NEXT DOOR ND STREET BAR

STARTERS

DIP DUO guacamole, jalapeno-cheese spread & house-tortilla chips **9** gfo, v

LOADED GUACAMOLE ♥ bacon, queso fresco, roasted corn, salsa roja & house-tortilla chips **8** gfo

ALL THE FRIES (chef couldn't choose just one) wedge-dipper, sweet potato & waffle, ketchup, ranch **6** gf, v+

HUMMUS PLATTER kalamatas, tzatziki, walnut-muhammara, toasted sesame, crudité & crispy pita **13** v+

STUFFED HUSHPUPPIES spicy pimento pepper-cheese, jalapeno jam, ranch **6** v

CRISPY CAULIFLOWER kung pao-glazed, tempura-style, papaya-mango slaw, toasted sesame, ranch **12** v+

DOUBLE CRUNCH CHICKEN STRIPS ♥ puffed rice, house-miso honey mustard, ranch **12**

SPICY & SWEET WINGS crispy korean-style, toasted sesame, house-magic sauce, ranch **12**

CHEFFY TACOS

duo of tacos on fresh flour tortillas - gluten-free corn tortillas available upon request

POLLO CHIPOTLE achiote-chicken, oaxaca-cheddar, pickled red onion, lime-crema, cilantro **11** gfo

CARNE BARBACOA braised & shredded beef, caramelized onions, oaxaca-cheddar, pickled fresnos, lime-crema **12** gfo

'CHORIZO' IMPOSSIBLE plant-based 'chorizo', slaw, 'cheese', pico de gallo **13** gfo, v+

BAJA FRIED FISH ♥ tempura-style cod, slaw, chipotle-crema, cilantro **12**

CRISPY HONEY-SRIRACHA SHRIMP slaw, mango-pico de gallo **14**

SALADS & BOWLS

'SNOW' CAPPED CAESAR little gem, romaine, crushed croutons, parmesan 'snow' **12** - add chicken **+3** gfo

CRUNCHY CHINESE CHICKEN SALAD ♥ avocado, mango, cabbage, lettuce, wonton strips, toasted almonds & sesame, miso vinaigrette **14** - sub miso salmon **+5** gfo

OUR GREEK SALAD feta, mediterranean olives, kale, mixed greens, grape tomatoes, cucumber, red onion, crispy pita, dijon-shallot vinaigrette **12** - add chicken **+3** gfo, v

AVOCADO ENSALADA roasted corn, black beans, queso fresco, cabbage, lettuce, jicama, tortilla crisps, creamy cilantro-lime vinaigrette **13** - add chicken **+3** gfo, v

BISTRO CHOPPED bacon, cheddar, hard-boiled eggs, kale, mixed greens, grape tomatoes, toasted almonds, dijon-shallot vinaigrette **12** - add chicken **+3** gf

EVANS AVE. BOWL chipotle chicken, guacamole, rice, roasted corn, black beans, pico de gallo, lime-crema, tortilla crisps **14** gfo - sub carne barbacoa **+1** gfo **or** 'chorizo' impossible **+2** gfo, v

YOJIMBO BOWL teriyaki chicken gf **or** crispy kung pao-glazed cauliflower v+, avocado, roasted broccoli, rice, pickled cucumber, toasted sesame **14** - sub miso salmon **+5** gf

BEST ORANGE CHICKEN BOWL ♥ orange glazed crispy chicken, sesame-kale, roasted broccoli, rice, toasted sesame **14**

BEST ORANGE CAULIFLOWER BOWL orange glazed crispy cauliflower, sesame-kale, roasted broccoli, rice, toasted sesame **14** v+

CRISPY HONEY SRIRACHA SHRIMP BOWL sesame-kale, roasted broccoli, rice, toasted sesame **16**

MISO SALMON BOWL papaya-mango slaw, sesame-kale, roasted broccoli, rice, toasted sesame **18** gf

BURGERS & SANDWICHES

includes wedge-dipper fries **or** house salad - sub caesar **+2** sub gluten-free bread **or** roll **+2**

CLASSIC DOUBLE SMASH BURGER* cheese, grilled onions, pickles, house-magic sauce - make it spicy (ask server)! **13** gfo

CHEF ALEX'S 'BRAISED & GLAZED' BACON BURGER* ♥ slow-cooked pork belly, two smashed patties, cheese, grilled onions, pickles, house-magic sauce - make it spicy (ask server)! **15**

IMPOSSIBLE VEGAN 'CHEESE' BURGER plant-based patty, pickles, house-pink sauce **16** gfo, v+

MILE HIGH TURKEY-AVOCADO MELT dijon vinaigrette slaw, provolone, chipotle-mayo, on Breadworks' special brioche roll **15** gfo

THE 14ER CLUB ♥ roasted turkey, ham, bacon, provolone, mayo, special honey-mustard kale slaw on Breadworks' sourdough **15** gfo

POT ROAST FRENCH DIP oven-braised beef, provolone, caramelized onions, pickled red onions, mayo on Breadworks' french roll, au jus & horseradish aioli **16** gfo

CLASSIC FRIED CHICKEN SANDWICH pickles, mayo **14** - make it nashville hot style! **+2**

THE NEXT DOOR CRISPY CHICKEN SANDWICH ♥ swiss, tomato, house-honey mustard kale slaw **16**

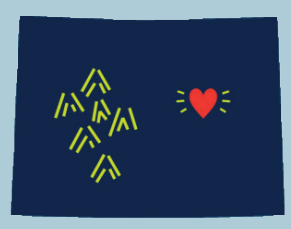
VEGAN GRILLED 'CHEESE' plant-based american 'cheese' on Breadworks' sourdough **12** v+

FOUR CHEESE GRILLED CHEESE & SOUP loaded baked potato soup **or** tomato soup, cheddar, provolone, oaxaca, parmesan on Breadworks' sourdough **14** gfo

SOMETHING SWEET

LAVA BROWNIE Breadworks' fudgy brownie, house-hot fudge, whipped cream, graham cracker crumble **8** v

'SNICKERS' PARFAIT peanut butter & chocolate pudding, caramel, reese's peanut butter cups, whipped cream, salted peanuts **8**



EST. 2011 - colorado
created by local artist Hayden D.

gf = gluten-free, gfo = gluten-free option available, v = vegetarian, v+ = vegan
♥ = crowd favorite!

*These items may be served raw or undercooked, or contain raw or undercooked ingredients

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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COCKTAILS

TOMMY'S ORIGINAL MARGARITA el jimador blanco, agave, lime, orange **11**
SPICY HIBISCUS MARGARITA reposado tequila, jalapeno-hibiscus tequila, ginger-honey, lime **12**
THE LOCAL local mell vodka, green tea, dry vermouth, house-lavender lemonade **11**
BLOOD ORANGE MULE local mell vodka, ginger beer, blood orange, lime **12**
TIA'S SIGNATURE ESPRESSO MARTINI local mell vodka, coffee liqueur, house-chocolate sauce **12**
NEW FASHIONED MANHATTAN 100 proof bourbon, lillet rouge, drambuie, bitters, candied bacon **13**
FROZÉ rosé, mint, lemon **10**
FROZEN PINEAPPLE DAIQUIRI rum, lime **10**

WINES BY THE GLASS

SAUVIGNON BLANC whitehaven - NZ **12/46**
CHENIN BLANC dry creek - CA **11**
PINOT GRIGIO farmhouse - CA **10/38**
CHARDONNAY penfolds 'max's' - AU **12/46**
ROSÉ whispering angel 'the beach' - FR **11/40**
PINOT NOIR duckhorn 'decoy' - CA **12/46**
CABERNET SAUVIGNON line 39 - CA **11**

BEERS ON DRAFT

glass / pitcher

LAGER great divide **7/23**
PILSNER prost **7/23**
DARK ALE new belgium '1554' **7/23**
BELGIAN ALE avery 'white rascal' **6/20**
IPA avery **7/23**
HAZY IPA ska **7/23**
AMBER left hand 'sawtooth' **7/23**
CIDER stem **6/20**
ROTATOR colorado native **7/23**

BEER BOTTLES & CANS

COORS LIGHT 5
LAGER victoria 7
PILSNER urquell 7

ZERO-PROOF

ICED TEA black or hibiscus 4
HOUSE-LEMONADE 4
HOUSE-LAVENDER LEMONADE 4
ARNOLD PALMER black or hibiscus 4
COKE 3
DIET COKE 3
SPRITE 3
ROOT BEER boylan 4
GINGER ALE boylan 4

FOR THE KIDS

sub gluten-free bread **or** roll +2

SIMPLE CHEESEBURGER wedge-dipper fries **6** gfo
HALF GRILLED CHEESE cheddar, provolone, wedge-dipper fries **6** gfo, v
DOUBLE CRUNCH CHICKEN STRIPS ketchup, ranch, wedge-dipper fries **6**
CHEESE QUESADILLA wedge-dipper fries **6** gfo, v
TACO cheese, lettuce - select shredded beef **or** chicken, wedge-dipper fries **6** gfo

KIDS EAT FREE TUESDAYS
*with every adult entree purchased, in-restaurant only

HAPPY HOUR 3-6PM DAILY

DRINKS

TOMMY'S ORIGINAL MARGARITA el jimador blanco, agave, lime, orange **7**
FROZÉ rosé, mint, lemon **7**
FROZEN PINEAPPLE DAIQUIRI rum, lime **7**

LAGER great divide **5**
BELGIAN ALE avery 'white rascal' **5**
AMBER left hand 'sawtooth' **5**
IPA avery **5**
HAZY IPA ska **5**

SAUVIGNON BLANC whitehaven - NZ **8**
PINOT GRIGIO farmhouse - CA **8**
CHARDONNAY penfolds 'max's' - AU **8**
ROSÉ whispering angel 'the beach' - FR **8**
PINOT NOIR duckhorn 'decoy' - CA **8**

EATS

DIP DUO guacamole, jalapeno-cheese spread & house-tortilla chips **7** gfo, v

LOADED GUACAMOLE bacon, queso fresco, roasted corn, salsa roja & house-tortilla chips **7** gfo

ALL THE FRIES wedge-dipper, sweet potato & waffle, ketchup, ranch **5** gf, v+

HUMMUS PLATTER kalamatas, tzatziki, walnut-muhammara, toasted sesame, crudité & crispy pita **11** v+

STUFFED HUSHPUPPIES spicy pimento pepper-cheese, jalapeno jam, ranch **5** v

DOUBLE CRUNCH CHICKEN STRIPS puffed rice, house-miso honey mustard, ranch **11**

SPICY & SWEET WINGS crispy korean-style, toasted sesame, house-magic sauce, ranch **11**

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03.23.23