

DENVER RESTAURANT WEEK

Although our Denver Restaurant Week menu might look like a math quiz, it's a lot easier and all multiple choice! Simply choose a starter from the **SMALL** section and choose an entrée from the **SUBSTANTIAL** OR **HAND CRANKED SAUSAGES** lists.

Most of Euclid Hall's menu items are included in the per person Denver Restaurant Week price of \$25.00 per person. A few items add a small supplemental surcharge. Let us know if you have special dietary requests and we'll let you know how to order.

[SMALL]

choose one per person

○ **Fried Cheddar Curds**, green hot sauce, ranch (V)

○ **Apple Cabbage Caraway Slaw** (DF)(K)(V)(GF)

○ **Grits**, white miso, scallions (P)

○ **Fresh-Cut Fries**, bacon aioli (GF)(DF)

○ **Endive Salad**, beets, tangerine, shishito dressing, raisins, dukkah, dill (V)(GF)

○ **Baby Lettuce Salad**, red oak, Little Gem, avocado purée, radish, turnip, cucumber, seeds (V)(DF)(K)

○ **BBQ Brussels Sprouts**, sabishata, herbs, BBQ spice, sesame purée (V)(DF)(GF)

○ **Pad Thai Pig Ears**, tamarind chili sauce, egg, scallion, peanut, sprouts, mint, cilantro (K)

○ **Chips and Dip***, lemon goat cheese, oolong tea smoked rare duck breast, duck confit, fresh cut potato chips, dill (GF)

○ **Boomer Poutine**, fries, cheddar curds, Jarlsberg cheese, mushroom gravy, oyster mushrooms, onions, lemon parsley bread crumbs (V)

○ **Duck Poutine**, fries, duck confit, cheddar curds, black pepper duck gravy

○ **Pickled Sampler**, all three pickles

○ **Bruléed Center Cut Beef Marrow Bone**, red pear mole, sesame seed magic seasoning, white corn tortilla chips (GF) +4 per bone

[SUBSTANTIAL]

choose one per person

○ **Crispy Chicken Sando**, crispy chicken thigh, Martin's sesame bun, celery mayo, iceberg lettuce, bbq spice, too many pickles
Chicken breast available if you prefer

○ **Hamachi Collar**, dill pickles, Alabama BBQ sauce, miso grits (P) +6

○ **Brat Burger**, house made pretzel bun, slaw, 10,000 island dressing, Jarlsberg cheese

○ **Hanger Steak***, Chinese broccoli salad, crying tiger sauce, fermented cayenne peppers, peanuts, herbs (GF)(K) +6

○ **Oyster Po Boy**, crispy Goosepoint Oysters, 10,000 island dressing, shredded lettuce, shallot, dill pickles, hoagie (P)

○ **French Kiss**, braised beef tongue, horseradish, pickled onion, aioli, three milk cheddar, hoagie, au jus

[HAND-CRANKED SAUSAGES]

Choose any two as part of Denver Restaurant Week or have all four for +8.00

○ **Smoked Beef Short Rib Kielbasa** yellow mustard (K)(GF)

○ **Boudin Blanc**, caraway, garlic, allspice, cayenne, apple brown mustard (K)(GF)

○ **Lamb Merguez**, Tunisian spices, harissa, whole grain Bordeaux mustard (K)(GF)

○ **Pork Cheddarwurst**, cheddar curds, beer, onion, habanero mustard (K)

○ **Sausage Combo**, one each of the above four sausages. all four mustards (K) +8.00

* These items may be raw or under-cooked. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



EUCLID
BAR &
KITCHEN **HALL**