

i Susanna's Comfort Cuisine !

NIBBLES

~Insalata Caprese \$10~

Fresh mozzarella & tomato slices, roasted red peppers, and kalamata olives. Topped with torn basil. Drizzled with basil EVOO & fig balsamic.

Add charcuterie option: gourmet selection of meats & cheeses, fruit, and warm naan bread - \$3 per person.

~Roasted Garlic & Artichoke Dip \$10~

Served warm in the Sourdough Boulangerie's sourdough bread bowl. Served with dipping veggies.

~Broncos Buffalo Dip \$10~

Rich blend of cream cheese and buffalo seasoning. Topped with chopped bacon. Served warm in the Sourdough Boulangerie's sourdough bread bowl and served with dipping veggies.

~Da Dip Duo \$15~

Warm artichoke and buffalo dips, served individually with dipping veggies and tortilla chips.

~Shooks Run Mac & Cheese \$10~

Elbow macaroni tossed in a rich cream sauce with cheddar, swiss, & parmesan cheeses. Topped with chopped scallions and bacon.

~Cuban Pork Green Chili~

Topped with fresh avocado and queso fresco. Served with tortilla chips.

Cup - \$6

Bowl - \$8

~Downtown Salad~

Mixed greens, cucumbers, tomatoes, kalamata olives, shaved carrot, dried cherries, and homemade croutons. Served with your choice of homemade dressings: balsamic vinaigrette or buttermilk dill ranch. Blue cheese crumbles available upon request.

Lg. \$8.00 Sm. \$6.00

Add Bistro Chicken - \$4. Add Sesame Tofu - \$5. Add Pistachio Salmon - \$7.

~Rustic Tomato or Pumpkin Squash Soup~

Served with a brioche roll.

Cup - \$5

Bowl - \$7

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SWEET FINISHES

\$7

Award-winning Apple Cake

Served warm with salted caramel glaze and a scoop of vanilla bean ice cream.

1350 Distilling Flambe

Caramelized sliced bananas with 1350 cinnamon bourbon. Topped with vanilla bean ice cream, and toasted pecans.

Brandy Chocolate Mousse

Topped with strawberry whipped cream and fresh berries.

Tres Leches Carrot Cake

Soaked in sweetened condensed milk, topped with almond whipped cream, and sprinkled with cinnamon.

Single Scoop of Vanilla Bean Ice Cream - \$2

DESSERT FLIGHT

\$20

1 small slice of apple cake, 1 dish of 1350 flambe, 1 dish of chocolate mousse, and 1 small slice of carrot cake.

All desserts are prepared weekly, from scratch, by Chef Susanna.

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ENTREES

~The Godfather's Carbonara~

Heavy whipping cream, egg, parmesan, and peas. Tossed with spaghetti.
Topped with crispy bacon.

\$19

Option to add in bolognese sauce to make it Tony Soprano style - \$2

~Spaghetti & Meatballs~

Two giant handmade meatballs and fresh pomodoro sauce. Tossed with spaghetti. Topped with fresh mozzarella.

\$20

~Pollo Marsala~

Pan-seared chicken thigh. Finished in a classic butter sauce with Marsala wine and locally grown, MycoCosm mushrooms. Tossed with spaghetti.

\$20

~Bella G's Bolognese~

Classic red sauce with Italian sausage & ground beef. Tossed with fettuccine pasta and finished with a splash of cream.

Topped with a dollop of ricotta cheese.

\$19

~Fettuccine Alfredo~

Creamy parmesan sauce with a hint of nutmeg. Tossed with fettuccine pasta.
Option to add in a splash of pomodoro to make it Ben's style.

\$18

Add Bistro Chicken - \$4. Add 2 Meatballs - \$5. Add Pistachio Salmon - \$7.

~Formaggi E Carne Lasagna~

Layers of Italian sausage, ground beef, and mascarpone, ricotta, mozzarella & parmesan cheeses.

\$18

Chickpea rotini gluten-free pasta can be substituted for pasta and rice dishes - \$2.

All entrees served with The Sourdough Boulangerie's brioche rolls and whipped butter. Also comes with your choice of a cup of rustic tomato or pumpkin soup, or a small downtown salad.

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ENTREES

~Shooks Run Mac & Cheese~

Elbow macaroni tossed in a rich cream sauce with cheddar, swiss, & parmesan cheeses. Topped with chopped scallions.

\$16

Lex's El Pueblo Mac - Our famous mac mixed with our famous green chili! Topped with chopped bacon and crumbled queso fresco. - Add \$3

Add Bistro Chicken Thigh - \$4. Add 2 Meatballs - \$5. Add Pistachio Salmon - \$7.

~Chicken Tagine~

Gluten-free friendly. Slow-cooked chicken thighs and legs with Tan-Tan Moroccan spices. Finished with kalamata olives and preserved lemon paste. Served with saffron rice.

\$20

~Cuban Rice~

Gluten-free friendly. Slow-cooked shredded pork, chorizo, peas, and saffron rice. Topped with queso fresco and fresh avocado.

\$18

~SCC's Chimayo Beef Street Tacos~

3 white corn tortillas, smeared with salsa sour cream. Topped with picatta-style beef, diced red onions, queso fresco, and fresh avocado. Served with mango salsa and a side of saffron rice. Add chorizo to rice (Sabor's style) + \$2

\$17

~Frida's Quesadilla~

Giant flour tortilla filled with shredded chicken breast (slow-cooked in Peruvian spices), monterey jack & cheddar cheese, and pickled red onions. Served with avocado crema, Rioja salsa, and salsa sour cream.

\$18

~Talon's Coconut Stir Fry~

Gluten-free friendly. Saffron rice, steamed broccoli, carrots, celery, diced bell peppers & red onions. All tossed with coconut milk. Finished with chopped scallions.

\$16

Add Bistro Chicken Thigh - \$4. Add Sesame Tofu - \$5. Add Pistachio Salmon - \$7.

Chickpea rotini **gluten-free pasta** can be substituted for pasta and rice dishes - \$2.
All entrees served with The Sourdough Boulangerie's Brioche rolls and whipped butter. Also comes with your choice of a cup of rustic tomato or pumpkin soup, or a small downtown salad.