

# BOULDER'S BISTRO & BREW



BEER MENU



POUR  
YOURSELF  
A TALL ONE  
OR A  
SMALL ONE!

## SHAREABLES

### HUMMUS PLATTER - \$13.00

Roasted balsamic tomatoes on a bed of our house made lemon garlic hummus. Served with seasonal veggies for dipping, and pita bread or vegan gluten free lawash. Add Lamb Hashweh - \$4.00

### ARGENTINIAN CHIPA - \$10.00

Our friends at Detroit Empacho shared this authentic cheese bread recipe with us! Served hot out of the oven with marinara.

### PRETZEL BITES - \$10.00

Locally made for us by Rising Stars Academy. Served with warm beer cheese, and choice of pub or honey mustard.

### CHIPS AND SALSA - \$7.00

Tortilla chips served with fire roasted salsa and fresh salsa verde.

### BOULDER'S WINGS - \$12.00

Roasted wings with choice of sauce; House, Buffalo, BBQ or General Tso. Served with carrots, celery and ranch upon request.

### CHICKEN TENDERS - \$12.00

Air fried breaded tenders (6) with choice of sauce; House, Buffalo, BBQ, General Tso or Honey Mustard. Served with carrots, celery and ranch upon request.

### ITALIAN MEATBALLS W/ RICOTTA - \$11.00

1/2 pound baked in marinara. Served with herbed focaccia.

### SESAME CHICKEN POTSTICKERS - \$9.00

Served on a bed of baby spinach topped with General Tso sauce, scallions & sesame seeds.

### BOULDER'S FRIES - \$9.00

Seasoned waffle fries smothered in house beer cheese, topped with bacon and green onions.

### NAKED WAFFLE FRIES - \$5.00

Served with ranch or ketchup.

### CHICKEN QUESADILLA - \$11.00

Toasted flour tortilla stuffed with chicken, cheddar and mozzarella. Served with salsa and sour cream. Gluten-free tortillas available upon request.

### BLACK BEAN & CORN QUESADILLA - \$11.00

Toasted flour tortilla stuffed with black beans, sweet corn, roasted peppers, cheddar and mozzarella. Served with salsa and sour cream. Gluten-free tortillas available upon request.

## PINSA

Roman-style pizza crust is crisp, airy and hand pressed. A blend of flours, wheat, rice, soy and sourdough. (Detroit Gluten Free crust available for \$5.00)

### ARUGULA - \$14.00

White pizza with garlic butter, ricotta, mozzarella, white cheddar, smoked provolone, asiago, lemon vinaigrette arugula salad, honey drizzle.

### PEPPERONI - \$12.00

San Marzano marinara, mozzarella, white cheddar, smoked provolone, asiago, old world pepperoni.

### SIX CHEESE - \$12.00

San Marzano marinara, mozzarella, white cheddar, smoked provolone, asiago, ricotta. Topped with Parmesan and Italian Parsley.

### BBQ CHICKEN - \$15.00

Tangy bbq sauce, chicken, red onion, bacon, cheddar, mozzarella, provolone, topped with cilantro.

### MEDITERRANEAN - \$15.00

Hummus, spinach, grape tomatoes, red onions, black olives.

### PINSA OF THE MONTH

Ask your server about our rotating seasonal creations.



BOULDER'S  
SPECIALTY



VEGAN



GLUTEN FREE



VEGETARIAN



# BOULDER'S



## BISTRO & BREW

### SANDWICHES

Served with Better Made chips and dill pickle chips.

#### BEER CHEESE STEAK - \$12.50

Thinly sliced premium steak smothered in our beer cheese with roasted peppers and onions on a toasted brioche roll.

#### CLASSIC CRISPY CHICKEN - \$11.00

Breaded air fried chicken breast on a garlic butter toasted brioche bun with lettuce, American cheese and choice of sauce; Buffalo, BBQ, General Tso, Honey mustard, Ranch.

#### GARDEN VEGGIE BURGER - \$9.00

Savory blend of vegetables, soy protein, and whole grain oats. Served on a toasted brioche bun with lettuce, tomato upon request, red onion with baja dressing, honey mustard or persillade sauce.

#### BOULDER'S BURGER - \$9.00

All beef patty on a garlic butter toasted brioche bun with lettuce, red onion, American cheese or provolone.

Tomatoes upon request. Add extra patty - \$4.00

#### SMOKED BRATWURST - \$8.00

Quarter pound applewood smoked brat on a soft brioche roll. With pub mustard and red cabbage kraut.

### SALADS & SOUPS

Add grilled chicken - \$5.00

#### SPINACH & ROMAINE CAESAR - \$11.00

Vegan Caesar dressing, green onion, tomatoes, nutritional yeast topped with roasted favas and nutritional yeast.

#### QUINOA TACO SALAD - \$13.00

Protein and fiber rich chipotle flavored quinoa, cheddar cheese, corn, blackbeans, roasted peppers and onions, cilantro, grape tomatoes, black olives, on a bed of romaine, fresh lime and baja dressing.

#### BOULDER'S LEAFY GREEN - \$7.00

A classic side salad of Spinach, Romaine, Cucumber, tomato and herbs. Choice of dressing; lemon vinaigrette (vegan), Tahini Caesar (vegan), Persillade (vegan), Baja or Ranch.

#### VEGETABLE LENTIL SOUP - \$7.00

Sun-dried tomato broth with lentils, potatoes and carrots.

#### CACTUS BEEF AND BEAN CHILI - \$8.00

Southwestern chili with savory cactus, ground beef, northern beans and a rich tomato broth.

## SMOOTHIES

ALL 20 OZ - \$8.25

BOULDER'S SMOOTHIES ARE MADE WITH 100% FRUIT AND NO ADDED SUGAR. NATURALLY SWEETENED WITH HONEY OR AGAVE

#### BERRY-DAIRY FREE

Oj, Berries, Mango and Banana.

#### GREEN DETOX

Lime Juice, Apple, Kale, Spinach, Honey, Coconut Water.

#### CHOCO BANANA

Almond milk, Banana, Yogurt, Peanut Butter, Cocoa.

#### TROPICAL CITRUS

Pineapple, Mango, Coconut Water, Orange Juice

#### OATMEAL CHIA

Oat milk, Banana, Oats, Chia Seeds, Almond Butter, Honey, Cinnamon.

#### SMOOTHIE OF THE MONTH

Ask your server about our rotating seasonal creations.



## BUILD YOUR OWN SMOOTHIE

ALL 20 OZ - \$8.25

#### BASE

##### CHOOSE 1-2

Orange Juice  
Lime Juice  
Lemon Juice  
Coconut Water  
Almond Milk  
Oat Milk  
Filtered Water

#### PROTEIN

##### CHOOSE 1

Yogurt  
Peanut Butter  
Almond Butter  
Chia Seeds  
Oats

#### ENHANCERS

##### CHOOSE 1-2

Candied Ginger  
Cinnamon  
Honey  
100% Cocoa Powder  
Turmeric  
Agave

#### PROTEIN POWDERS

\$2.50 - EACH

Whey Protein  
Pea Protein

#### FRUITS & VEGGIES

##### CHOOSE 3-4

Mango  
Berry Mix  
Blueberries  
Strawberries  
Pineapple  
Kale  
Spinach  
Apples  
Carrot  
Cucumber