

## Featured Cocktails

**Colorado 75** The Botanist Gin  
rosemary shrub, grapefruit, cava \$12

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

**Midnight Express** Marble Distilling coffee liquor  
Montanya Oro rum, Pierre Ferrand Dry Curacao, espresso \$11

## Bubbles

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

**Domaine Carneros 'by Tattlinger', Los Carneros, CA**  
notes of freshly baked breads, rich and elegant \$13

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

## White Wines Glass / Bottle

**St Supéry, Virtu, Semillon-Sauvignon,  
Napa Valley, CA 2013**  
lime, fig, kiwi, bright and vibrant | 12 / 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 'Masiatico', 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

**Orin Swift, Rosé 'Fragile', Maury, France 2013**

strawberries and watermelon with a touch of rose water | 11 / 44

**St Julien House, Canyon Road, Chardonnay, CA**  
crisp apple, ripe fruit, cinnamon spice | 7 / 28



## Red Wines Glass / Bottle

**Duckhorn 'Migration', Pinot Noir, Russian River, CA 2015**  
dark ruby color, black cherry, rhubarb, dove, 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 2013**

mocha dipped espresso bean, blueberry, red fruit | 14 / 62

**Faustino, La Rioja, Tempranillo, Spain 2014**

black fruit, raspberry, dark cherry, vanilla | 10 / 40

**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 / 32



# Lilla's RESTAURANT & BISTRO

900 Walnut Street  
720.406.7399

*Boulder, Colorado*

The kitchen, helmed by Culinary Director, Laurent Mechin and Pastry  
Chef, Mark Metzger, 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*



## 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 | 18.50

**BEEF STROGANOFF** tomatoes, onions, beef tips, house saffran pasta, mixed herbs, Bordelaise sauce | 29.95

**BANANAS FOSTER** vanilla ice cream Rum and crème de Banana | 12.95



## Salads

**BABY BEET** roasted beets, yogurt, toasted almonds St Julien garden arugula | 10.50

**BELGIAN ENDIVE, ARUGULA & APPLE** Bleu d'Auvergne, crushed filberts apple-truffle vinaigrette | 9.50

**FARM BABY KALE SALAD** compressed melon, pickled cherry tomatoes, caramelized onions, Haystack goat and blue cheese cream, pistachio dust, raspberry balsamic vinaigrette | 9.95

**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

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



**Vegetarian**



**Vegan**



## Share Plates

**JILL'S TOTS** truffle aioli, reggiano | 7.95

**THAI CURRY POPCORN** brown butter, sea salt | 5.95

**HICKORY SMOKED CHICKEN WINGS** ghost chili sauce | 12.95

**ROASTED PIQUILLO PEPPER HUMMUS** carrots cucumber, celery | 8.95

**CHARCUTERIE AND CHEESE BOARD** cornichons mustard, nuts, quince paste, grapes, grilled bread | 24.95

**PURA VIDA SHRIMP** pineapple, ghost pepper, rum coconut, cilantro | 15.95

**ESCARGOTS** ½ dozen shells, garlic butter | 12.95

**TRIO OF RUEBEN SLIDERS** corned beef, sauerkraut, 1000 island, house-baked pickle rye bun | 13.95

**TRUFFLE FRIES** parmesan, Italian parsley truffle aioli | 7.95

**PESTO ROASTED CAULIFLOWER** ½ head of cauliflower, pesto, pine nuts, Calabrian chilies | 9.95

**MEDITERRANEAN OLIVE MEDLEY** lemon, garlic rosemary | 6.95

**DORADO FISH TACOS (3)** roasted tomatillo salsa lime crema | 11.95

**AHI TUNA POKE BOWL\*** sticky rice, island pickles nori, furikake | 12.95

**GRILLED ARTICHOKE** charred lemon, remoulade | 9.95

**PANISSES** chickpea fritters, romesco | 7.95

**CREAMED SPINACH** | 6.95

**TRUFFLE WHITE CHEDDAR MAC & CHEESE** | 7.95

**FRENCH ONION SOUP** wood-stone oven baked with cave-aged gruyere | 8.50

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



## Entrees

available starting at 5:30 p.m.

**SPICE DUSTED FILLET OF FRESH SCOTTISH SALMON\*** quinoa, seasonal vegetables, citrus pesto | 27.95

**SKILLET ROASTED NATURAL CHICKEN BREAST\*** creamed spinach, fingerling potatoes tarraagon jus | 26.95

**STEAK FRITES\*** Natural Angus New York strip hand-cut Kennebec French fries peppercorn sauce | 34.95

**RIGATONI BOLOGNESE** spicy Sicilian sausage porcini mushrooms, reggiano | 17.95

**LOBSTER ALLA CARBONARA\*** pappardelle, peas house-cured bacon, six-minute organic egg parmesan | 27.95

**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

**CAULIFLOWER RISOTTO** grilled asparagus, kale pecans, roasted tomatoes, lemon mosto | 19.95

**SPAGHETTINI ALLA CHECCA** extra virgin olive oil garlic, chili flakes, basil, tomatoes | 13.95

**PAN ROASTED COLORADO RACK OF LAMB** | chive potato aioli purée, tempura vegetables, truffle cranberry demi | 38.95

**Market Specials**  
**COCONUT PUMPKIN SOUP** candied pumpkin seeds butternut squash compote | 7.95

**OYSTERS ROCKEFELLER** oysters on a half shell, brandy creamed spinach, bacon squid ink vinaigrette | 14.95

**FILLET OF ROCKY MOUNTAIN TROUT** fig, farro & Brie pilaf, artichoke hearts, parsnip puree, sundried tomatoes, spiced arugula, lemon beurre blanc | 29.95



## "Wood Stone" Oven Pizzas

**MARGHERITA PIZZA** tomato sauce, basil fresh mozzarella | 13.95

**FIG PROSCIUTTO PIZZA** caramelized onions arugula, goyonzola | 16.95

**SPINACH & HAM** crème fraîche, mushrooms Calabrian peppers, gruyère | 15.95

**GARDEN VEGETABLE & PESTO** basil pesto, tomatoes grilled vegetables | 14.95

**FLAT BREAD** roasted red pepper & Haystack Mountain goat chesse spread, arugula, caramelized onions, artichokes | 14.95



## Signature Sandwiches

choice of potato chips, French fries or side salad  
**CHICKEN ARUGULA** provolone, truffle aioli, arugula brioche bun | 14.95

**THE BOULDER BURGER** guacamole, tomato house-made black bean veggie patty white cheddar, adobo mayo | 13.95

**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 | 15.95

**THE SAINT BURGER\*** natural beef patty, tomato roasted poblano peppers, capicola, cheddar cheese balsamic onions, chipotle aioli | 15.95