

# vertical

BISTRO & TAP

## SMALL BITES

**BUFFALO BRUSSELS SPROUTS 11**  
crispy brussels sprouts / bleu cheese crumbles  
zesty buffalo sauce / candied pecans

▲ **FIRECRACKER SHRIMP 13**  
tempura battered / sweet & spicy thai chili  
toasted sesame seeds / brussels slaw

🌿 **BAKED AVOCADO 12**  
goat cheese / roasted corn / crumbled bacon  
arugula / heirloom tomato / balsamic

**TUNA TARTARE 19**  
ginger ponzu / avocado / crispy wonton  
cucumber / wasabi mayo / pickled ginger

## SOUP & SALAD

add: chicken 5 / tuna 12 / shrimp 7

🌿 **VERTICAL HOUSE SALAD 10**  
bibb lettuce / bacon / heirloom tomato / bleu cheese  
pickled red onion / lemon herb vinaigrette

🌿 **SPINACH SALAD 7/12**  
honeycrisp apple / goat cheese  
candied pecans / maple fig balsamic

🌿 **COLORADO ELK CHILI 9/13**  
ground elk / bell pepper / plum tomato  
kidney beans / sharp yellow cheddar

**SOUP OF THE DAY 8/12**  
ask your server about todays  
seasonal homemade option

**SOUP AND SALAD COMBO**  
cup of soup or chili / half salad  
priced as listed on menu

## LUNCH ENTREES

all sandwiches served with seasoned fries - slight upcharge for substitutions - \$2 upcharge for gluten free bun

🌿▲ **THE PLAIN JANE BURGER** all-natural colorado beef / wild arugula / tomato 14

🌿▲ **THE LUMBERJACK BURGER** all-natural colorado beef / smokehouse bacon / pickle  
sharp yellow cheddar / wild arugula / tomato 18

**WILD MUSHROOM RAVIOLI** caramelized wild mushroom / sautéed spinach / asiago  
marsala cream sauce / served in an iron skillet 28

▲ **ASIAGO CRUSTED SCALLOPS** roasted butternut squash risotto / garlicky asparagus  
roasted red peppers / asiago-panko crust 36

🌿 **PULLED PORK HOAGIE** braised pork shoulder / housemade bbq sauce / pickles  
crispy onion straws 13

🌿 **VERTICAL CUBANO** duroc ham / mojo braised pork / dijonnaise  
swiss cheese / dill pickles 15

🌿▲ **AVO-RADO CHICKEN SANDWICH** grilled or crispy / avocado spread / provolone cheese  
chipotle ranch / wild baby arugula / sliced tomato 14

🌿▲ **BEEF TENDERLOIN MEDALLIONS** 6 or 9 ounces beef tenderloin / asiago risotto 40 / 45  
cumin roasted tri-color baby carrots / rosemary demi-glace

## ELEVATED SIDES

SEASONED FRIES	7	🌿 GARLICKY ASPARAGUS	9
CRISPY TATER TOTS	8	TRUFFLE MAC N CHEESE	12
🌿 ASIAGO RISOTTO	9	🌿 CUMIN ROASTED CARROTS	9
🌿 CREAMY POLENTA	8	🌿 BUTTERNUT SQUASH RISOTTO	10

▲ items may be cooked to order. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness  
🌿 gluten-free friendly available upon request. while we will do our best to omit any gluten, we are not a gluten-free kitchen and can make no guarantee

GENERAL MANAGER: COLIN GILROYSMITH EXECUTIVE CHEF: ROBERT BROWN CATERING: SABRINA@DOWNTHESTREETEATS.COM