

## For the Table

☒ <b>Mediterranean Olive Medley</b> lemon, garlic, rosemary.....	\$6.95
☒ <b>Jill's Bistro Tots</b> truffle aioli, Reggiano cheese .....	\$7.95
<b>Roasted Red Pepper Hummus</b> carrot, celery, cucumber pita chips.....	\$8.95
<b>Cheddar &amp; Apples</b> aged Vermont white cheddar, sliced apples nuts, dried fruit, bread sticks .....	\$7.95
☒ <b>Shrimp Cocktail</b> horseradish cocktail sauce, lemon wedge.....	\$15.95
☒ <b>Truffle Fries</b> ...parmesan, Italian parsley, truffle aioli.....	\$7.95
<b>French Onion Soup</b> baked with cave-aged gruyère.....	\$8.50
<b>Seasonal Soup Of The Day</b>	
cup.....	\$4.95
bowl.....	\$7.95

## Salads

*add grilled chicken \$5.50, blackened salmon \$7.50, or 3 jumbo shrimp \$7.95*

<b>Chicken &amp; Shrimp Wonton</b> Napa cabbage, carrots, bean sprouts roasted cashews, orange segments, sesame soy vinaigrette.....	\$13.95
☒ <b>900 Walnut</b> organic baby greens, candied walnuts, pears, grapes hazelnut vinaigrette.....	\$8.95
<b>Caesar*</b> hearts of romaine lettuce, grana padana, garlic, croutons.....	\$10.50
☒ <b>St Julien Cobb</b> bibb and romaine, hardboiled egg, smoked turkey, bacon tomatoes, blue cheese, avocado, green goddess dressing.....	\$12.95

## Sandwiches

*choice of potato chips, French fries or side salad*

<b>The BLAST*</b> organic salmon, crispy bacon, avocado, arugula, tomatoes pickled red onions, chipotle aioli, sourdough.....	\$16.95
<b>The Reuben</b> corned beef, Swiss cheese, sauerkraut thousand island dressing, marble rye.....	\$15.95
<b>Short Rib Sandwich</b> house made whole grain roll, horseradish cream seared onion, roasted red pepper.....	\$15.95
<b>Turkey Club</b> smoked turkey, avocado, smoked bacon, tomato, lettuce roasted garlic aioli.....	\$14.50
<b>The Boulder Burger</b> organic, GMO free black bean veggie patty guacamole, tomato, white cheddar, adobo mayo.....	\$14.95
<b>Chicken Arugula</b> provolone, truffle aioli, tomato, arugula brioche bun .....	\$14.95
<b>West End Burger*</b> beef patty, mushroom, Gruyère, LTO cherry pepper, pickle spear .....	\$13.95
<b>The Saint Burger*</b> natural beef patty, roasted poblano peppers tomato, capicola, cheddar cheese, balsamic onions, chipotle aioli.....	\$15.95

## Wood-Stone Pizzas

<b>Chicken Alfredo</b> grilled chicken, spinach, smoked mozzarella.....	\$15.50
<b>Margherita</b> tomato sauce, fresh mozzarella, basil.....	\$14.95
<b>Fig Prosciutto</b> caramelized onions, arugula, gorgonzola.....	\$16.95
<b>BBQ Chicken</b> bourbon barbeque sauce, smoked mozzarella red onions, cilantro.....	\$16.50
<b>Bolo Pizza</b> Italian sausage Bolognese, mozzarella, Kalamata olives mushrooms.....	\$16.50
<b>Pesto Vegetables</b> basil pesto, grilled vegetables, tomatoes roasted mushrooms, mozzarella.....	\$15.50

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

*Jill's Restaurant & Bistro encourages sustainable, organic farming practices and features contemporary American cuisine with a French accent*



## Ooh La La Lunch Buffet

Weekdays 11:30AM - 2:00PM  
Vegan Ooh La La Buffet on Fridays

Adults \$16.95  
Children (4-12 yrs.) \$8.95

## Pastas

<b>Spaghettoni Alla Checca</b> extra virgin olive oil, garlic, chili flakes tomato, basil .....	\$13.95
<b>Rigatoni Bolognese</b> spicy sicilian sausage Bolognese porcini mushrooms.....	\$17.50
<b>Linguine Al Pesto</b> broccolini, mushrooms, cherry tomatoes toasted pine nuts, parmesan.....	\$16.95
☒ <b>Gluten Free Penne</b> arugula, roasted tomatoes, black olives Romesco sauce.....	\$16.95

## Desserts

☒ <b>Gluten Free Dark Chocolate Brownie Sundae</b> vanilla ice cream, berries.....	\$7.95
<b>Tiramisu</b> mascarpone, espresso soaked lady fingers.....	\$8.50
☒ <b>Roasted White Chocolate Crème Brulée</b> rooftop honeycomb, strawberry balsamic gelée .....	\$8.50
☒ <b>Vanilla Panna Cotta</b> rooftop honey, lemon curd, basil meringue.....	\$8.50
☒ <b>Flourless Chocolate Torte</b> torched blood orange fluff, caramel popcorn, salted caramel ice cream.....	\$8.75
☒ <b>Scoops</b> .....	\$6.95
<b>Ice cream:</b> vanilla bean, mascarpone, chocolate, strawberry salted caramel	
<b>Sorbet:</b> fudgsicle, lemon, raspberry, peach, coconut	

## Jill's Sunday Brunch

10:00AM - 2:00PM  
Bottomless Bloody Marys & Mimosas  
Adults \$46.95  
Children (4-12 yrs.) \$21.95

**Reservations Highly Recommended:**  
(720) 406-7399

Follow us on Facebook @jillsrestaurant  
and on Instagram @jillsboulder

St Julien Hotel & Spa  
900 Walnut Street Boulder, CO 80302