



TILL

FARM-INSPIRED
OPEN KITCHEN & MERCANTILE

*FRESH SUSHI

Nigiri | 15

5pc Chef's Selection

New Style Sashimi | 17

Yellowtail/Jalepeño/Cilantro/
Mushroom Ponzu

Albacore/Olive Oil/Red Onion/
Ponzu/Ginger

ROLLS

Spicy Tuna | 12

Spicy Ahi/Cucumber/Avocado/
Aioli

Lemon Drop | 15

Dungeness Crab/Cucumber/
Avocado/Salmon/Lemon

Crunchy Spider | 14

Dungeness Crab/Soft Shell
Crab/Cucumber/Avocado

California | 12

Dungeness Crab/Cucumber/
Avocado

North Beach | 17

Dungeness Crab/Cucumber/
Avocado/Seaweed Salad/Spicy
Tuna Poke

CRAFTED COCKTAILS

By Way of Bees | 11

Rum, Colorado honey, bee pollen

Italian Greyhound | 10

Tito's vodka, campari, grapefruit

Till Margarita | 11

Azunia blanco tequila, agave, lime

Rye Manhattan | 12

Rittenhouse rye, carpano antica,
bitters

Berries and Bubbles | 12

Cap Rock vodka, fresh berries,
prosecco

Lavender Lilly | 11

Lee Spirit's Lavender gin, lime,
pineapple, mint

SCRATCH SODAS

Ginger Beer | 4

Grapefruit | 4

Mint Limeade | 4

Pineapple | 4

JUST GETTING STARTED

Wood grilled artichoke with lemon aioli | 12

Corner Post beef meatballs with whipped ricotta, caramelized vegetables,
palisade green chili jam | 12

Aged goat cheese spread with fines herbs, madjool dates and grilled
sourdough bread | 11

Our bread with whipped Colorado honey butter and sea salt | 5

Whole roasted cauliflower with, red onion, tahini and cilantro | 8

Creamy Mac and Cheese topped with crispy bacon and onion | 15

Colorado grass-fed beef chili with sharp cheddar | 8

Today's soup | 7

EAT YOUR VEGETABLES

House Salad with One Town Farm greens, red wine vinaigrette, strawberry,
chia seeds, and goat cheese cabecou | 11

Chopped salad with local lettuces, Rancho Gordo beans, local carrots,
avocado, beets, pole beans, and feta | 15

Shrimp Louie salad with sweet little gems, bacon, hard boiled egg, avocado,
thousand island dressing, and cherry tomatoes | 18

The Butter Wedge with Pt. Reyes blue cheese dressing, bacon, pickled red
onion, and oak-charred cherry tomatoes | 12

Local beet salad with citrus dressing, yogurt, pepitas, and fresh dill | 12

SIDE ITEMS

Miner's style potatoes with crispy herbs and grana padano | 5

Broccolini with lemon dressing and parmesan | 6

Milberger Farms green chili grits | 5

Pole beans with fingerling potatoes and herb butter | 6

COLORADO SOURDOUGH PIZZA

Roasted porchetta with arugula, fennel pollen and pecorino romano | 18

Pancetta, pecorino, crema, egg and black pepper | 15

Tomato, mozzarella and basil | 13

Mushroom, tallegio and charred onion | 15

Fennel sausage, crispy kale and reggiano | 14

ENTRÉES

Wild mushroom risotto with fines herbs, grana padano | 18

Brined pork chop with green chile grits, braised greens, grilled palisade
peaches, purslane and shaved parmesan | 28

Buttermilk shrimp with remoulade, cocktail sauce, potato, and peanut
cole slaw | 21

Pecan smoked beef short ribs with mustard bbq, peanut cole slaw, and
crispy potatoes | 26

Brick chicken with celery root purée, braised rainbow chard, and salsa verde | 21

BLTA with our pullman bread, bacon, heirloom tomato, avocado, sharp
cheddar, roasted pepper and local bibb | 14

Oak grilled trout with freshly dug potatoes, pole beans and herb butter | 24

Colorado lamb burger with feta, rosemary aioli and tomato | 16

Colorado grass-fed beef burger with sharp cheddar and MMPK | 15

*add sunny side egg | 3

Colorado cut of the day | MKT

***"Here at TILL Kitchen we craft each dish with care; we kindly ask that
you keep changes and substitutions to a minimum. Thank you"***

Special thanks to our farms and purveyors. One Town Farm, Corner Post
Meats, Black Forest Aquaponics, Arkansas Valley Organic Growers, Milberger Farms, Switchback Coffee Roasters,
Axe and the Oak, Distillery 291, Lee Spirits, Cap Rock.

Wine

SPARKLING & CHAMPAGNE

Roederer , Anderson Valley nv	8 32
Schramsberg Brut Rosé '13, North Coast	11 52
Gloria Ferrer Royal Cuvée '07, Carneros	42
Billecart-Salmon Brut Rosé nv, Marne, France	88
Vilmart Grand Cellier d'Or '11, Riems, France	96

SAUVIGNON BLANC

Long Meadow Ranch '14, Napa	9 32
Otto's Constant Dream '15, Marlborough, NZ	9 32
Cliff Lede '14, Napa	30
Cade '15, Napa	36
Merry Edwards '13, Russian River	48

CHARDONNAY

Miner Family '14, Napa	on tap 10
Mer Soleil '13, Santa Barbara County	12 42
Frank Family '13, Napa	12 44
Cuvaision '13, Carneros	36
the Gardener '12, Russian River	44
Arnot-Roberts Watson '14, Napa	54
Bonaccorsi Melville '13, Santa Rita Hills	58
Mayacamas '13, Napa	62
Flowers '14, Sonoma Coast	68
Shafer Red Shoulder Ranch '14, Carneros	82
Kistler '13, Sonoma Mt.	92

ROSÉ

Hogwash '15, California	8 28
Big Table Farms '15, Oregon	32
Scribe '15, Sonoma	42
Terrebrune Bandol '15, Provence, France	56

RIESLING

Leitz Dragonstone '14, Germany	8 28
Trefethen Dry '14, Napa	8 28
Donnhoff '15, Nahe, Germany	44

VIOGNIER

Triennes 14, Provence, France	8 28
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PINOT GRIGIO

J. Hofstatter '14, Alto-Adige, Italy	9 32
Elena Walch '14, Alto-Adige, Italy	34

MERLOT

Flora Springs '13, Napa	10 34
Peju '13, Napa	48
Hourglass Blueline '13, Napa	78
Pride Mt. '13, Napa/Sonoma Counties	78
LaJota Howell Mt. '12, Napa	92

CABERNET SAUVIGNON & CABERNET BLENDS

Fisticuffs '12, Napa	11 42
Round Pond Rutherford '13, Napa	16 62
Lang & Reed Cabernet Franc '13, North Coast	42
Scholium Project Wolfskill '13, Susiun Valley	52
Orin Swift Palermo '14, Napa	62
Leviathan '12, California	74
Robert Craig '13, Napa	76
Groth '12, Napa	78
Cakebread '13, Napa	88
Silver Oak '11, Alexander Valley	88
Caymus '14, Napa	96
Lewis '13, Napa	98
Shafer One Point Five '13, Napa	110

PINOT NOIR

Pali Bluffs '14, Russian River	9 32
ZD '13, Carneros	12 44
Melville '13, Santa Rita Hills	42
Etude '14, Carneros	44
Hirsch Bohan-Dillon '14, Sonoma Coast	58
Loring Graham Green Valley '13, Russian River	64
Rivers Marie Occidental '14, Sonoma Coast	76
Ken Wright Abbott Claim '14, Oregon	78
Radio Coteau La Neblina '13, Sonoma Coast	78
DuMol '13, Russian River	98
Kosta Browne '14, Russian River	125

SYRAH

the Paring '13, Santa Ynez Valley	9 32
Proper Estate '12, Walla Walla, Washington	58
Amon-Ra , Barossa Valley '13, Australia	120

ZINFANDEL

Turley Juvenile '14, California	10 36
Bedrock Old Vine '14, Sonoma	42
Ridge Pagani Ranch '13, Sonoma	54
Elyse Howell Mt. '11, Napa	56
Robert Biale Black Chicken '13, Napa	68

INTERESTING REDS

Atteca , Calatayud '13, Spain	8 28
Shatter '12, Maury, France	10 36
Melis Elix '13, Priorat, Spain	14 46
Gargiulo Family Aprile, '13, Oakville	76
Ciacci Piccolomini '11, Brunello di Montalcino, Italy	86
Domaine Tempier '13, Bandol, France	68
Muga Prado Enea '06, Rioja, Spain	98

Beer

TAP

Rocky Mountain Amber Ale Colorado Springs, CO 6
Milk Stout Nitro Left Hand Brewing 7
Red Leg Wit Colorado Springs, CO 6
Red Leg Blue Nose Brown Ale Colorado Springs, CO 6
Odell IPA Odell Brewing Co. 6
Red Rocket Pale Ale Bristol Brewing Co. 5

BOTTLE

Stone IPA Stone Brewing 6
Wussie Pilsner Arrogant Brewing 5
Upslope Lager Boulder, CO 6
River North White Ale Denver, CO 6
Coors Light Golden, CO 4

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

LUNCH/DINNER
FALL 2016

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TILL

Brunch Menu

TO DRINK

Mimosa | 9

Bacon Bloody Mary

local vodka, bacon, pickles | 11

Fresh Squeezed OJ | 6

FOR THE TABLE

Aged Goat Cheese Spread

with madjool dates, fines herbs
and sourdough bread | 11

Salted Caramel Bread Pudding | 6

ENTREES

Avocado toast with extra virgin
olive oil, lemon, soft scrambled
egg and mixed greens | 13

Colorado Steak & Eggs sunny
side up with crispy potatoes | 21

Breakfast pizza on sourdough
with maple-sage sausage,
pancetta, soft scramble egg,
fontina, and greens | 14

Beef Shortrib Hash with farm egg
and bordelaise | 16

**Gluten Free Cast Iron banana
pancake** with fresh berries, whipped
creme fraiche and maple syrup | 13

Smoked chicken chilaquiles with
farm egg, tortillas, queso fresco,
crema, roasted tomatillo, black
beans, cilantro and avocado | 14

Garden Quiche with leeks,
mushrooms and gruyere | 15

Biscuits & Gravy with smoked
bacon and sunny side egg | 15

SIDES

Creamy Grits with green chili
and cheddar | 6

Applewood Smoked Bacon | 6