



Salads

Mediterranean Olive Medley

lemon, garlic, rosemary | 6.95

Kale Salad

spicy feta, tomato, pickled red onion,
pistachio lemon herb vinaigrette | 9.50

900 Walnut

organic greens, pears, candied
walnuts, grapes, hazelnut
vinaigrette | 9.50

Caesar Salad

romaine lettuce, croutons, Parmigiana
Reggiano, Caesar dressing | 9.50
sub vegan dressing and blackened
tofu | 14.50

Signature Sandwiches

Choice of potato chips, French fries, or side
salad

Chicken Arugula

provolone, truffle aioli, arugula,
brioche bun | 14.50

Turkey Club

smoked turkey, avocado, smoked bacon,
lettuce, tomato, roasted garlic aioli,
sourdough | 14.95

The Boulder Burger

guacamole, tomato, house-made black
bean patty, white cheddar,
adobo mayo | 14.95

The Blast*

Scottish salmon, bacon, arugula,
tomatoes, pickled red onions, chipotle
aioli, toasted sourdough | 15.95

The Saint Burger*

Natural beef patty, Capicola, cheddar
cheese, roasted poblano, balsamic
onions, chipotle aioli | 15.95

The West End Burger*

Natural beef patty, mushroom, Gruyere,
lettuce, tomato, onion | 15.95

Entrées

available after 4pm

Spice Dusted Scottish Salmon Filet

organic quinoa, seasonal vegetable
medley | 29.95

Skillet Roasted Natural Chicken Breast*

creamed spinach, fingerling potatoes,
tarragon jus | 29.50

Steak Frites*

Natural Angus New York, Kennebec
fries, peppercorn sauce | 37.95

Harissa Spiced Rack of Lamb*

Feta mash, roasted garlic & lemon
glazed vegetables | 42.95

Pastas

Rigatoni Bolognese

spicy Sicilian sausage,
Porcini mushrooms, Reggiano | 18.95

Spaghettini Alla Checca

extra-virgin olive oil, tomatoes, garlic,
chili flakes | 15.95

Add Shrimp Scampi | 10

Truffle Mac & Cheese | 10.95

“Wood Stone” Fired Pizzas

available after 4pm

Classic Margherita

basil, fresh mozzarella, tomato | 14.95

Hawaiian Flat Bread

Huli Huli marinated chicken, pickled pepper,
grilled pineapple, cilantro mint pesto | 15.95

Fig & Prosciutto



caramelized onion, Blue Auvergne,
arugula, truffle vinaigrette | 17.95

Pizza Bolognese

spicy Italian sausage, mushrooms, marinara,
olives, oregano | 15.95

Spinach & Ham Pizza

Crème fraiche, mushrooms, Calabrian
chilies | 16.95

 = Vegan  = Vegetarian  = Gluten Free

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



Share Plates

Jill's Tots ^{GF} ✓

truffle aioli, Reggiano | 9.50

Salmon Tacos ^{GF}

cilantro chipotle slaw, roasted tomato salsa, pickled onion, chili mango mojo | 12.95

Charcuterie & Cheese Board

cornichons, mustard, nuts, quince paste, grilled bread | 26.95

Hickory Smoked Chicken Wings ^{GF}

ghost scream chili sauce | 13.95

Pura Vida Shrimp ^{GF}

pineapple, ghost pepper, rum, coconut, cilantro | 14.95

✓ Bruschetta

French baguette topped with tomato, fresh mozzarella, garlic, olive oil, basil | 7.95

Ahi Tuna Tartare

ginger, cilantro, cucumber, scallions, garlic, soy, wonton chips | 10.95

Desserts

Tiramisu | 8.95

Spiced Brownie Sundae ^{GF} 8.95

Caramel Apple Crème Brulee ^{GF}

Dulce de Leche | 8.95

Scoops | 6.95

Sorbet: mango, lemon, raspberry

Ice Cream: vanilla, strawberry, chocolate

Libations

Draft Beers | 8

Melvin IPA, Avery IPA, 90 Shilling, Stella, 4Noses Imperial Pumpkin Ale, Wibby IPL

Cocktails

The Venice Spritz

Prosecco, Aperol, soda, orange | 10

The Pearl Martini on draft

Ketel One Botanicals cucumber mint vodka, elderflower, cucumber, lemon | 10

Blood Orange Paloma on draft

Herradura blanco tequila, Giffard pampelmousse liquor, Sicilian blood orange | 10

Blackberry Smash

Woodenville whiskey (Washington), blackberry & lemon | 10

The Julien Old Fashion

High West Double Rye, Pierre Farrand dry curacao, house bitters, orange | 12

Negroni Friullano

Nolet's Gin, Amaro Nonino, Campari, Carpano Antica vermouth, orange bitters | 12

Bubbles

La Marca, Prosecco, Veneto, Italy | 10

Chandon Sparkling Rose, Napa Valley California | 12

Veuve Cliquot, Yellow Label, Reims, FR | 21

Whites

Daou, Rosé, Paso Robles | 12

Sonoma-Cutrer 'Russian River Ranches'

Sonoma County California | 16

Hugel, Pinot Blanc, Alsace, France | 10

Kim Crawford, Sauvignon Blanc, Marlborough, NZ | 12

St Julien House, Canyon Road

Chardonnay CA | 8

Van Duzer, Pinot Gris, Willamette, Oregon | 10

Reds

Etude, Pinot Noir, Napa, California | 17

Il Poggione, Super Tuscan, Italy | 10

Conundrum, Blend, Napa Valley, CA | 14

Terrazas Malbec, Medoza, Argentina | 10

Canyon Road Merlot, California | 8

Faustino, La Rioja, Tempranillo, Spain | 10

Canyon Road Cabernet Sauvignon, California | 8

Mauritson Wines, Zinfandel, Sonoma, CA | 13

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