



## SMALL PLATES

### Brussels Sprouts - 9

Secret Sauce #1, Sesame (GF)

### Sweet Potato Fries - 8

Jalapeño Cilantro Aioli (GF)

### Cous Cous & Feta - 9

Harissa, Tzatziki, Herbs, Cucumber

### Macaroni & Cheese - 10

### Garlic Pamesan Fries - 10

Buttermilk Ranch

### Crispy Broccoli - 9

Parmesan, Garlic, Chili Flakes

## SALADS & SOUP

### Rotisserie Chicken Tortilla Soup(GF) - 13

Avocado, Feta cheese, Cilantro, Crispy Tortilla strips

### Sweet Potato & Avocado (GF) - 16

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

### Shredded Brussels Sprouts Caesar\* - 16

Mixed greens, Fried Egg, Parmesan Breadcrumbs

### Kale & Shaved Apple (GF) - 16

Candied Almonds, Lemon Vinaigrette, Parmesan

#### ADD:

Avocado - 3

Shrimp\* - 7

Falafel - 5

Salmon\* - 8

Chicken - 6

\* 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.

\*\*The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy and Sesame. Please notify staff for more information about these ingredients.

## ENTRÉE PLATES

### 2 Piece Rotisserie Chicken - 20

1/2 BIRD +\$5

Served with Brussels Sprouts and Mac & Cheese

### Madras Curry with BriDer Falafel - 20

Coconut, Ginger, Lemongrass, Served with Jasmine Rice and Naan

### Steelhead Salmon\* - 25

Served with Cous Cous & Feta with Harissa and Tzatziki

## PASTAS & BOWLS

### Pesto Shrimp Pasta\* - 19

Kale, Tomato, Basil, Parmesan, Roasted Garlic Bread

### Rotisserie Chicken Alfredo - 20

Cajun Seasoning, Charred Broccoli, Parmesan, Roasted Garlic Bread

### Madras Curry - 16

Coconut, Ginger, Lemongrass, Jasmine Rice, Naan

### Meatball & Polenta Bowl - 18

Polenta, Tomato-Braised Meatballs, Pesto, Parmesan

### Fried Rice\* - 14

Fried Egg, Toasted Sesame, Kimchi

ADD Chicken - 6 Shrimp\* - 7

## SANDWICHES & BURGER

gluten-free bread  
available for \$2

sandwiches served with kettle chips  
or upgrade to side salad +\$3

### BriDer Wagyu French Dip - 20

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

### Nashville Hot Fried Chicken - 18

Citrus Slaw, Dill Pickle, Challah Bun

### Meatball Sandwich - 18

Tomato Braised Meatballs, Pesto, Mozzarella

### Rotisserie Chicken Banh Mi - 19

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

### Chicken & Pesto - 17

Basil Pesto, Mozzarella, Roasted Sweet Peppers

### Falafel Sandwich- 17

Tzatziki, Harissa, Cucumber, Pepper Relish, Arugula

### BriDer Burger\* & Fries - 20

Sambal Aioli, Caramelized Onions, Pickles, Arugula

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

# 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**

Spanish Style Sparkling White Wine

**GINGER BEER - 4**

Cold pressed in-house: ginger, lime, sugar

**COLD BREW - 6**

Nitro cold brewed coffee

## 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]**

## DRAFT BEERS

\$7

Proudly serving Colorado local brewed draft beers

Add Tajin and Lime \$1

**HOWDY PILSNER**

Lafayette, CO 4.5%

**UPSLOPE CRAFT LAGER**

Boulder, CO 4.8%

**STEM CIDER**

Denver, CO 5.3-7.0%

**90 SHILLING**

Fort Collins, CO 5.3%

**HAZER TAG IPA**

Fort Collins, CO 7.0%

**TITAN IPA**

Denver, CO 7.1%

**SOUR****ROTATING SEASONAL**

## FOUNTAIN

Free Refills

**BOYLAN'S ROOT BEER****BOYLAN'S LEMONADE****BOYLAN'S BLACK CHERRY****COCA-COLA****DIET COKE****SPRITE**

\$3

*We reserve the right to include a 20% service charge to orders over \$200*

TIPS ARE SHARED EQUITABLY WITH ALL THE EMPLOYEES THAT HELPED CREATE YOUR DINING EXPERIENCE. BRIDER IS COMMITTED TO TAKING CARE OF OUR COMMUNITY, GUESTS, AND MOST IMPORTANTLY, OUR TEAM MEMBERS. IN AN EFFORT TO INSURE THEIR WELL-BEING, WE HAVE CHOSEN TO ADD A 5% FEE TO ALL CHECKS SO WE CAN CONTINUE TO PROVIDE OUTSTANDING SERVICE. \$30 ADDED FOR TAKEOUT ORDERS

CHECK OUR WEBSITE FOR CATERING & ONLINE ORDERS  
**DENVERBRIDER.COM**