

*We've got the perfect venue.*

# THE KITCHEN

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AMERICAN BISTRO

THE KITCHEN, AMERICAN BISTRO

Located in LoDo

1560 WAZEE STREET DENVER, CO 80202

(303) 623-3127 | [DENVEREVENTS@THEKITCHEN.COM](mailto:DENVEREVENTS@THEKITCHEN.COM)



## TO START

### At the Table

Priced per dozen, minimum of 2 dozen per selection.

- Deviled Eggs *gf, v* truffle, caviar chive 48
- Whipped Ricotta *gfo, v* heirloom tomato, fennel, basil, grilled bread 48
- Savory Cruller *v* whipped allium butter, black lava sea salt 36
- Roasted Mushroom Slider *gfo, v* black garlic, arugula 36
- Buttermilk Fried Chicken Skewers green goddess, pickled red onion 48
- Short Rib *gf* tomato jam, taleggio cream, crispy shallot 60
- Lobster Wontons dashi aioli, cilantro, black sesame 60
- Dungeness Crab Tostada *gf* smashed avocado, fresno chili, lime 60
- Smoked Pork Tostada *gf* green chili, cotija, cilantro, corn nuts 48
- Gulf Shrimp Hushpuppies geechie boy cornmeal, hot pepper honey 48

### DISPLAYED

Priced per guest.

- Israeli Hummus & Vegetables *gfo, v+* schug, housemade lavash 8
- Artisanal Cheese & Charcuterie *gfo* pickles, housemade jams, honeycomb, housemade focaccia 18
- Seafood Platter *gf* oysters on the halfshell, chilled shrimp, avocado & dungeness crab salad, salmon rillette, cocktail sauce & mignonette 25



# DINNER Three Course Family Style Menu | \$70 per person

## First Course

choose one for the table

**Baby Lettuces** gfo, v fennel, peach, roquefort, walnut, champagne vinaigrette

**Gazpacho** gf, v creme fraiche, evoo (served individually)

**Gnocchetti** v foraged mushrooms, arugula pesto, grana +4

**Orecchiette** spiced colorado lamb, yogurt, chili, mint +6

## MAINS

choose three for the table

**Crispy Chicken Roulade** gf summer vegetable succotash, sweet corn custard

**King Salmon** gf roasted tomatoes, uni cream

**Seared Halibut** charred sugar snaps, yuzu kosho aioli, white ponzu +10

**Charred Rack of Lamb** israeli couscous, peperonata, castelvetro olives, fennel pollen +12

**Grilled Flat Iron Steak** gf charred onion, chimichurri

**Grilled Tuscan Eye of Ribeye** gf fennel pollen, salsa verde +18

**Summer Vegetable Stir Fry** gf, v chef's selection of vegetables, tamari, jasmine rice, farm egg

## SIDES

choose three for the table

**Summer Squash Posole** gf, v+ zucchini, tomato, corn

**Herb Whipped Potatoes** gf, v roasted garlic, cream, herbs

**Jimmy Red Corn Grits** gf, v peas, mushrooms, poached egg +2

**Crab Fried Rice** thai lime nam jim, crushed peanuts, farm egg +8

**Mexican Creamed Corn** v sweet corn, fresno chili, jack cheese, lime, cilantro

**Crispy Potatoes** v garlic, parmesan, herbs

**Seasonal Sauteed Greens** v roasted shallots

## SWEETS

choose one for the table

**Strawberry Shortcake** v buttermilk panna cotta, sweet biscuit crumble

**Peach Crostata** v rosemary-caramel, vanilla ice cream

**Chocolate Olive Oil Cake** v almond mousse, cherry preserves, candied almonds

**Sweet Bites** chef's selection +8

## DINNER Three Course Plated Dinner Menu | \$80 per person

### First Course

choose one

**Baby Lettuces** gfo, v fennel, peach, roquefort, walnut, champagne vinaigrette

**Gazpacho** gf, v creme fraiche, evoo

**Gnocchetti** v foraged mushrooms, arugula pesto, grana +4

**Orecchiette** spiced colorado lamb, yogurt, chili, mint +6

### MAINS

choose three

**Crispy Chicken Roulade** gf summer vegetable succotash, sweet corn custard

**King Salmon** gf roasted tomatoes, uni cream

**Seared Halibut** charred sugar snaps, yuzu kosho aioli, white ponzu +10

**Charred Rack of Lamb** israeli couscous, peperonata, castelvetrano olives, fennel pollen +12

**Grilled Flat Iron Steak** gf charred onion, chimichurri, herb whipped potatoes

**Grilled Tuscan Eye of Ribeye** gf fennel pollen, salsa verde, crispy potatoes +18

**Summer Vegetable Stir Fry** gf, v chef's selection of vegetables, tamari, jasmine rice, farm egg

### SWEETS

choose one

**Strawberry Shortcake** v buttermilk panna cotta, sweet biscuit crumble

**Peach Crostata** v rosemary-caramel, vanilla ice cream

**Chocolate Olive Oil Cake** v almond mousse, cherry preserves, candied almonds

**Sweet Bites** chef's selection +8



# BRUNCH Family Style Menu |\$36 per person

Exclusively available Friday, Saturday & Sunday 10am - 3pm

## SWEETS

Includes 2 selections, add 3rd for +4pp

Strawberry-Basil Glazed Crullers v

Maple-Cinnamon Coffee Cake v

Cherry Turnover v

## MAINS

choose two for the table

**BLT Toast** gfo housemade bacon, bibb lettuce, tomato, avocado aioli, sunny side up egg, texas toast

**Croque Madame** ham, gruyere, sunny side up egg, fine herbs

**Lobster Roll** cold water lobster, dashi aioli, brioche roll +10

**Benedict** avocado & dungeness crab cake, jalapeno, lime hollandaise, breakfast potatoes +12

**Banana & Oat Waffles** v brûléed bananas, rum-caramel, pecans, bozey whipped cream

**Huevos Rancheros** rattlesnake beans, pork green chili, crema, raquelita's adobe tostadas, cilantro, over easy eggs +2

**Jimmy Red Corn Grits** gf,v roasted mushrooms, pesto, poached egg

**Crispy Gulf Oyster Toad in the Hole** poached eggs, texas toast, old bay hollandaise

**French Salad** gfo, v baby lettuces, fennel, radish, roquefort, olive oil fried egg, dijon vinaigrette

**Farmer's Breakfast** gfo, v 2 eggs your way, breakfast potatoes, bacon, toast & preserves

## SIDES

choose three for the table

**Breakfast Potatoes** gf, v

**Sourdough Whole Wheat Toast** gfo, v whipped butter, preserves

**Fresh Cut Fruit** gf, v+

**Housemade Bacon**

**Simple Salad** gf, v lemon-dijon vinaigrette

**Greek Yogurt** v granola, clover honey



## BEVERAGE PACKAGES | Full wine list available upon request

Beverage packages can be created to suit the needs of your event. A la carte bar is also available based on consumption.

### BEER, WINE & SODA 2 hours 30pp, +1 hours 10p

#### WINE

House Red  
House White

BEER Selection of 5 local beers

### SODA, COFFEE & ICED TEA

### PREMIUM 2 hours 42pp, +1 hours 10pp

#### WINE

House Red  
House White  
Rosé | Triennes | Provence, FR

BEER Selection of 5 local beers

### PREMIUM SPIRITS

tito's vodka, bombay gin, herradura reposado tequila, maker's mark bourbon,  
myer's dark rum, famous grouse blended scotch

### SODA, COFFEE & ICED TEA



not inclusive of tax or gratuity

**SUPER PREMIUM** 2 hours 52pp, +1 hour 10pp

**WINE**

Our wine director will work with you to customize the perfect wines for your event.

**BEER** Selection of 5 local beers

**SUPER PREMIUM SPIRITS**

belvedere vodka, hendrick's gin, ocho blanco tequila, woodford reserve bourbon,  
Ron zacapa 23 dark rum, johnnie walker black blended scotch

**SIGNATURE COCKTAILS**

Persian Lemon vodka, pama liqueur, pineapple - NY Cocktail bourbon, lemon, grenadine

**SODA, COFFEE & ICED TEA**



not inclusive of tax or gratuity

## BRUNCH BEVERAGE PACKAGES | Full wine list available upon request

Beverage packages can be created to suit the needs of your event. A la carte bar is also available based on consumption.

### STANDARD BRUNCH 2 hours 20pp, +1 hours 10pp

BOTTOMLESS MIMOSAS  
SODA, COFFEE & ICED TEA

### PREMIUM BRUNCH 2 hours 30pp, +1 hours 10pp

#### WINE

House Red

House White

Rosé | Triennes | Provence, FR

Brut Prosecco | Borgoluce 'Lampo' | M.V. Veneto, IT

BEER Selection of 5 local beers

BLOODY MARY vodka, lemon

MIMOSA oj, bubbles

COFFEE WITH ALEXANDER cognac, creme de cacao, coffee liqueur, cream

SODA, COFFEE & ICED TEA



not inclusive of tax or gratuity