

FLATBREADS

BUFFALO CHICKEN	chicken, buffalo sauce, mozzarella, green onions, cilantro and avocado	17
BBQ CHICKEN	chicken, BBQ sauce, mozzarella, red onions and cilantro.	14
NEW CHICKEN PESTO	chicken breast, homemade pesto, roasted cherry tomato, arugula	17
MARGHERITA	mozzarella, tomato and basil	13
PEPPERONI	13

SANDWICHES

Add hand-cut fries +3 Truffle style +4

BEYOND BURGER	lettuce, tomato, avocado, red onion, cheddar & lemon garlic aioli on a brioche bun.	17
BBQ BACON CHEESEBURGER	bacon, onion rings, cheddar & BBQ sauce on a brioche bun	16
CRISPY CHICKEN SANDWICH	butter milk fried chicken, sweet & spicy slaw, malt aioli	17
DEN BURGER	lettuce, tomato, pickle, red onion, cheddar & house sauce on a brioche bun.	16
NEW GRILLED VEGGIE WRAP	yellow squash, zucchini, asparagus, tomato, eggplant, arugula, mozzarella, pesto, chipotle aioli	15

PLATES

NEW CHICKEN PARM	breaded chicken breast topped with marina sauce, mozzarella & parmesan + served w/ grilled vegetables, mash potato	24
NEW PENNE PASTA	chicken breast, cherry tomatoes, basil, pink sauce.	18

SALADS

Add bacon +2 grilled chicken breast +7 The Beyond Burger® Patty +5

CHOP CHOP	romaine, cranberries, avocado, apple, tomato, red onion, corn, blue cheese and red wine vinaigrette	15
CAESAR	romaine, parmesan, garlic croutons, and house Caesar dressing	14

STARTERS & SIDES

CAULIFLOWER "WINGS"	spicy buffalo or sweet BBQ.	14
CHICKEN WINGS	spicy buffalo or sweet BBQ.	13
BRUSSELS SPROUTS	smoked almond vinaigrette and parmesan.	12
NEW GARLIC FRIES	russet potatoes, garlic and parmesan served with smoked ketchup	8
HAND-CUT TRUFFLE FRIES	russet potatoes, truffle oil and parmesan served with smoked ketchup.	8
NEW QUESADILLA	chipotle tortilla, cheese blend + add free-range chicken +7	10
PRETZEL	buttered soft pretzel, Dijon mustard	12
GRILLED ARTICHOKE	lemon garlic aioli	14
NEW POTATO SKINS	bacon, sour cream, cheese blend, green onion	14
FRESH BAKED COOKIES.	5

HAPPY HOUR TUES-FRI 5-7PM
WELL DRINKS 9
WINE BY THE GLASS, ALL BEER & SIGNATURE COCKTAILS
TAKE 2 OFF

We are concerned for your well-being, if you have allergies please alert us as not all ingredients are listed. *We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. We hope you enjoy your time with us. Bon Appétit. We would like to see that you make it home safely. If you do not have a designated driver, we would be happy to help make arrangements. *menu items and prices subject to change* 10/21v1

COCKTAILS (GLASS OR PITCHER)

KEEP THE CAN 14

Blu Ice G vodka, red bull of your choice

BEE'S KNEES BRAMBLE 15

Bombay Bramble Gin, fresh lemon, honey

SEASONAL MARGARITA "WATERMELON"

15 / 50

Cazadores Blanco tequila, fresh lime, fresh watermelon
+ can be made spicy by request +

BERRY MOJITO 15 / 50

Bacardi Coconut rum, Bacardi Superior rum, fresh lime, mint, berries

SPICY PALOMA 15 / 50

El Silencio mezcal, Cazadores blanco tequila infused w/
serrano peppers, fresh lime, Squirt, paprika

THE DEN OLD FASHIONED 13

Our signature draft cocktail

SWEDISH LEMONADE 15 / 50

New Amsterdam citron vodka, sour, splash of cranberry
and fresh lemon

ESPRESSO MARTINI 17

Blue Ice G Vodka, coffee liqueur, irish cream, cold brew,
cinnamon dust

DRAFT BEER (GLASS OR PITCHER)

BUD LIGHT 7 / 22

4.2%

"MEXICAN LAGER" 9 / 32

Tortugo Brewing 5.2%

PERONI NASTRO AZZURRO 9 / 32

Italy 5.1%

SCRIMSHAW PILSNER 9 / 32

N. Coast Brewing 4.5%

BIKINI BLONDE LAGER 9 / 32

Maui Brewing Co. 5.2%

ANGRY ORCHARD APPLE CIDER 8 / 28

5.0%

BLUE MOON BELGIAN 8 / 28

5.4%

ALLAGASH WHITE 9 / 32

Maine 5.2%

PRANQSTER BELGIAN ALE 9 / 32

North Coast Brewing 7.6%

MIND HAZE HAZY IPA 9 / 32

Firestone Walker 6.2%

LUSH IPA 9 / 32

Freemont Brewing 7.0%

BOTTLED BEER

MICHELOB ULTRA 7

4.2%

ACE PINEAPPLE CIDER 9

California 5.0%

MILLER LITE 7

4.2%

KRONENBOURG 1664 9

France 5.0%

STELLA ARTOIS 8

Belgium 5.2%

DELIRIUM TREMENS 15

Belgium 8.5%

HITACHINO NEST WHITE

ALE 15

Japan 5.5%

OLD RASPUTIN RUSSIAN

IMPERIAL STOUT 10

9.0%

CANNED BEER

HELL OR HIGH WATERMELON 9

21st Amendment Brewing 4.9%

GUINNESS 9

Ireland 4.2%

TRULY HARD SELTZER 8

rotating flavors, ask your server 5.0%

PBR "TALLBOY" 7

Colorado 4.8%

CALI CREAMIN' VANILLA ALE 9

Mother Earth Brew Co. 5.0%

BLOOD ORANGE MINT KOMBUCHA 13

June Shine 6.0%

GOSE "SOUR BEER" SEASONAL 9

Anderson Valley Brewing 4.2%

WINE

CANYON ROAD CABERNET 9 / 32

Northern California

DON RODOLFO MALBEC 11 / 40

Argentina

CAMPAGNOLA PINOT GRIGIO 9 / 32

Veneto, Italy

BRANDER SAUVIGNON BLANC 14 / 48

Santa Barbara, CA

BARNARD GRIFFIN ROSÉ 11 / 40

Washington State

J. LOHR MERLOT 12 / 42

Paso Robles

J. LOHR PINOT NOIR FALCONS PERCH 14 / 48

Monterey, CA

STARBOROUGH SAUVIGNON BLANC 11 / 40

Marlborough, NZ

EDNA VALLEY CHARDONNAY BLANC 11 / 40

San Luis Obispo, CA

BUBBLES

MARTINI & ROSSI PROSECO 13

MARTINI & ROSSI ROSÉ SPARKLING 13

FORNARINO PROSECO 38 btl

CHANDON BRUT 49 btl

VEUVE CLICQUOT 110 btl

Cocktail and Draft Beer Pitchers Available

WINE WEDNESDAY: Bottle of house Cabernet, Pinot Grigio, or Rose 16

HAPPY HOUR

TUES-FRI 5-7PM

FOOD

HAND-CUT FRIES	russet potatoes served with smoked ketchup	5
GARLIC FRIES	russet potatoes, garlic and parmesan served with smoked ketchup	5
QUESADILLA	chipotle tortilla, cheese blend + add free-range chicken +7	8
MARGHERITA	mozzarella, tomato and basil	10
CAULIFLOWER "WINGS"	sweet BBQ sauce	10

DRINK

BUD LIGHT	4.2%	5
BUD LIGHT PITCHER	4.2%	18
BEE'S KNEES BRAMBLE	Bombay Bramble Gin, fresh lemon, honey	8

WELL DRINKS \$9
WINE BY THE GLASS \$2 OFF
ALL BEER \$2 OFF
SIGNATURE COCKTAILS \$2 OFF

WEEKLY EVENTS:

WEDNESDAY: WINE WEDNESDAY ALL NIGHT & KARAOKE @ 10PM

THURSDAY: DJ SPACE @ 10PM

FRIDAY & SATURDAY : DJ DAHLSKI @ 10PM

FOLLOW @DENONSUNSET FOR OUR LATEST OFFERINGS

