

We've got the perfect venue.

THE KITCHEN

AMERICAN BISTRO

THE KITCHEN, AMERICAN BISTRO

Located in Boulder

1039 PEARL STREET BOULDER, CO 80302

(303) 544-5973 | BOULDEREVENTS@THEKITCHEN.COM



TO START

PASSED HORS D'OEUVRES

Priced per dozen, minimum of 2 dozen per selection

- Savory Cruller** whipped allium butter, black salt (v) 36
- Deviled Eggs** truffle, caviar, chive (gf,v) 48
- Maduros** chimichurri (gf, v+) 36
- Dungeness Crab Tostada** smashed avocado, fresno chili, lime (gf) 60
- Lobster Roll** dashi aioli, cilantro, black sesame 60
- Hamachi Poke** cucumber, avocado, crab cracker (gf) 60
- Cauliflower Pakora** coconut mint chutney (gf, v+) 36
- Spring Roll** seasonal vegetables, rice noodles, herbs, peanut sauce (gf, v+) 36
- Pan con Tomato** grilled bread, garlic, tomato (v+) 36
- Fried Green Tomato** caper remoulade (v) 36

DISPLAYED

Priced per guest, minimum 10 guests

- Israeli Hummus & Vegetables** schug, muhamarra, house-made lavash (gfo, v+) 8
- Artisanal Cheese & Charcuterie** pickles, house-made focaccia, jam, honeycomb (gfo) 18

AT THE TABLE

Priced per person

- Burrata** salsa verde, charred bread (gfo) 5
- Hamachi** citrus, ponzu, togarashi 7
- Charred Zucchini** lemon, miso, parmesan (gf) 4
- Crispy Artichoke** black garlic aioli (gf, v) 4
- Carrots** urfa, whipped feta, pistachio, sesame, cilantro, mint (gf, v) 4

DINNER Three Course Family Style Menu | \$70 per person
Available at The Kitchen Boulder | Upstairs

FIRST COURSE

includes one selection, add 2nd for +4pp

Baby Lettuces peaches, fennel, green onion, crispy quinoa, blue cheese, honey thyme vinaigrette (gf, v)

Savory Crullers whipped allium butter, parmesan, black salt (v)

Burrata salsa verde, charred bread (gfo)

MAINS

choose three

Cast Iron Roasted Chicken hand-cut fries, black truffle cream (gf)

Gnocchetti bolognese, parmesan, fennel pollen

Halibut snap peas, white ponzu, brown butter, yuzu aioli, furikake

Strip Steak chimichurri, crispy potatoes (gf) +18

Peruvian Grilled Lamb hominy, charred peppers, aji amarillo, salsa verde (gf)

Crispy Cauliflower carrots, chickpeas, tamarind chutney, coriander chutney, mango, pickled red onion, herb salad (gf, v+)

SWEETS

choose one

Sticky Toffee Pudding orange marmalade, earl grey-caramel, granola, vanilla ice cream (v)

Pot Au Chocolate vanilla cream, maldon (gf, v)

Salted Chocolate Chunk Cookie maldon (v)



BRUNCH Family Style Menu | \$36 per person

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

SWEETS

Includes 2 selections, add 3rd for +4pp

Kouign Amann dark chocolate, hazelnut (v) (Denver and Boulder only)

Coffee Cake seasonal fruit (v)

Danish cream cheese, seasonal fruit (v)

MAINS

choose two for the table

Steak and Eggs cast iron hanger steak, scrambled or poached egg, hash, ranchero sauce (gf)

BLT avocado aioli, fried egg, sourdough (gfo)

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

Benedict avocado and dungeness crab cake, jalapeno, lime hollandaise +12

Belgian Waffle seasonal fruit, chantilly cream (v)

Chilaquiles roasted chicken, salsa roja, cojita, pepita, crema, pickled red onion, radish, cilantro, scrambled egg +2 (gf)

Baby Lettuces peaches, fennel, green onion, crispy quinoa, blue cheese, honey-thyme vinaigrette (gf, v)

Salmon Tartine smoked salmon, whipped cream cheese, dill, salmon roe, chopped egg, red onion, capers, sourdough (gfo) +5

SIDES

choose three for the table

Breakfast Potatoes (gf, v)

Sourdough or Whole Wheat Toast whipped butter, preserves (gfo, v)

Fresh Cut Fruit (gf, v+)

Housemade Bacon (gf)

Simple Salad vinaigrette (gf, v)

Greek Yogurt granola, clover honey (v)



BEVERAGE PACKAGES | Full wine list available upon request

Beverage packages can be customized for your event. Hosted bar also available based on consumption.

BEER, WINE & SODA 2 hours 34pp, +1 hours 10p

WINE

House Red
House White
House Rosé

BEER Selection of 5 local beers

SODA, COFFEE & ICED TEA

PREMIUM 2 hours 42pp, +1 hours 10pp

WINE

House Red
House White
House Rosé

BEER Selection of 5 local beers

PREMIUM SPIRITS

tito's vodka, tanqueray gin, milagro reposado tequila, benchmark bourbon,
myer's dark rum, johnnie walker black blended scotch

SODA, COFFEE & ICED TEA



not inclusive of tax or gratuity

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

WINE

A selection of premium wines will be available at your event. Ask for details.

BEER Selection of 5 local beers

SUPER PREMIUM SPIRITS

belvedere vodka, hendrick's gin, tequila ocho blanco, woodford reserve bourbon, real mccoy 12 yr rum, glenfiddich 12 yr single malt scotch

SIGNATURE COCKTAILS

Host to select 2 Kitchen Signature Cocktails to be offered at event. Ask for details.

SODA, COFFEE & ICED TEA



BRUNCH BEVERAGE PACKAGE

Hosted bar also available based on consumption.

BRUNCH CELEBRATION PACKAGE 2 hours 26pp, +1 hours 10pp

Includes the following:

MIMOSAS oj, bubbles

BLOODY MARY vodka, lemon

HOUSE WINE red, white, rose

JUICE

COFFEE

SODA

TEA



not inclusive of tax or gratuity