

MERCANTILE

dining & provision

MERCANTILE DINING & PROVISIONS

BREAKFAST UNTIL 11 AM

GREEK YOGURT \$11.99

whipped yogurt, macerated berries, house made pepita granola

AVOCADO TOAST* \$19.49

seeded bread, smoked salmon, soft boiled egg, frisee, radish, pickled red onion, citrus vinaigrette

CROISSANT SANDWICH \$15.99

scrambled egg, house baked croissant, cheddar cheese, with confit potatoes*
ADD BACON, HAM OR SAUSAGE +\$6.00

BUTTERMILK PANCAKES \$16.99

house made strawberry jam, fresh strawberries, lemon chantilly

BREAKFAST POWER BOWL* \$20.99

quinoa, kale, sweet potato, cauliflower lemon tarragon vinaigrette, poached eggs

FRENCH OMELET \$19.99

three egg omelet, gruyere cheese, chives, asparagus & fennel salad, truffle vinaigrette

FARM FRESH EGGS \$18.99

eggs your way, with confit potatoes, choice of bacon, sausage, or ham*

FRESH FRUIT \$8.00

fresh-cut seasonal fruits and berries

BREAKFAST POTATOES \$5.00

SHAREABLE

FRESH MILK ROLLS \$8.00

rosemary salt, roasted garlic butter

ROASTED BABY CARROTS \$16.00

heirloom carrots, whipped feta, cashew dukkah

HOUSE MADE CHICKPEA HUMMUS \$15.00

roasted cauliflower, carrots, piquillo peppers, cucumbers, crispy chickpeas, oregano & house made italian dressing

CRISPY CHICKEN WINGS \$18.99

spicy gochujang sauce, bleu cheese & sesame dressing, scallions

JUMBO LUMP CRAB CAKE* \$24.00

sweet corn, piquillo peppers, avocado aioli

SALADS & SOUPS

SAN MARZANO TOMATO SOUP \$11.99

brioche grilled cheese, basil

KNIFE & FORK CAESAR SALAD \$17.99

baby romaine, parmesan, herbed croutons, caesar dressing*

STRAWBERRY PECAN SALAD \$18.99

field greens, strawberry, crumbled feta, spiced pecans, fennel, basil, strawberry vinaigrette

CHOPPED SALAD \$17.99

romaine, mixed greens, garbonzo beans, red onion, cucumber, Castelvetrano olives, piquillo peppers, parmesan, oregano, house Italian vinaigrette

ADD CHICKEN OR SEARED TOFU +\$6.99

ADD SHRIMP OR SEARED SALMON* +\$8.99

SANDWICHES

Served with seasoned fries

MERCANTILE KEWPIE BURGER \$24.19

American cheese, lettuce, pickles, caramelized onions, kewpie sauce, sesame bun

BEER BATTERED COD \$20.99

romaine, red cabbage, lemon caper tartar sauce, sesame seed bun

TURKEY BLT \$19.49

smoked turkey, Brunson bacon, tomatoes, romaine, red wine vinaigrette, garlic aioli, toasted wheat bread

ADD AVOCADO +\$4.00

FRIED CHICKEN BAHN MI \$20.99

pickled vegetables, mint, cilantro, jalapeno, chicken liver mousse, kimchi aioli, toasted baguette

CHICKEN SALAD SANDWICH \$18.25

roasted chicken, celery, onion, grapes, tarragon, romaine, house made b&b pickles, butter croissant

ENTREÉS

CREEKSTONE BEEF FILET* \$38.00

pommes puree, asparagus, mushroom demi-glaze

AHI TUNA BOWL* \$34.00

edamame, cucumber, sweet potato, avocado, sushi rice, kimchi aioli, seaweed

SPAGHETTI POMODORO \$24.00

san marzano tomatoes, basil, burrata, olive oil, black pepper

ADD CHICKEN +\$6.00

ROASTED CHICKEN BREAST \$32.00

orzo pasta, spinach, english peas, lemon, chicken jus

DESSERTS

STRAWBERRY SHORT CAKE \$11.50

CHOCOLATE POT DE CRÈME \$11.50

COCKTAILS

SEASONAL MULE \$17.00

vodka, ginger beer, seasonal syrup, fresh lime juice

STAND BY MAI TAI \$18.00

Anejo rum, Cointreau, fresh lime juice, almond syrup

LAST FLIGHT ESPRESSO MARTINI \$17.00

Stolichnaya vanilla vodka, Kahlúa coffee liquor, chilled espresso and simple syrup, espresso beans garnish

MERCANTILE G&T \$16.00

Kyro gin, St-Germain elderflower, citrus syrup, lime juice, tonic, butterfly pea tea

FRENCH 75 \$17.00

Kyro Gin, fresh lemon juice, simple syrup, champagne

NEW YORK SOUR \$17.00

Blue note bourbon, fresh lemon juice, simple syrup, red wine float

A-380 MARGARITA \$18.00

El Jimador silver, fresh lime juice, agave, grand marnier

OLD & IN THE WAY \$17.00

Yellowstone bourbon Old Fashioned served over ice

DRAFT BEERS

DENVER BEER CO. DENVER GOLD

ODELL BREWING CO. SEASONAL ROTATOR

AVERY IPA

UPSLOPE CRAFT LAGER

DENVER BEER COMPANY JUICY FREAK IPA

COORS LIGHT

BOTTLES & CANS

TELLURIDE MOUNTAIN KOLSH

LEFT HAND MILK STOUT

WHITE CLAW

WIBBY JIBBY IPA

MILLER LITE

STEM CIDER, DRY OR PEAR

CORONA

TELLURIDE FACE DOWN BROWNALE

4 NOSES RASPBERRY BLONDE

ATHLETIC GOLDEN DAWN NA

WINES 6oz | 9oz

PRINCE DE LISE \$13.00 | \$19.00

Blanc du Blanc Brut

LUNETTA \$13.00 | \$19.00

Prosecco

MARTINSANCHO \$17.00 | \$24.00

Verdejo

POGGIO COSTA \$13.00 | \$19.00

Brut Rosé Prosecco

SPY VALLEY "SATELLITE" \$14.00 | \$20.00

Sauvignon Blanc

LE COEUR DE LA REINE TOURAINE

\$17.00 | \$24.00

Sauvignon Blanc

BOUCHARD AINE & FILS \$14.00 | \$20.00

Chardonnay

DAOU VINEYARDS \$17.00 | \$24.00

Chardonnay

TIAMO \$14.00 | \$20.00

Pinot Grigio

VAN DUZER \$15.00 | \$22.00

Rosé

LA CANA \$17.00 | \$24.00

Albarino

SARACCO \$14.00 | \$20.00

Moscato D'asti

AVERAEN \$16.00 | \$23.00

Pinot Noir

GROWER'S GUILD \$15.00 | \$22.00

Cabernet

CATERWAUL \$18.00 | \$27.00

Cabernet

CHERRY HOUSE \$18.00 | \$25.00

Red Blend

FAMILIA MONTANA \$16.00 | \$23.00

"Reserva" Tempranillo

PIATELLI \$15.00 | \$22.00

Malbec

CHATEAU PEY LA TOUR \$15.00 | \$22.00

Bordeaux Rouge

SOBON ESTATE 'ROCKY TOP'

\$17.00 | \$24.00

Zinfandel

COLLAZZI 'BASTIONI \$17.00 | \$24.00

Chianti Classico

Mocktails

HIGH SCHOOL PALOMA \$11.00

sliced jalapeño, agave syrup, fresh lime juice, grapefruit juice, club soda

BLOOD ORANGE SPRITZER \$10.00

blood orange syrup, fresh lemon juice, soda

NON TAI \$11.00

pineapple juice, almond syrup, fresh lime, ginger beer

ALEX SEIDEL Founder

ALEX GRENIER Culinary Director

STEPHEN HAMM Executive Chef

*Items are served raw or undercooked or may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness. Please inform us of any allergies or dietary restrictions.

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