



BISTRO • CAFÉ • MARKET • CRÊPERIE • TAVERN • WINE

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ANOTHER DAEDALUS DEVELOPMENT

## Beer

### Draft 5.5

### Bottle

Guinness	Budweiser 4.5	Schlitz 2.5	Dales Pale Ale 5.5
Harp	Bud Light 4.5	Stella Artois 5.5	Mama's Little Yella Pils 5.5
Odell IPA	Coors 4.5	Negra Modelo 5.5	St. Bernardus Abt 12 8
Tommy Knocker Maple Nut	Coors Light 4.5	Anchor Steam 5.5	Saison Dupont 8
Sam Adams	Corona 4.5	Hoegaarden 5.5	
Fat Tire			

## Specialty Cocktails

10

### Chipotle Bloody Mary

Chipotle peppers, tomato juice, spices and Monopolowa vodka

### Colorado Cocoa Martini

Ciroc coconut vodka, amaretto, coffee liqueur, spiced rum, Irish cream and chocolate

### Moscow Mule

Russian Standard vodka, ginger beer and lemon served in a copper mug

### Mountain Grog

Cognac, cinnamon stick and muddled orange, served warm

### French 75

Gruet champagne, Cointreau, gin and fresh lime juice

### Cranberry Mojito

Appleton rum muddled with cranberries, lime, fresh mint and soda

### Black Cherry Cosmo

Effen blackcherry vodka, cranberry juice and lime

### Margarita

House

Millionaire - 25 Cuervo Platino and Grand Marnier 100,  
Billionaire - 40 Maestro Dobel and Grand Marnier 150

## Specialty Coffee Drinks

8

### Irish Coffee

Jameson Irish whiskey, brown sugar

### Nutty Irish Coffee

Bailey's, Frangelico, chocolate

### Italian Coffee

Amaretto, brandy

### Keoke Coffee

Kahlua, brandy, crème de cacao

### Mexican Coffee

Kahlua, tequila

### Almond Chocolate Coffee

Amaretto, dark crème de cacao

### Jamaican Coffee

Meyer's dark rum, Café Boheme

### Raspberry Hazelnut Coffee

Chambord, Frangelico

## Wine

GLASS BOTTLE

### Sparkling

Gruet Brut, New Mexico	10	40
Laurent-Perrier, Champagne (375 ml)		30
Schramsberg "Blanc de Blancs", Brut		70
Domain St. Vincent, Brut		30
Veuve Clicquot (375 ml)		45
1999 Dom Perignon Brut, Epernay		285

### White

2009 Anselmi, Pinot Grigio	8	32
2007 Otawhero, Sauvignon Blanc		36
2005 Chanson "Clos Des Mouches"		155
2008 Don Rodolfo, Torrontes		36
2008 Arizona Stronghold, "Tazi"	14	56
2008 Rombauer Vineyards, Chardonnay,		66
2009 Ferrari-Carano, Fume Blanc		60
Allendorf Kabinet, Riesling	9	36
William Hill, Chardonnay	8	32
2009 Infinite Monkey Theorem, Chardonnay	14	56
Stone Paddock	9	36

### Red

2006 Michael & David "Gluttony", Zinfandel		100
2007 Moshin Vineyards, Pinot Noir		80
2009 San Telmo, Malbec	8	32
2008 De Martino, "Nuevo Mundo", Cabernet/Malbec	8	32
2006 Christom Estate, Syrah	15	60
1999 Ramirez de la Piscina, Gran Reserva, Rioja		66
2009 Orin Swift Cellars "The Prisoner"	18	72
2004 Silver Oak, Cabernet Sauvignon		130
2006 Estancia Reserve, Meritage		80
2005 Franciscan "Stylus", Cabernet Sauvignon		175
J. Lohr "Frog's Reach", Pinot Noir	15	60
Provenance, Merlot	15	60
Conn Creek, Napa, Cabernet Sauvignon	14	56
Altos, Malbec		40
181, Merlot		40
2008 Andezon, Cotes du Rhone		??

### 375 ml

Laurent-Perrier, Champagne		30
Joseph Drouhin, "La Foret", Chardonnay		20
2005 Elyse, "C'est Si Bon"		36
2009 Innocent Bystander, Moscato		20
Pelerin, Monterey, Syrah		32
Rombauer, Cabernet Sauvignon		32
Veuve Clicquot, Champagne		45

All drinks are topped with whipped cream!

DEC 20, 2010

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# Tapas

## Warm

### Calamari

10

Choice of deep-fried or grilled Calamari, served with sweet chili sauce, marinara or lemon parsley aioli

### Taco Trio

9

Three tacos with Chef's choice of Marketplace fresh ingredients

### Marketplace Chips

4

Our Marketplace potato chips with crumbled blue cheese

### Squid 'n' Asparagus

11

Squid and asparagus wrapped in bacon with lemon parsley aioli

### Potatoes Ala Roja y Chorizo

8

New potatoes and Spanish Chorizo

### Croquettes

10

Manchego cheese, serrano, ham and mango chipotle chutney

### Honey Dijon Lomito

9

Porkloin wrapped in bacon

### Spanish Meatballs

7

Tomatoes and Pimenton with crostini

### Stuffed Mushrooms

9

Shitake mushrooms with your choice of jamon and onion or chorizo and manchego. Served with parsley aioli

### Nepalese Dumplings

8/6

Choose chicken or veggie

### Artichoke Spinach Dip

8

*A Marketplace specialty!*

Served with our Marketplace tortilla chips

## Chilled

### Fresh Guacamole

8

Served with our Marketplace tortilla chips

### Chips & Salsa

4

Our Marketplace tortilla chips, pico de gallo and fresh salsa

### Beef Carpaccio

9

Served on a bed of arugula with a drizzle of truffle aioli

### Seafood Toasts

10

Seafood medley on toast points

### Stuffed Picilo Peppers

8

Filled with goat cheese and olive tapenade

### Halibut Ceviche

11

Our most popular tapas treat

### Foie Gras Compote

12

Foie Gras on crostini with mixed berry compote

### Hummus Plate

8

Served with olive tapenade and baked pita points

### White Bean Spread

8

Served with roasted tomato tapenade and crostini

### Meat and Cheese Board

8

Chef's choice of fresh artisanal meats, cheeses and crackers

### Marinated Cheese and Carrots

7

Served with crackers

*(extra pita chips, crostinis, toast points or crackers -2)*

## Marketplace Basket of Fries

5

Hand-cut French or sweet potato

Add: Chili & cheddar 2

Pesto & mozz 2

Bacon, cheddar & chive 3

Shaved parmesan and truffle aioli 3

## Marketplace Side Salad

7

Mixed greens, green pepper, tomato, carrot, red radish and red onion



## Marketplace Artichoke

8

Our signature grilled whole artichoke served with chipotle aioli

## Marketplace Caesar

13

Traditional Caesar with our Marketplace garlic olive oil croutons and grilled chicken breast

Choose wild caught grilled Sockeye salmon - 17

## JEM

11

Mixed greens, arugula, roasted red pepper, red onion, zucchini, pine nuts, shaved parmesan and Marketplace Signature Vinaigrette

## Signature Burgers

All burgers served with hand-cut fries and Marketplace Side Salad

### The Marketplace Burger

13

Colorado beef burger, Gruyere, rosemary aioli and sautéed onions

### The Governor's Burger

15

Colorado lamb burger, tomato, sprouts and our Marketplace Tzatziki

### The Flying Burger

13

Choose grilled chicken or turkey burger, provolone, roasted red pepper, sautéed onions and red sauce

### Veggie Burger

12

Our Marketplace veggie burger, sprouts, tomato and avocado red pepper puree

### Fish Burger

15

Grilled or blackened Halibut, sliced pickle and our Marketplace tarter sauce

### Build Your Own

10

Comes with cheese and LTO. The rest is up to you!

## Entrées

Served after 6pm

### 1/2 Roasted Colorado Chicken

17

Served with rosemary potatoes and sautéed winter vegetable

### Mini Buffalo Meatloaf

17

Served with garlic smashed potatoes, steamed broccoli and mushroom gravy

### Blue Ribbon BBQ Ribs

19/14

A whole/half rack of Baby Back ribs, hand-cut fries and cucumber coleslaw

### Grilled Sockeye Salmon

19

Wild caught Alaskan Sockeye served with kale mashed potatoes and grilled asparagus

### Shrimp Sauté

18

Served with wild rice pilaf and steamed broccoli

## Olive Bar

Chilled - 7 - Olive medley marinated and spiced

Warm - 8 - Olive medley sautéed with white wine, garlic and spices

# Pizza/Calzones

## Margherita

13

Tomato, basil, Mozzarella di Bufala and EVOO

## Scampi

14

Shrimp, white sauce, arugula and lemon vinaigrette

## Romano

14

Salami, spinach, red onion, and 3-cheese blend

## Grecian Veggie

14

Spinach, artichoke, feta, roasted red peppers and basil

## BBQ Chicken

15

Grilled chicken, 3-cheese blend and cheddar, red onion, cilantro and smoky BBQ sauce

## Capricciosa

16

Ham, salami, olive, artichoke, mushroom, Basil, mozzarella, parmesan and EVOO

## Sofia Bella

15

Prosciutto, basil, mozzarella, parmesan and goat cheese

## CREATE YOUR OWN PIZZA

11

### Choice of Sauce

red, white, BBQ, pesto

### Choice of Cheese

3-cheese blend, parmesan, feta, goat, cheddar, mozzarella

### Fresh Toppings

\$1 each

pepperoni	spinach
Italian sausage	cilantro
onions	pineapple
roasted red peppers	green or red bell peppers,
mushrooms	oregano
tomato	green or black olives
fresh basil	grilled jalapeños
arugula	sautéed onions
artichokes	EVOO

\$2 each

bacon	pancetta
grilled chicken	prosciutto
shrimp	anchovies
salami	Mozzarella di Bufala
ham	

# Crêpes

## SWEET CRÊPES

### Crêpe Suzette

8.5

Lemon juice, caramel, butter, sugar and Grand Marnier

### Bananas & Snow

9.5

Banana, white chocolate, coconut, sliced almonds and whipped cream

### The Elvis

7.5

Peanut butter, banana and honey.  
For "The King" - add bacon - 2

### The Back Bowls

12

Chocolate and vanilla ice cream, strawberries, banana, chocolate sauce and whipped cream. Good to share!

### Berry Basket

8.5

Strawberries, blueberries with sugar and Nutella or chocolate sauce

### Maple Crème

9

Maple syrup, crème fraiche, brown sugar, pecans and golden raisins

## CREATE YOUR OWN CRÊPE

### Plain Crepe 5

2

One scoop of gelato/sorbet, bacon, ham, Italian sausage, turkey, chicken breast, asparagus, artichoke heart, scrambled egg

1

Tomato, green or red bell pepper, mushrooms, sun-dried tomato pesto, spinach, artichoke spread, red onion, broccoli, mozzarella, cheddar, Gruyere, green or black olives, blueberry, strawberry, blackberry, apple, peach, banana

1

Whipped cream, Nutella, peanut butter, caramel, chocolate, pecans, sliced almonds, cream cheese, crème fraiche, bernaïse sauce, balsamic glaze, maple syrup, Grand Marnier

.5

Cinnamon, nutmeg, lemon juice, powdered sugar, brown sugar, white sugar, honey, golden raisins, chives, dill, butter, coconut

## SAVORY CRÊPES

### The Breakfast Crepe

10

Scrambled egg, ham and cheese

### Spinach Tomato Bacon

9.5

Fresh spinach, tomato, bacon and balsamic drizzle

### Chicken & Mushroom

9.5

Chicken breast with a light mushroom cream sauce

### Ham & Cheese

8

### Smoked Salmon

11

Our Marketplace smoked salmon, fresh dill, crème fraiche and lemon zest

### Vegetarian

9

Sun-dried tomato pesto with cream cheese artichoke spread, spinach, red pepper and balsamic drizzle

### Turkey Supreme

11

Turkey, red onion, Gruyere cheese, black olives, red and green bell pepper