colorado Rainbow Trout

Charred Corn Hush Puppies, Vegetable Slaw, Spiced Remoulade
\$ 17

Artichoke Mascarpone Ravioli

Leeks, Fennel, Black Olive Juice, Tomato Vinaigrette, Reggiano
\$15

Alaskan Halibut Fish Tacos

Cumin Seed, Grilled Tomatillo, Pickled Vegetable Slaw, Piquillo Crema
\$19

Slow Roasted Pork Loin BLT

*Borden Farm's Beefsteaks, Watercress, Tarragon Aioli,
Sun Dried Tomato Sourdough*
\$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)*