

## 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

### Borden Farm's Organic Tomato Salad

*Olive Oil "Soil", Buffalo Milk Mozzarella, Tomato Pesto, Radish, Aged Balsamic*  
\$15

### 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.*

## Entrees

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

Creole BBQ Shrimp  
*Wild Rice Risotto, Smoked 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  
*Grilled Tomatillo Salsa, Pickled Vegetable Slaw, Piquillo Crema*  
\$ 18

Slow Roasted Pork Loin BLT  
*Borden Farm's Beefsteaks, Watercress, Tarragon Aioli,  
Sun Dried Tomato Sourdough*  
\$16

Skirt Steak Panzanella Salad  
*Spinach, Cucumber, Avocado, Tomato, Cotija Cheese,  
Focaccia, Lime Chimichurri Dressing*  
\$17

Colorado Lamb Sliders  
*Brioche, Onion Confit, Madras Curry Chips, Harissa Crema*  
\$ 14

Charbroiled Natural Angus Burger  
*Bread and Butter Pickles, Lettuce, Tomato, Onion, House-Cut 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)