

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 Pumpernickel 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.*

Entrees

Grilled Natural Chicken Breast Salad
*Apricots and Cherries, French Feta, Walnuts,
Spoon-bread Croutons, White Balsamic Vinaigrette*
\$16

Mixed Seafood Grill
*Celery Root and Potato Puree, Brussels Sprouts, Caramelized Onions,
Warm Apple Cider Vinaigrette*
\$16

Colorado Striped Bass a la Plancha
Warm Spinach and Potato Salad, Fennel Puree, Mustard Vinaigrette
\$21

Confit Rabbit and Duck Pot Pie
Black Pepper Pastry, Carrots, Peas, and Potatoes, Parsley and Celery Leaves
\$15

Roasted Squash Ravioli
*Compressed Onions, Wild Mushrooms, Curry Walnuts,
Sage Brown Butter, Sage Oil, Pecorino*
\$13

Spicy Crab and Shrimp Chile Rellenos
Jicama, Orange, Avocado, Cilantro, Brandy Spiked Lobster Sauce
\$19

Heritage Pork Schnitzel
*Sour Cream Spaetzle, Pickled Cabbage "Sauerkraut",
Brown Butter, Lemon and Capers*
\$17

Colorado Lamb Sliders
*Sweet Onions, Pickles, Madras Curry Dusted Chips,
Harissa and Preserved Lemon Crema*
\$16

Charbroiled Natural Angus Burger
Bread and Butter Pickles, Lettuce, Tomato, Onion, Fries
\$13

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