



BriDer

ROTISSERIE • KITCHEN

BriDer: To truss, in cooking to put string around meat so it keeps its shape when cooking

FAMILY DINNER SPECIAL \$69
 includes:
 WHOLE ROTISSERIE CHICKEN
 SWEET POTATO & AVOCADO SALAD
 MAC & CHEESE, BRUSSELS SPROUTS, COUS
 COUS, TWO BRIDER COOKIES

SANDWICHES

††gluten-free bread available for \$2

SERVED WITH KETTLE POTATO CHIPS

(OR YOUR CHOICE SIDE SALAD +3)

Breakfast Sandwich* - 12.5

Two eggs, Bacon, Tomato, Cheddar, Spicy Aioli, Challah Bun

Chicken & Pesto - 14

Basil Pesto, Mozzarella, Sweet Peppers

Cajun Blue Shrimp* - 16

Avocado, Herbed Slaw, Creole Aioli, Lemon

Falafel Sandwich- 15.5

Tzatziki, Harissa, Cucumber, Pepper Relish, Arugula

Rotisserie Chicken Banh Mi - 16.5

Cracklin' Aioli, Fresh Herbs, Thai Vin Dressed Carrots, Jalapeños, and Cucumbers

BriDer Wagyu French Dip - 17.5

House Roasted Beef, Horseradish Aioli, Caramelized Onion, Cheddar, Arugula, Slow Cooked Au Jus Dip

Nashville Hot Fried Chicken - 16

Citrus Slaw, Dill Pickle, Challah Bun

Meatball Sandwich- 16.5

Tomato Braised Meatballs, Pesto, Mozzarella

Porchetta BLT Sandwich- 17

Shaved Slow-roasted Pork, Arugula, Tomato, Cilantro Jalapeño Aioli

ENTRÉE PLATES

Served with one side salad or small plate

2 Piece rotisserie Chicken -17

1/2 Rotisserie Chicken - 22

Porchetta Entrée (w/chimichurri) - 18

Steelhead Salmon* - 21

Whole Rotisserie Chicken - 37

Served with two of any side salad or small plate

SALADS

FULL - 14 HALF - 8

Sweet Potato & Avocado (GF)

Mixed greens, Cabbage, Cilantro, Mint, Carrot Cucumber, Roasted Peanuts, Thai Vinaigrette

Shredded Brussels Sprouts Caesar*

Mixed greens, Fried Egg, Parmesan Breadcrumbs

Rainbow Kale & Shaved Apple (GF)

Candied Almonds, Lemon Vinaigrette, Parmesan

ADD: AVOCADO - 2.5 FALAFEL - 3.5
CHICKEN - 5 SHRIMP* - 6.5 SALMON* - 6.5

SPECIALTY BOWLS

Chicken Huevos Rancheros* (GF)

FULL - 14 HALF - 9

Two Sunny Side Eggs, Black Beans, Feta cheese, Avocado, Cilantro, Crispy Tortillas

Madras Curry (Vegan w/o naan)

FULL - 14 HALF - 10

Coconut, Ginger, Lemongrass, Jasmine Rice, Naan

Meatball & Polenta Bowl

FULL - 16 HALF - 11

Polenta, Tomato-Braised Meatballs, Pesto, Parmesan

Rotisserie Chicken Tortilla Soup (GF)

FULL - 11 HALF - 7

Avocado, Feta cheese, Crispy Tortilla strips

SMALL PLATES

Brussels Sprouts - 9

Secret Sauce #1, Sesame (GF)

Sweet Potato Fries - 8

Jalapeño Cilantro Aioli (GF)

Fried Rice - 10*

Fried Egg, Toasted Sesame, Kimchi

Madras Curry - 10

Jasmine Rice, Naan

Cous Cous & Feta - 9

Harissa, Tzatziki, Cucumber

Macaroni & Cheese - 10

KIDS MENU

Mac & Cheese - 5.5

Grilled Cheese - 6.5

Cheddar, Side of Chips

Kids Rotisserie - 9.5

Breast + Mac & Cheese

Chicken Tenders - 9.5

Side of Mac & Cheese

Half Meatball

Bowl - 11

Polenta, Tomato-Braised Meatballs, Pesto, Parmesan

* THESE ITEMS MAY BE RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

CRAFT COCKTAILS

PLATTE STREET
PUNCH - 11
Rum, Bourbon,
Lemon, Pineapple

BEE'S KNEES - 11
Gin, Lemon,
Honey

MARGARITA - 10
Tequila, Triple Sec,
Lime, Salt

BRIDER MULE - 10
Crafted with Brider's Cold
Pressed Ginger Beer, and
your choice of spirit

APEROL SPRITZ - 11
Silver Gate Cava,
Aperol

OLD FASHIONED - 11
Bourbon, Demerara,
Angostura Bitters

MIMOSA - 11
Silver Gate Cava,
Florida Orange Juice

NEGRONI - 11
Gin, Campari,
Sweet Vermouth

WINE ON TAP - 10

14 Hands - Pinot Grigio (White)
7 Cellars - Pinot Noir (Red)
Seaglass - Rosé (Blend)

SILVER GATE
CAVA - 10
Spanish Style
Sparkling White Wine

GINGER BEER - 4
Cold pressed in-house:
ginger, lime, sugar

COLD BREW - 6
Nitro cold brewed coffee

DRAFT BEERS - 7

Add Tajin and Lime \$1

Island Rascal
Boulder, CO 5.4%

Sippin' Pretty Sour
Fort Collins, CO 4.5%

Howdy Pilsner
Lafayette, CO 4.5%

Upslope Lager
Boulder, CO 4.8%

Stem Cider
Denver, CO 5.3-7.0%

90 shilling
Fort Collins, CO 5.3%

Hazer Tag
Fort Collins, CO 7%

Titan IPA
Denver, CO 7.1%

Proudly serving Colorado
local brewed draft beers

DRINK CASE

Bottle Sparkling Water- 3.5
Bottled Water - 2.5
Iced Tea - 4
Kombucha - 6
High Noon - 6
Rotating Canned Beers - 6
[+ Additional Options]

FOUNTAIN - 3 (Free Refills)

Boylan's Root Beer
Boylan's Lemonade
Boylan's Black Cherry
Coca-Cola
Diet Coke
Sprite

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& ONLINE ORDERS
DENVERBRIDER.COM

Brider
ROTISSERIE • KITCHEN



BriDer

HAPPY HOUR 3-6 PM

FOOD

Bacon Grilled Cheese - 5
Served with Chips

Falafel Sliders (two) - 7
Pita, Harissa, Tzatziki, Arugula

Sweet Heat Tenders - 9
Served with Chips

Brussels Sprouts - 5
BriDer's Secret Sauce

Sweet Potato Fries - 5
Cilantro Jalapeno Aioli

BriDer Wings - 1per
BriDer's Secret Sauce, Peanuts,
Cilantro (minimum four)

WINE ON TAP - 7

14 Hands - Pinot Grigio (White)

7 Cellars - Pinot Noir (Red)

Seaglass - Rosé (Blend)

Silver Gate - Cava (Sparkling)

MIMOSA - 7

APEROL SPRITZ - 7

DRAFT BEER - 5

ADD TAJIN RIM & LIME FOR \$1

Island Rascal

Sippin' Pretty Sour

Howdy Pils

Upslope Lager

Stem Cider

90 shilling

Hazer Tag IPA

Titan IPA

CANNED DRINKS - 4

MULES - 6

Made with BriDer's Ginger Beer

Choice of: Vodka, Gin,

Tequila, Whiskey, or Rum

COCKTAILS - 6

Margarita, Old Fashioned,

Platte Street Punch, Bee's Knees