



Lunch Plates

CONFIT CHICKEN WINGS

Bourbon Glaze (or) Buffalo
Giardiniera / 8 **G**

CALI CHICKEN CLUB SANDWICH

Bacon / Avocado / Cheddar Cheese /
Lettuce / Chipotle Mayo / Chips / 13

STEAK SANDWICH

Mushrooms / Swiss Cheese /
Crispy Onions / Horseradish Mayo /
Chips / 13

ALBONDIGAS GRINDER

Spanish Meatballs / Sofrito / Lime
Crema / Manchego Cheese / Chips / 11

PORK BELLY SANDWICH

Crispy Pork Belly / House Bread /
Gruyere / Fig Balsamic Grilled Onions /
Apple Butter / Arugula / Chips / 12

CENTRAL BOXCAR BURGER*

House Made Bun / Caramelized Onions /
Bacon / Blue Cheese / Fries / 14

Soups & Salads

CAULIFLOWER & ALMOND SOUP

Grilled House Bread /
5 Cup / 8 Bowl **G** **V**

TUSCAN GREEN SALAD

Tuscan Greens / Apples / Dried
Cranberries / Goat Cheese / Red Onions /
Champagne Vinaigrette / 9 **G**

➔ Add Protein

House Bacon 2, Grilled Chicken 5,
Grilled Shrimp 7, Grilled Steak* 5,
Avocado 2

TROUT PANZANELLA

Colorado Trout / Orange / Fennel /
Tarragon Crème Fraiche / Castelvetroano
Olives / Arugula / 14

CHILAQUILES*

Braised Pork / Salsa Roja / Crema /
Easy Eggs / 11 **G**

STEAK FRITES*

Sunny Eggs / Herb Butter / Fries / 15 **G**

BAJA SHRIMP TACOS

Tempura Shrimp / Cabbage / Onion /
Cilantro / Chipotle Mayo / Avocado / 12 **G**

OX TAIL RAGU

Hazelnut Cavatelli / Ricotta Salata /
Mustard Frills / 16

SHAKSHUKA

Sunny Eggs / Moroccan Stewed
Tomatoes / Garbanzos / Grilled
Flatbread / Ricotta Salata /
Cilantro / 11 **G** **V**

SHRIMP BISQUE

Shrimp Oil / Grilled House Bread /
Fennel / 6 Cup / 9 Bowl

SPANISH WEDGE

Baby Romaine / Chorizo / Marcona
Almonds / Hard Boiled Egg / Manchego
Cheese / Garbanzo Puree / Olive
Vinaigrette / 12 **G**

KIMCHI CAESAR SALAD

Napa and Red Cabbage / Peanuts /
Cilantro / Onions / Spicy White Soy
Caesar / 10 **G**

Libations

Seasonal Craft Beers

Ask Server for Details / 5

WINE

Prosecco Brut / 8

Storypoint

Chardonnay / 9

Andient Peaks

Sauvignon Blanc / 10

Orin Swift Location F

Syrah, Genache / 11

Brandborg

Pinot Noir / 12

COCKTAILS

Negroni

Cap Rock Gin / Campari / Sweet
Vermouth / 12

Boardwalk Bulleit

Bulleit Bourbon / Campari /
Grapefruit / Orgeat / Champagne / 12

The Cat's Pajamas

Four Roses Bourbon / Honey /
Lemon / Soda / 9

NON ALCOHOLIC

Boylan's All Natural Sodas / 3

Add a Side / Fries 5, Chips 4, Fruit 5, House Side Salad 5

G - Gluten-Free by Request **V** - Vegan by Request

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



You Should Know...



BRUNCH

Which came first, the chicken or the egg?

Debate it over \$12 Endless Mimosas

SATURDAY & SUNDAY - 10AM - 2PM.



HAPPY HOUR

All Night Tuesday & Sunday

Wednesday - Saturday 2:00 pm - 6:00 pm

Free Views from our Patio!



WHISKEY

We have nearly 200 American Whiskies, one of the largest selections in Denver. Ask to see our Whiskey Book...sip on a Signature Cocktail while you peruse.



SEASON'S EATINGS. Chef Jesse Vega rejuvenates our menus seasonally using fresh ingredients and local purveyors whenever possible.



ARE WE FRIENDS YET?



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