



## 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 / Cheddar 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, Egg 1

### BASS PANZANELLA

Colorado Bass / 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 Pappardelle / 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?



[centralbistrodenver](#) | [@EatDrinkCentral](#) | [Central Bistro & Bar](#)

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