

TASTING MENUS

for harmony of service, we request whole table participation
vegan, gluten free, or dairy free options available upon request
available Friday - Sunday

5 Course 75PP Garden / 100PP Creek / 110 Pasture
Beverage Pairing (includes CO wine) 70PP
please allow at least 2 hrs to enjoy

GARDEN

goat cheese bruschetta
hot mushroom
gnocchi
smoked mushrooms
bread pudding

CREEK

riverbed
hot mushroom
trout roe bucatini
miso trout
bread pudding

PASTURE

farm egg
hot mushroom
lamb carbonara*
beef*
bread pudding

PLATES

SOURDOUGH PICNIC 16

house-made grilled sourdough with local herb and cricket butter, tomato jam, mushroom stem mousse, cashew cheese

BRUSCHETTA DUO 18

stem and seed pesto, grilled local mushrooms, fiddlehead ferns, tomato jam, parmesan on house-made focaccia
goat cheese mousse, roasted beet, grilled green strawberries, sesame, romano on house-made focaccia

SHISHITO & FIDDLEHEAD FERNS 18

green strawberries, cashew cheese, house-made chili crunch, furikake

ASPARAGUS 21

pepitas, red chili, lime cotija, ant tortilla crunch

SPRING GARDEN 21

raw, roasted, and pickled spring vegetables, fromage blanc, ant vinaigrette, herbs, flowers

RIVERBED 23

smoked trout and roe, fingerling potatoes, beets, ramps, cucumbers, mustard seed, fromage blanc

HOT MUSHROOMS & GREEN TOMATOES 21

cornmeal fried mushrooms and tomatoes, seasonal pickle, spicy yogurt, chili crunch, fermented hot honey, sesame

SPRING ONION GNOCCHI 19 / 31

stem and seed pesto, local wild mushrooms, asparagus, parmesan, aged balsamic

MISO GLAZED ROCKY MOUNTAIN TROUT 21 / 33

cucumber, carrots, asparagus

LAMB CARBONARA* 23 / 36

local lamb sausage, bacon fat, green strawberry, bread crumbs, egg yolk, romano

MUSHROOM & ONION RISOTTO 23

local wild mushrooms, ramps, caramelized onions, herb stem jus

SMOKED BEEF* MKT

smoked potatoes, grilled onions, miso bordelaise, white asparagus

only available Friday-Sunday

PAIR WITH Cab Franc Aged in Rye Barrels, Red Fox, CO 20

DESSERTS

CARROT CAKE BREAD PUDDIN 14

carrot peels, whipped fromage blanc frosting, orange lemon drizzle
*25% will be donated to support our partner, We Don't Waste, in April

CHOCOLATE AND STRAWBERRIES 14

mousse, bark, brownie, oat ganache, toasted meringue

BEIGNETS 12

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

AFFOGATO 8

Corvus espresso, house oat pepita ice cream, miso caramel

DESSERT DRINKS

GRAPPLE JACK PORT CIDER, RED FOX 12

Palisade, CO. ABV 19%. Apple wine with grape spirits, aged for 2 years in American oak bourbon barrels.

ESPRESSO MARTINI 14

choice of classic Espresso Martini, Dirty Chai Martini, or Miso Caramel Martini

OUR SUSTAINABILITY

Sullivan Scrap Kitchen is a neighborhood eatery with a focus on making delicious seasonal shared 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 under-cooked 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.

1740 E. 17TH AVE DENVER, CO 80218 | 720.242.6292 | SULLIVANSCRAPKITCHEN.COM

SEASONAL COCKTAILS

Classic cocktails available upon request.

COLORADO 75 14

THE ELDER 14

Iroton Vodka, Elderflower, almond, lemon, lavender, wine float

BOULDER BLOSSOM 15

Iroton 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-GRIA 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.

SANQUINE, 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 Neutral, 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 greeness

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

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% Tremereaux 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