

Featured Cocktails

Blackberry Smash Tin cup whiskey, blackberry, lemon \$10

St Julien Old Fashioned Pierre Ferrand Dry Curacao
Old Overholt Rye, bitters \$12



White Wines

Glass / Bottle

Cape Mentelle, Sauvignon Blanc/Semillon
Margaret River, Australia
lime, fig, kiwi, bright and vibrant | 11 / 48

Sonoma-Cutrer 'Russian River Ranches', Chardonnay
Sonoma County, CA 2013
hazelnut, pineapple, vanilla, green apple | 16 / 67

Van Duzer, Pinot Gris, Willamette Valley, OR 2015
peach, pineapple, crisp and elegant | 12 / 48

Masi 'Masianco', Pinot Grigio,
Friuli-Venezia Giulia, Italy 2014
dried fruit, pineapple, floral notes | 8 / 32

Kim Crawford, Sauvignon Blanc,
Marlborough, New Zealand 2015
ultra-ripe ruby red grapefruit, passion fruit, lychee, banana
white peach | 12 / 48

Saint M, Reisling, Pfalz, Germany 2014
tangerine, mango, sweet and light | 8 / 32

Domaine Schlumberger 'Les Princes Abbes'
Pinot Blanc, Alsace, France 2013
apricot, limestone, citrus, apple | 10 / 40

Smoke Tree, Rose, Sonoma, California
floral, strawberry and pomegranate, light and balanced | 10 / 40

St Julien House, Canyon Road, Chardonnay, CA
crisp apple, ripe fruit, cinnamon spice | 7 / 32

Bubbles

La Marca Prosecco 'Brut' Veneto, Italy N.V.
apple, pear, citrus, bright straw yellow with fine bubbles \$10

Chandon, Sparkling Rosé, Napa, California
strawberry, watermelon, cherry fruit aromas and flavors \$14

Veuve Clicquot Ponsardin 'Brut', Reims, France, N.V.
scents of raisins and brioche with a firm, powerful presence \$21



Red Wines

Glass / Bottle

Duckhorn 'Migration', Pinot Noir, Russian River, CA 2015
dark ruby color, black cherry, rhubarb, clove, spice | 18 / 79

Antinori, Santa Cristina, Super Tuscan, Italy 2014
cherry, black raspberry, aromatic herbs | 10 / 52

Stag's Leap Wine Cellars 'Hands of Time', Blend
Napa Valley, CA 2014
mocha dipped espresso bean, blueberry, red fruit | 14 / 62

Faustino, La Rioja, Tempranillo, Spain 2014
black fruit, raspberry, dark sherry, vanilla | 10 / 40

St Julien House, Canyon Road, Cabernet sauvignon, CA
rich and flavorful, with hints of ripe raspberry | 7 / 34

Terrazas, Malbec, Mendoza, Argentina 2014
cherry, plum, raisin, vanilla | 10 / 40

Ferrari-Carano, Cabernet Sauvignon,
Alexander Valley, CA 2013
vibrant, mocha and black cherries, cassis, lingering notes of toasty
caramel | 16 / 67

Mauritson Wines, Zinfandel, Dry Creek Valley
Sonoma County, CA 2013
raspberry, vanilla, black pepper, big and lush | 12 / 48

St Julien House, Canyon Road, Merlot, CA
ripe fruit, light spice, medium body | 7 / 34



Jill's
RESTAURANT
& BISTRO

900 Walnut Street
720.406.7399

Boulder, Colorado

The kitchen, helmed by Culinary Director, Laurent Mechin, sources its ingredients through partnerships with local farms, creameries and ranches, its own on-site garden and Boulder's seasonal Farmer's Market

For a wider selection, please consult our award-winning wine list and Sommelier



"Wood Stone" Oven Pizzas

- VT** MARGHERITA PIZZA tomato sauce, basil fresh mozzarella | 14.95
- FIG PROSCIUTTO PIZZA caramelized onions arugula, gorgonzola | 16.95
- SPINACH & HAM crème fraîche, mushrooms Calabrian peppers, gruyère | 16.95
- VT** GARDEN VEGETABLE & PESTO basil pesto, tomatoes grilled vegetables | 15.50
- SAUSAGE & PEPPERONI CALZONE grilled red pepper & onions, mozzarella, marinara, mixed green salad | 14.95



Signature Sandwiches

choice of potato chips, French fries or side salad

- CHICKEN ARUGULA provolone, truffle aioli, arugula brioche bun | 14.95
- VT** THE BOULDER BURGER guacamole, tomato house-made black bean veggie patty white cheddar, adobo mayo | 15.95
- TURKEY & BRIE NAAN PANINI fig jam, apples spinach | 13.50
- THE BLAST* Scottish salmon, crispy bacon, arugula tomatoes, pickled red onions, chipotle aioli toasted sourdough | 16.95
- THE SAINT BURGER* natural beef patty, tomato roasted poblano peppers, capicola, cheddar cheese balsamic onions, chipotle aioli | 16.95

Culinary Director: Chef Laurent Mechin
Jill's Chef: Steven Yacovetta

VT Vegetarian

V Vegan

Share Plates

- VT** JILL'S TOTS truffle aioli, reggiano | 8.50
- VT** THAI CURRY POPCORN brown butter, sea salt | 5.95
- HICKORY SMOKED CHICKEN WINGS ghost chili sauce | 12.95
- V** ROASTED PIQUILLO PEPPER HUMMUS carrots cucumber, celery | 8.95
- CHARCUTERIE AND CHEESE BOARD cornichons mustard, nuts, quince paste, grapes, grilled bread | 25.95
- PURA VIDA SHRIMP pineapple, ghost pepper, rum coconut, cilantro | 15.95
- ESCARGOTS ½ dozen shells, garlic butter | 12.95
- TRIO OF SESAME STICKY BUNS hoisin braised pork mirin sesame slaw | 13.95
- VT** TRUFFLE FRIES parmesan, Italian parsley truffle aioli | 7.95
- VT** PESTO ROASTED CAULIFLOWER ½ head of cauliflower, pesto, pine nuts, Calabrian chilies | 9.95
- V** MEDITERRANEAN OLIVE MEDLEY lemon, garlic rosemary | 6.95
- MOJO SPICED RUBY RED TROUT TACOS (3) red pepper & onion slaw, pineapple cilantro salsa | 11.95
- AHI TUNA POKE BOWL* sticky rice, island pickles nori, furikake | 12.95
- VT** GRILLED ARTICHOKE charred lemon, remoulade | 9.95
- VT** CREAMED SPINACH | 6.95
- VT** TRUFFLE WHITE CHEDDAR MAC & CHEESE | 7.95
- FRENCH ONION SOUP wood-stone oven baked with cave-aged gruyère | 8.95



Soup

- ROASTED PUMPKIN BISQUE candied pumpkin seeds onion relish, chili oil | 7.95



Salads

- VT** BABY BEET roasted beets, yogurt, toasted almonds St. Julien garden arugula | 10.50
- VT** BELGIAN ENDIVE, ARUGULA & APPLE Bleu d'Auvergne, crushed filberts apple-truffle vinaigrette | 9.95
- NAPA CABBAGE & CRISPY QUNIOA CHOP SALAD pork lardons, pickled tomatoes, sliced onions blue cheese crumble, pumpkin granola cucumber yogurt vinaigrette | 9.95
- V** 900 WALNUT organic greens, pears candied walnuts, grapes, hazelnut vinaigrette | 8.95
- CHICKEN, SHRIMP & WONTON Napa cabbage, carrots, bean sprouts, roasted cashews orange segments, sesame-soy vinaigrette | 13.95



Tableside Traditions

- CAESAR SALAD romaine, croutons, anchovies reggiano | 14.95
- FILET MIGNON DIANE* mushrooms Yukon mashed potatoes, brandy-truffle sauce | 39.95
- SHRIMP SCAMPI cognac, garlic, shallots, tomatoes smoked paprika herb butter | 19.95
- BEEF STROGANOFF tomatoes, onions, beef tips, house saffron pasta, mixed herbs, Bordelaise sauce | 27.95
- BANANA'S FOSTER sautéed with Montanya Oro Rum vanilla icecream | 12.95



Entrees

available starting at 5:30 p.m.

- SPICE DUSTED FILET OF FRESH SCOTTISH SALMON* quinoa, seasonal vegetables, citrus pesto | 28.95
- SKILLET ROASTED NATURAL CHICKEN BREAST* creamed spinach, fingerling potatoes tarragon jus | 27.95
- STEAK FRITES* Natural Angus New York strip hand-cut Kennebec French fries peppercorn sauce | 37.95
- RIGATONI BOLOGNESE spicy Sicilian sausage porcini mushrooms, reggiano | 18.50
- HOUSE-MADE MAINE LOBSTER RAVIOLI* foraged lobster mushrooms, lobster cream six-minute organic egg, truffle caviar | 29.95
- V** COCONUT GREEN TOFU eggplant, peppers, peanuts organic spinach, shiitake mushrooms jasmine rice | 19.95
- CIOPPINO LINGUINI shrimp, salmon, calamari, clams andouille, saffron-tomato broth | 24.95
- V** BRAISED SWEET POTATO & PECAN RASTA PASTA sautéed pepper medley, smoked leeks cherry tomatoes, basil pesto | 19.95
- V** SPAGHETTINI ALLA CHECCA extra virgin olive oil garlic, chili flakes, basil, tomatoes | 15.50

- CHIMICHURRI CRUSTED LAMB CHOP LOLLIPOPS aged cheddar & chive potato cake, oven roasted brussel sprouts, meyer lemon jam | 40.95



Market Specials

- CRANBERRY & CABERNET SAUVIGNON PORK CHOP RISOTTO Colonial Carolina Sea Island rice parmesan cheese, hazel dell organic mushrooms crispy onions | 32.95
- ARCTIC CHAR FILLET EN PAPILOTTE vegetable ribbons, calico beans, pistachio brown butter, orange twist | 29.95

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