

(720) 571-1979

<http://boulder.noshdelivery.co>

Aperitivo

Tapas & Small Plates

Honey Goat Cheese Schmeat	\$8.00
<i>french baguette slices, goat cheese, honey, herbs de provence, arugula.</i>	
Bruschetta	\$8.00
<i>Baby heirloom tomatoes, mozzarella, balsamic vinaigrette, basil, baguette.</i>	
Gourmet Marinated Olives	\$8.00
<i>Pitted Olives, olive oil, red wine vinegar, feta and parmesan cheese.</i>	
Aperitivo Artichokes	\$8.00
<i>Artichokes, Thai pepper flakes, olive oil, red wine vinegar, parmesan cheese.</i>	
Hummus and Pita Bread	\$8.00
<i>Hummus, chimichurri sauce, parsley, pita bread.</i>	
Fig & Proscuitto Flat Bread	\$8.00
<i>Fig jam, honey goat cheese, proscuitto, arugula.</i>	
Margarita Flat Bread	\$8.00
<i>Mozzarella cheese, parmesan cheese, basil.</i>	
Charcuterie Board	\$16.00
<i>Assortment of thinly sliced cured meats, baguette slices and fixings.</i>	
Cheese Board	\$16.00
<i>Our cheese plate is built for sharing with friends and features an assortment of artisanal cheeses.</i>	
Cheese & Charcuterie Board	\$22.00
Combo	

Salads

Caesar Salad	\$10.00
<i>Romaine lettuce, croutons, parmesan cheese and gourmet Caesar dressing.</i>	
Aperitivo Nicoise Salad	\$10.00
<i>Greens, haricot verts, tomatoes, cucumbers, potatoes, hardboiled egg, olives, green goddess dressing. Gluten free.</i>	
Quinoa Chimichurri Salad	\$10.00
<i>Organic greens, quinoa, onions, peppers, dried cranberries, chimichurri sauce. Gluten free and vegetarian.</i>	
Greek Salad	\$10.00
<i>Cucumber, tomatoes, peppers, onions, pitted olives, feta cheese, Greek vinaigrette. Gluten free.</i>	
Mediterranean Farro Salad	\$10.00
<i>Farro, cucumbers, peppers, dried cranberries, parsley, feta cheese, Greek vinaigrette. Vegan.</i>	
Farro & Blue Cheese Salad	\$10.00
<i>organic mixed greens, farro, onions, candied walnuts, dried cranberries, cucumbers, peppers, gorgonzola cheese, pomegranate vinaigrette. Vegan.</i>	
Spinach & Strawberry Salad	\$10.00
<i>Spinach, strawberry, candied walnuts, red onion, feta cheese, tomato and balsamic vinaigrette.</i>	

Dinner & Entrees

Ask about our gluten-free options.

Lemon Butter Gnocchi	\$18.00
<i>Gnocchi, Roasted vegetables, White wine, Butter, Crispy cappers.</i>	
Peanut Curry	\$17.00
<i>Basil, peas, carrots, red peppers choice of protein/veggies.</i>	
Beef Bourguignon	\$19.00
<i>Slow braised beef, Peas, Carrots, Celery, Onions, Roasted potatoes. Gluten free.</i>	
Penne Jambalaya	\$19.00
<i>Creamy Cajun sauce, Andouille sausage, Penne pasta, Peppers, Tomatoes, Onions, Chicken and Shrimp.</i>	
Pan Seared Salmon	\$19.00
<i>Israeli couscous, roasted vegetables and citrus gastrique.</i>	
Oven Roasted Mahi Mahi & Mango Cilantro Coulis	\$19.00
<i>Roasted vegetables, farro, mango cilantro coulis sauce.</i>	
Risotto and Mushrooms	\$17.00
<i>Parmesan risotto, mushrooms, Aceto balsamico de Modena. Gluten free.</i>	
Panang Curry	\$17.00
<i>Coconut milk, Panang curry, peas & carrots, Thai basil, side of white rice, choice of protein/veggies.</i>	
Vegetable Medley and Quinoa	\$15.00
<i>Roasted vegetables, quinoa, avocado vinaigrette, aceto balsamico de Modena.</i>	
Fettuccini and Chicken Cacciatore	\$17.00
<i>Fettuccini pasta, tomato sauce, onions, peppers, diced tomatoes, cappers, garlic, white wine, oregano, basil, parsley.</i>	
Fettuccini ai Funghi	\$17.00
<i>Fettuccine pasta, vodka sauce, wild mushrooms, parmesan cheese, sun dried tomatoes.</i>	
Chicken Penne Alfredo	\$17.00
<i>Penne pasta, roasted chicken with Alfredo sauce.</i>	
Penne Primavera	\$17.00
<i>Roasted vegetables, Pink sauce, Parmesan cheese.</i>	
Creamy Pesto Penne Pasta	\$17.00
<i>Creamy pesto sauce, penne pasta, choice of veggies or protien.</i>	
Creamy Pesto Risotto	\$17.00
<i>Creamy pesto parmesan risotto, with choice of proteins or vegetables. Gluten free.</i>	
Specials	
Crispy Coconut Shrimp	\$8.00
<i>5 Crispy coconut shrimp with sweet chilli sauce.</i>	
Crispy Cheese Ravioli	\$8.00
<i>Fried Cheese Ravioli's, marinara sauce, parmesan cheese.</i>	

Frappe & Smoothie

Frappe (16 oz.)	\$4.50
Smoothie (16 oz.)	\$4.50

Patisserie & Bakery Items

Bakery.

Chocolate Brownie - Gluten Free	\$3.50
Strawberry Croissant	\$4.00
Pain au Chocolat (Chocolate Croissant)	\$3.50
Butter Croissant	\$3.50
Banana Bread	\$3.00
Lemon Bread	\$3.00

Espresso

Espresso Shots	\$2.00
<i>Single or double shot of Lavazza espresso.</i>	
Americano (16 oz.)	\$3.50
<i>Double espresso with hot water.</i>	
Latte (16 oz.)	\$4.00
<i>Double espresso with steamed milk.</i>	
Flavored Latte (16 oz.)	\$4.50
<i>Double espresso with steamed milk, flavored syrup.</i>	
Cortado	\$3.50
<i>Double espresso with equal parts steamed milk with foam.</i>	
Cappuccino (16 oz.)	\$4.00
<i>Espresso with steamed milk foam.</i>	
Iced Coffee	\$3.00
<i>Lavazza coffee with ice.</i>	

Drinks

Soft Drink (16 oz.)	\$3.00
Pellegrino	\$4.50
<i>Sparkling Natural Mineral Water, 500 mL bottle.</i>	
Iced Tea (16 oz)	\$3.00
<i>Iced black or green tea.</i>	
Arnold Palmer	\$3.00
<i>Black tea and lemonade.</i>	
Thai Iced Tea (16 oz.)	\$3.50
<i>Thai tea, milk or alternative milk, sweetened or unsweetened.</i>	
Hot Chocolate (16 oz.)	\$3.50
Peppermint Hot Chocolate (16 oz.)	\$4.00
Italian Soda (16 oz.)	\$3.00
<i>Soft drink made from carbonated water and flavored syrup.</i>	
Chai Tea Latte (16 oz.)	\$4.50
<i>Black tea infused with cinnamon, clove and other warming spices combined with steamed milk.</i>	

Desserts

Affogato	\$7.00
<i>Choice of gelato with a single shot of espresso poured on top.</i>	
Carrot Cake Slice	\$7.00
<i>Carrot Cake slice served with</i>	

Gluten free and vegan.

Truffle Parmesan Fries	\$8.00
<i>Truffle Parmesan Fries with a side of chipotle aioli.</i>	
Garlic Parmesan Fries	\$7.00
<i>Garlic Parmesan Fries with a side of chipotle aioli.</i>	
Korean BBQ Chicken Sandwich	\$15.00
<i>Breaded fried chicken, brioche bread, onions, lettuce, house Korean BBQ sauce, with a side of French fries and Ketchup.</i>	
Chicken Parmesan Sandwich	\$15.00
<i>Breaded Fried Chicken, marinara, parmesan, fresh mozzarella, Brioche Bun, with a side of french fries & Ketchup.</i>	
Fried Chicken Chipotle Sandwich	\$15.00
<i>Breaded fried chicken, Brioche bread, lettuce, tomato, onions, chipotle aioli with a side of French fries with ketchup</i>	
Crispy Coconut Shrimp Sandwich	\$15.00
<i>Fried crispy coconut shrimp, brioche bun, sweet chili sauce, chipotle aioli, lettuce and a side of fries with ketchup.</i>	

<i>berries and raspberry sauce.</i>	
Brownie Sundae	\$8.00
<i>Chocolate brownie, fruit, chocolate topping, whipped cream and your choice of gelato. Gluten free.</i>	

Brewed Hot Tea

Chamomile Tea	\$4.00
<i>Egyptian chamomile.</i>	
Coconut Crush Chai - Caffeine Free	\$4.00
<i>Rooibos, ginger root, cinnamon, shredded coconut, flavoring.</i>	
Cold Buster - Caffeine Free	\$4.00
<i>Rooibos, lemon & orange peel, hibiscus, tulsi, ginger, cinnamon, ginseng, valerian root, berries.</i>	
Strawberry Fields - Caffeine Free	\$4.00
<i>Cranberries, hibiscus, blueberries, cherries, strawberries, black currants, raspberry and strawberry flavoring.</i>	
Earl of Grey	\$4.00
<i>black tea, citrus rind, licorice root, mallow flowers, bergamot, citrus and vanilla flavoring.</i>	
Boulder Breakfast	\$4.00
<i>Black tea, pu'erh tea, calendula flowers, sunflower petals, dark chocolate flavoring.</i>	
Boulder Blues	\$4.00
<i>Green tea, mallow flowers, sunflower petals, rhubarb flavoring.</i>	
Chocolate Cherry Bomb	\$4.00
<i>Black tea, chocolate and cherry flavor.</i>	
Climbers High Chai	\$4.00
<i>High-energy blend of yerba mate , black tea, ginger, cinnamon, saffron, black pepper, peppermint, licorice root.</i>	
Coconut Cabana	\$4.00
<i>Oolong tea, shaved coconut, coconut and vanilla flavor.</i>	
Shagadelic English Breakfast	\$4.00
<i>four full black tea blend to boost your mojo.</i>	
Ginger Peach	\$4.00
<i>Black tea, organic ginger root, peach flavoring.</i>	
Organic Meditative Mind	\$4.00
<i>Organic white tea, organic jasmine pearls, organic rose petals.</i>	
Organic Jasmin Pearls Green Tea	\$4.00
Organic Oolong Tea	\$4.00
Organic Five Leaf Ginseng Tea	\$4.00
Toasted Rice Green Tea	\$4.00
Matcha and Toasted Rice Green Tea	\$4.00