

SUMMER

AT HELL'S BACKBONE GRILL & FARM
AUGUST 7, 2023

from our farm

apricots • crabapples
cherries • chamomile
peaches • strawberries
rhubarb • thyme • plums
lavender • calendula • borage
kale • garlic • goosefoot
sage • rosemary • juniper
edible flowers • table flowers
purslane • roses & EGGS
from our happy flock

from our partner farms

BOULDER CREEK MEATS
pastured lamb
LEFEVRE RANCH
pastured beef
HALFACRES FARM
greens • veggies • herbs
SALTY DOG FARM
radishes • collards
& flowers
WORDEN FARMS
fremont beans
MESA FARM
goat cheese

THINGS TO KEEP IN MIND

LIKE HEAT? ask for our
complimentary "she devil" sauce

22% GRATUITY added
for groups of 6 or more

NO SEPARATE CHECKS
for groups of 6 or more

PLEASE, no talking on cell
phones in the dining areas

♥ **FOOD ITEMS** that are
wheat & gluten-free

▼ **FOOD ITEMS** that can
be made vegan

🥜 **FOOD ITEMS** that
contain nuts or seeds

*see reverse for allergen information



GOOD EVENING & WELCOME!

SMALL PLATES & SALADS

BLUE RIBBON

BLACK-POWDER BISCUITS

with whipped sage butter
two biscuits for 2.50 or four biscuits for 4.50

THE AWARD-WINNING BACKBONE HOUSE SALAD 15

organic lettuces, toasted pepitas,
super sweet dehydrated corn,
local apricots & jicama
with a honey-chile vinaigrette ♥ 🥜 ▼
ADD house smoked trout or tofu for 7 more
ADD organic chicken for 8 more

TEA CUP OF OUR DELICIOUS THREE SISTERS POSOLE 7

black beans, red posole corn,
butternut squash & green chile ♥ ▼

TEA CUP OF GREEN GAZPACHO 7

bright & creamy cucumber, basil
& farm garlic with a hint of spice ♥

WIINUUCH BEAN CHARRO 12

(the Ute name for fremont beans)
wild mushroom chile broth,
sage oil, herbs & lavosh crackers ▼

SMOKED TROUT-PECAN PATÉ 14

with toasties, carrots,
radish & cucumber 🥜

GREEN CHILE MEATBALLS 12

boulder grass-fed & finished beef
on a pool of jalapeño cilantro crema
topped with roasted red pepper sauce ♥

SHE DEVEILED FARM EGGS 7

spicy with habanero
& bright with lime ♥
ADD an additional egg for 1.50 more

PICKLE PARTY for one 7 or to share 12

an assortment of sweet, spicy & savory ♥ ▼

MAIN COURSES

BISON TENDERLOIN 48

grilled colorado bison
with our signature spicy steak rub
& poblano crema
lemony mashed potatoes
& organic vegetables ♥

GRILLED PORK TENDERLOIN CHOP 38

with local stonefruit bbq sauce
lemony mashed potatoes
& organic vegetables ♥

LEMONY CLUCK 36

pan-seared organic chicken breast
in a zingy sauce of lemon & shallot
parsley'd jasmine rice
& organic vegetables ♥

JUNIPER CAESAR 22

grilled romaine hearts, fried capers,
sultanas & hand-grated parmesan ♥
ADD house smoked trout or tofu for 7 more
ADD organic chicken for 8 more

HANDMADE PAPPARDELLE 30

creamy cilantro & pecan pesto
with grape tomatoes,
fresh shaved parmesan, toasted pecans
& organic vegetables 🥜
ADD house smoked trout or tofu for 7 more
ADD organic chicken for 8 more

SPICY COWGAL CHIPOTLE MEATLOAF 29

local grass-fed & finished beef
spicy backbone sauce
lemony mashed potatoes
& organic vegetables

THE DINNER JENCHILADA 32

choice of: farmy calabacitas
or green chile beef
in a spicy habanero corn cream sauce
cilantro-pepita green rice
& organic vegetables ♥ 🥜

BEVERAGES

agua fresca 9

ghia spritz 10
non-alcoholic aperitif
with soda & a twist

phony negroni 10
non-alcoholic aperitif
served over ice
with a twist

organic iced tea 6
choice of: black & hibiscus

**bottomless pot
of organic & fair-trade
loose-leaf tea** 6
choice of: signature herbal,
english breakfast,
peppermint or chamomile

**hot, organic &
fair-trade coffee** 6
choice of: regular or decaf

french press coffee carafe
(*extra strong!*) 8

**san pellegrino
sparkling mineral water**
750 ml/6

boylan soda 6
choice of: grape
or orange

HELL'S DESSERTS

**CHOCOLATE CHILE
CREAM POT** 13
rich chocolate custard,
a kiss of chimayo chile
& just-whipped cream ♥

**FRUITS OF SUMMER
CHEESECAKE PIE** 15
with farm apricot compote
& whipped cream

**S'MORES HOT FUDGE
SUNDAE** 15
organic vanilla ice cream,
house-made graham cracker,
meringue crumble,
torched marshmallow
& chocolate syrup

**APRICOT WHITE
CHOCOLATE ALMOND
BREAD PUDDING** 14
with white chocolate
crème anglaise 🍪

**SALTED CHOCOLATE
CHUNK COOKIE** 7 ♥
ADD a scoop of organic
vanilla ice cream for 3 more

**BABY'S GOT THE BLUES
FUDGE BROWNIE** 7 ♥
ADD a scoop of organic
vanilla ice cream for 3 more

* ASK about our vegan
dessert options *

OUR FARMSTAND

PAPER GOODS

OUR AWARD WINNING COOKBOOKS:

With a Measure of Grace 35
This Immeasurable Place 40
hbg postcard .50/each • hbg sticker 4

BOOKS WE RECOMMEND:

A History of Kindness 16 • *Airmail* 16 • *Behind the Bears Ears* 16 •
Change of Heart 17 • *Confluence* 19 • *Desert Cabal* 12 • *Leave It As It Is*
18 • *Path of Light* 20 • *Processed Meats* 19 • *Seasons* 19 • *Stone Desert*
22 • *The Power of Mind* 19 • *This Desert Hides Nothing* 16 • *Tracing*
Time 19 • *Virga & Bone* 15 • *Writing Away* 20 • *What's Good* 27 •
Seasons 19 • *Why We Cook* 25

SEASONAL GOODS

boulder jam, jelly & butter 6/4^{oz} • 12/8^{oz}
stone ground lemon-sage mustard 10/8^{oz}
hell's own pickles & relish 10/8^{oz} • 14/16^{oz} • 24/32^{oz}

STAPLES

peanut butter falcon dog biscuits 8
maple crisp & crumble granola 16/1^{lb}
blue ribbon black-powder biscuit mix 12
blue corn pancake mix 12
cinna-graham pancake mix 12
dreamy creamy hot & steamy oats 8
best EVER breakfast beans 8
lavender grinding salt 12
desert in a jar spice rub 14
sugar & spice pork rub 9
jenchilada chile sauce mix 14
chile powders: chimayo • guajillo • pasilla 6/2^{oz}
Redmond Real Salt® 14
organic blue cornmeal 7/1^{lb}
super sweet dehydrated corn 15/10^{oz}
christmas red posole corn 10/1^{lb}
cowgal chipper cookie mix 15
gluten-free golden palomino cookie mix 15
gluten-free dark magic gingerbread mix 15
signature blend coffee (*regular or decaf*) 15/1^{lb}
looseleaf tea: herbal 6/ea

APPAREL

visors & hats 26
short sleeved t-shirts 30
long sleeved t-shirts 36
aprons: turquoise • black • pink 30

HOUSEWARES

signature mugs 26-32
prayer flags 10/small set of 10 • 20/large set of 25
View our full selection of goods at hellsbackbonegrill.com/shop



ALLERGEN INFORMATION

MANY OF OUR DISHES can be adapted to your dietary specifications. However, everything is prepared in a kitchen that also uses wheat & nuts, so we cannot guarantee zero cross contamination.

PLEASE COMMUNICATE ALL ALLERGIES to your server, even if you think a certain dish is allergen-free.

COMMON ALLERGENS USED IN OUR MENU:
wheat, dairy, eggs,
pepitas (pumpkin seeds),
piñons (pine nuts), tree nuts.

CONSUMING RAW OR UNDERCOOKED MEAT
fish or eggs may increase
your risk of foodborne illness.