

COCKTAILS

MIMOSA 8 / 25

BLOODY MARY or MARIA 10 / 35

+ olives | bacon 1 | pickled seasonal veg 1



IRISH COFFEE 10

SEASONAL BELLINI 9

ESPRESSO MARTINI 14

BRUNCH PLATES

HOUSE BENEDICT* 20

your choice of smoked mushrooms with tomato carpaccio, smoked trout, or lamb sausage with 2 local eggs, toasted house bread, fennel pollen hollandaise, and local mixed green salad

FRIED MUSHROOM & BLUE CORN WAFFLE 17

savory blue corn and juniper ash waffle, black sesame, buttermilk fried mushrooms, with your choice of honey soy butter, maple syrup, or hot sauce

+ make it spicy 1

SOURDOUGH PANCAKES 9 / 15

your choice of topping: maple syrup and butter or swiss meringue with seasonal fruit and miso caramel

SEASONAL VEGETABLE HASH* 16

local seasonal vegetables, crispy home fries, 2 local eggs your way, chimichurri, herb jus

GREEN CHILI MIGAS* 16

crispy corn tortilla crisps smothered in vegetarian NM style green chili, pinto beans, roasted chili pico, chicos, house hot sauce, lime cotija, red chili crema, and 2 local eggs

BREAKFAST SANDWICH* 14

2 local eggs your way, local cheddar, burger sauce on house made sourdough and served with home fries

+ fried mushroom 4 | falafel 4 | bacon 3 | smoked trout 7

BREAKFAST BURRITO* 16

your choice of bacon, lamb sausage, or falafel, crispy southwest home fries, local scrambled eggs, local cheddar, red chili crema, hot sauce, lime cotija, and pico wrapped in a flour tortilla

+ make it a bowl (no tortilla)

+ smother in NM style green chili 4 | queso 5 | half n half 4.5

2 EGGS YOUR WAY* 14

2 local eggs your way, southwest home fries, sourdough with butter and jam, choice of bacon, falafel, or fried mushrooms

+ upgrade to lamb sausage 2

+ upgrade to corn waffle 6 | sourdough pancake 6

BREAKFAST BURGER* 20

CO grass-fed ground beef, local bacon, cheddar, 1 local egg, and burger sauce on a house-made sesame roll. Served with southwest home fries.

+ substitute house falafel patty and smoked mushrooms

SHAREABLES

BEIGNETS 12

choice of oat chocolate ganache, miso caramel, or hot honey

MONKEY BREAD 12

orange, cinnamon, fromage blanc icing available until sold out

GOAT CHEESE TOAST 13

herb whipped goat cheese, pickled shallots, za'atar, pepitas, and crispy seasonal greens on house-made sourdough

TOMATO BRUSCHETTA 16

stem and seed pesto, tomato carpaccio, parmesan, focaccia

GREEN CHILI FRIES 9

+ smother in queso 1

CHIPS + QUESO 9

crispy corn tortilla chips with scrap queso

SMOKED TROUT TOAST 16

fromage blanc, smoked trout, spring onion, capers, dill, tomato on house-made sourdough

BREAKFAST NACHOS* 15

crispy corn tortilla chips, queso, pinto beans, pico, lime cotija, hot sauce, sunny side up local egg

SIDES & ADD-ONS

FALAFEL 4

FRIED MUSHROOMS 5

SMOTHER IN GREEN CHILI 4

SMOTHER IN QUESO 5

SOURDOUGH 6

HOME FRIES 5

FRIES 5

2 EGGS* 3

BACON 5

HOUSE LAMB SAUSAGE 5

SMOKED TROUT 7

SANDWICHES

All sandwiches come with house-cut fries.

+ Upgrade to a house side salad 2 | cup of soup of the day 2

ROASTED VEGGIE PESTO 17

seasonal local vegetables, stem and seed pesto, goat cheese mousse, greens, tomato, balsamic on house focaccia

GRILLED CHEESE 13

local cheddar, parmesan, and romano on house sourdough

+ tomato 1 | fried mushroom 4 | falafel 4 | bacon 3 | trout 7

CAESAR WRAP* 14

local greens, parmesan, sourdough croutons, local cucumber and tomato, and house Caesar dressing in flour tortilla

+ fried mushroom 4 | falafel 4 | bacon 3 | smoked trout 7

FRIED MUSHROOM 16

buttermilk fried local mushroom, white BBQ sauce, house pickles, lettuce, tomato, on house-made sesame roll

+ make it spicy 1

BLT 14

local smoked bacon, local lettuce, tomato, burger sauce on sourdough

+ substitute house falafel patty or fried mushrooms

SCRAP BURGER* 20

local grass-fed beef, local bacon, cheddar, lettuce, tomato, caramelized onions, pickles, burger sauce, sesame roll

+ substitute house falafel patty and smoked mushrooms

SALADS AND SOUPS

+ fried mushroom 4 | falafel 4 | bacon 3 | smoked trout 7

HOUSE SALAD 13

local greens, seasonal vegetables, goat cheese, house-made croutons, and beet balsamic

CAESAR SALAD* 14

local greens, shaved parmesan, sourdough croutons, local cucumber and tomato, and house Caesar dressing

SOUP DU JOUR 8 / 14

rotating seasonal soup served with toasted bread

DESSERTS

BEIGNETS 12

choice of oat chocolate ganache, miso caramel, or hot honey

SOURDOUGH PANCAKE 9 / 15

your choice of topping: maple syrup and butter or swiss meringue with seasonal fruit and miso caramel

OUR SUSTAINABILITY

Sullivan Scrap Kitchen is a neighborhood eatery with a focus on making delicious seasonal plates and reducing food waste. Our mission is to utilize and promote sustainability in our food practices, community partnerships, and employees. We collaborate with our local farmers and ranchers to decrease food waste and increase our communities' access to sustainable and savory nose-to-tail and root-to-tip cuisine.

*These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please tell your server if you have any food allergies or preferences. We can adapt most items to be gluten or dairy free, which may include an upcharge.

Our 18% service fee allows us to promote sustainability among staff, pay all of our employees a liveable wage, and offer health insurance and vacation days to our full-time staff. All additional tips are split 60% front of house and 40% back of house.

Since we focus on local seasonal produce and proteins and cook all food to order, we occasionally run out of some items. Please accept our apology should this occur.

Checks will only be split for up to 2 people. We apologize for any inconvenience.

SEASONAL COCKTAILS

Classic cocktails available upon request.

COLORADO 75 14

THE ELDER 14

Iron-ton vodka, Elderflower, almond, lemon, lavender, wine float

BOULDER BLOSSOM 15

Iron-ton vodka, Sai Shochu, green tea, coconut milk, lemon

SPARK OF SPRING 15

Aperitivo, Idlewild Gin, egg white, strawberry, vanilla, lime

CORPSE REVIVER 15

Idlewild Gin, Lillet Blanc, Orange Liqueur, herbal liqueur, lemon

FRESH GARDEN-ITA 14

Cimarron Tequila, strawberry, basil, agave, lime, balsamic

SMOKEY AROMA 15

Madre Mezcal, grapefruit, agave, lime, rose

WHAT'S UP DAC? 14

Probitas Rum, rhubarb, carrot, lime

SEASONAL OLD FASHION 16

WEEKLY BAR SPECIAL 13

SEASONAL MOCKTAILS

BEET & BASIL MULE 7

beet ginger limeade, basil, ginger beer

LAVENDER NO-JITO 7

blackberry, lime, mint, club soda

SANS-GRRIA 7

GARDEN MOCKARITA 7

strawberry, orange, basil, balsamic, agave, lime

ROSE NO-LOMA 7

grapefruit, agave, lime, rose, club soda

SEASONAL SHRUB 6

BEER AND CIDER

DRAFT MEXICAN LAGER, REVERENCE 9

Denver, CO. 4.8% ABV. Clean and crisp with slight sweetness.

DRAFT JUICY BANGER IPA, STATION 26 7

Denver, CO. 7.4% ABV. Apricot, papaya, and honey.

SANGUINE, HAZY IPA, REVERENCE 7

Denver, CO. 6.2% ABV. NEIPA. Loaded with citrus.

SEASONAL SOUR ALE 7

Denver, CO. ABV 4.7%. Rotating seasonal flavor.

FOOTHILLS FIRE RED ALE, WOODS BOSS 7

Denver, CO. 5.7% ABV. Malty backbone and hint of smoke. 10% of sales support CO fire fighting efforts.

COLFAX LITE LAGER, CEREBRAL 7

Denver, CO. ABV 5%. Tortilla chips, pear, lemon balm.

DRY GLIDER CIDER, COLORADO CIDER CO. 7

Denver, CO. ABV 6.5%. Light tart, champagne-like finish.

NON-ALCOHOLIC GOLDEN ALE, GRUVI 5

Boulder, CO. ABV 0.0%. Light, crisp, and perfectly balanced.

WINE BY THE GLASS

ASK TO SEE OUR WINE BOOK

COLORADO WINE BY THE GLASS 20

rotating glass of Colorado wine

WINE FLIGHT 25

3 half glasses of wine paired with your meal

GRUET, BLANC DE NOIRS SPARKLING 14

New Mexican French style sparkling wine

ROMANA, BLOOD ORANGE SPARKLING 10

California. All Natural, certified organic, and low sulfites

RED FOX, DOLCETTO 18

Palisade, CO, 2017. Dry, balanced earth and fruit flavors.

DIVIUM, PINO NOIR 13

Monterey, CA 2019. Full body, raspberry, and cherry

PEYRASSOL, ROSE 13

Provence, France 2022. Small red fruits and greenness

STARMONT, CHARDONNAY 14

California 2018. Toasted and buttery

HUIA, SAUVIGNON BLANC 13

New Zealand 2021. Well balanced, good minerality

SANGRIA 12/36

red or white Sangria with Probitas Rum

COFFEE & TEA

+ caramel 1 | lavender 1 | mocha 1 | vanilla 1

FRENCH PRESS 4

+ Idlewild Bourbon, Telluride vodka 7

ESPRESSO 3

LATTE 4

CHAI LATTE 4

HOT OR ICED TEA 3

NON-ALCOHOLIC

HOUSE HIBISCUS LEMON SPARKLING WATER 3

BEET GINGER LIMEADE 3

ROSIE PALMER 3

ROWDY MERMAID KOMBUCHA 6

BOTTLED COKE 5

DIET COKE CAN 3

ORANGE, APPLE, OR GRAPEFRUIT JUICE 4

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SPARKLING WINE

GRUET BLANC DE NOIRS 14 / 42

New Mexico Sparkling Wine. 80% pinot noir and 20% chardonnay grapes. Aged 2 years. Dry and fruity. Produced by French family that moved to NM in 1980s.

GRUET BRUT ROSE 45

New Mexico Sparkling Rose. Aged 2 years. Bright floral bouquet with hints of strawberry, raspberry, and cherry. Rich and fruity.

RAMONA, BLOOD ORANGE SPARKLING 10 8.5oz can

California. All Natural, certified organic, and low sulfites.

WHITE WINE

KURTATSCH, PINO GRIGIO 45

Italy 2020. Aroma of white peaches, fresh flowers and citrus fruits. Juicy and round with fresh, animating acidity. Mineral, salty finish. Preservation of biodiversity, water conservation, herbicide reduction, sustainable production methods, and member of sustainable cooperative.

STARMONT, CHARDONNAY 14 / 42

California 2018. Toasted and buttery. Featuring a flavor of green apple. A midpalate with a medium body backed by fresh acidity and subtle notes of dried sage. Sustainable and green farming. Napa Green Land, Fish Friendly Farming, Bay Area Green Business Certified.

HUIA, SAUVIGNON BLANC 13 / 39

New Zealand 2021. Elderflower, red bell pepper, and nettles lift the nose. Well balanced and good minerality. Organic, bio-dynamic, and environmentally sustainable.

HOUSE WHITE SANGRIA 12 / 39

Probitas Rum

ROSE WINE

PEYRASSOL, ROSE 13 / 39

Provence, France 2022. Notes of small red fruits carried on a savory undertone of garrigue. A refreshing touch of greenness on the palate. Organic and sustainably grown.

RED WINE

MAISON LA BELLE VIE, PINO NOIR 120

Palisade, CO, 2019. Aged for 12 months in brand new 100% Tremeaux French Oak Barrels. Light body, ruby in color, hints of cherry.

RESTORATION, RESERVE BARBARA 96

Palisade, CO, 2018. Barrel aged in French Oak for 48 months. Full bodied, rich in color, with notes of cherry, raspberry, and a hint of spice.

RED FOX, NEBBIOLO 72

Palisade, CO, 2017. Nebbiolo is a famous Italian grape that is light red in color, highly tannic in youth and ages well in the 3-5 year range. With aromas and flavors of violets, tar, cherries, raspberries, tobacco, and prunes and a finish of buttery french oak. It is complex in nature.

RED FOX, DOLCETTO 18 / 54

Palisade, CO, 2017. A nice tannin structure with lower acidity that has a beautifully balanced earthy and fruit character. Dominate flavors are black cherry and licorice with some prune flavors and a characteristically bitter finish reminiscent of almonds. While the name implies sweetness, the wine is dry and easy to consume.

DIVIUM, PINO NOIR 13 / 39

Monterey, CA 2019. Aromas of violets, plum, and rose, accented by toast and spice. Full body with raspberry and cherry. Notes of French oak toast and brown spice. Well balanced, long silky finish. Family-owned and farmed sustainably under CA Sustainable Winegrowing Alliance.

HOUSE RED SANGRIA 12 / 39

Probitas Rum