

OPHELIA'S
ELECTRIC SOAPBOX
BRUNCH

AVAILABLE BY REQUEST: **V** VEGAN +GF+ GLUTEN-FREE

STARTERS

GREEN CHILI GOAT CHEESE CORNBREAD 8

Fennel-Honey Butter

PLANTAINS **V +GF+ 8**

Cotija Cheese, Lime Yogurt & Cilantro Pesto

FRIED EGG & SPRING CHEESE INCIDENT* +GF+ 12

Braised Leek, Roasted Mushroom, Fried Kale, Sunny Egg & Apple Chimichurri

PASTRIES "MIXTAPE" 9

Please ask about our current offering

SKILLETS

CRÈME BRÛLÉE FRENCH TOAST 12

Challah, Moscato Poached Strawberries, Mascarpone & Basil

SOYRIZO TOFU "QUICHE" **V +GF+ 13**

Herb Tofu Quiche, BBQ Black Beans, Smoked Sweet Potato, Fried Parmesan & Radicchio Salad

LOCO MOCO POUTINE* +GF+ 18

Bacon Burger, Chicken Sausage, Sunny Side Egg, Fried Potatoes, Grilled Pineapple Relish & Gravy

MAINS

BREAKFAST QUESADILLA 13

Scrambled Eggs, Pepper Jack Cheese, Mushrooms, Spinach, Artichoke, Diablo Salsa & Home Fries

CHICKEN & WAFFLES 17

Lavash Crusted Chicken Thigh, Mashed Potato Waffle, Apple Butter, Bacon, Kale Slaw & Chili Honey

BBQ PORK BENEDICT* +GF+ 14

Dry Rub Pork Shoulder, Green Chili Cornbread, Kale Slaw, Poached Eggs & Carolina Gold Mustard Hollandaise

AREPAS BENEDICT* **V +GF+ 13**

Plantains, Black Beans, Tomato Salsa, Pepitas, Poached Eggs & Green Chili Hollandaise

GRILLED HANGER STEAK* +GF+ 19

Egg Your Way, Smoked Sweet Potato Tostones, BBQ Black Beans, Avocado & Bourbon Molasses Chimichurri

BBQ SHRIMP & CHEDDAR GRITS +GF+ 17

Fried Cornbread Croutons, Roasted Tomato, Pickled Onion, Cabbage Slaw & Apple Cider Vinaigrette

BISON PASTRAMI REUBEN +GF+ 16

Marble Rye, Sauerkraut, Apple & Brussels Sprout Slaw, Swiss Cheese & Russian Dressing

Add an egg +2*

PLANTAIN & CACAO PANCAKES +GF+ 13

Fried Plantains, Blueberry Bourbon Maple Syrup, Cacao Nibs & Citrus Whip

YOU CALL IT BREAKFAST* +GF+ 13

Choice of Bacon or Chicken Apple Sausage, Eggs, Home Fries, Greens & Toast

Sub gluten-free toast +1

GREEN EGGS & HAM FLATBREAD +GF+ 13

Spinach & Kale Scrambles, Roasted Garlic, Prosciutto, Pecorino, Mozzarella & Crushed Tomato Picante

Sub gluten-free flatbread +1.5

NACHO FLATBREAD* **V +GF+ 14**

Sunny Side Up Egg, Chorizo, Black Beans, Queso Fresco, Pico de Gallo & Poblano Crema

Sub gluten-free flatbread +1.5

Please notify your server of any allergies before ordering, as not all ingredients are listed. Due to the nature of restaurants and cross-contamination concerns, we are unable to guarantee a 100 percent allergy free zone. However, we will do our best to accommodate your specific dietary needs.

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



BOTTOMLESS MIMOSAS

BLOOD ORANGE 16

LAST CALL IS 3:15.

CLASSIC 14

PLAN ACCORDINGLY!

Ophelia's reserves the right to limit service to any "chemically inconvenienced" patron.

House policy: Bottomless mimosas available only to guests ordering a brunch entree.

Bottoms up! Please drink responsibly, no sharing please.

AM COCKTAILS

RED SNAPPER **V** 9 / 32 (Serves 5)

Gin & Ophelia's Bloody Mary Mix

APEROL CUP 9

Aperol, Cucumber, Lemon, Ophelia's Ginger Beer

SANGRIA 9

St. Germain, Pineapple, Cilantro, Jalepeño, White Wine

DIRK DIGGLER 11

Gin, Chartreuse, Honey, Coconut Cream, Almond Milk, Bitters

BUBBLES

PROSECCO, Benvolio, Friuli-Venezia Giulia, Italy 10

PINOT NOIR, Ruffino Sparkling Rosé, Italy 11

MOSCATO, Stella Rosa, Piedmont, Italy 10

Please ask your server/bartender for the full wine list for more options.

BEVERAGES

ROCKY MOUNTAIN SODA CO 4 (ONE REFILL)

Cola, Diet Cola, Birch Beer, Lemon-Lime & Ginger-Ale

SPORTEA 5 (FREE REFILLS)

Brazilian Mate, Siberian Ginseng & Ginger

CODA COFFEE

Brazil Afasa (Regular & Decaf) 4

Espresso 3/5

Cappuccino/Latte 5

Cold Brew Nitro 5

BOULDER BHAKTI CHAI 5

TEATULIA SUSTAINABLE ORGANIC TEAS 3

Black, Ginger-Green, Rooibos Herbal or Chamomile Herbal

SIDES

BACON 4

CHICKEN APPLE SAUSAGE 5

SCRAMBLED EGGS 4

POACHED EGG* 2

AVOCADO SUB 1 / ADD 2

FRIES 4

ARTISANAL TOAST 2

JAM 1

CHORIZO 4

SOYRIZO 4

CHEESE 1

FRESH FRUIT SUB 3 / ADD 5



EXECUTIVE CHEF NICHOLAS SCHULTZ

CULINARY DIRECTOR JEREMY KITTELSON

CHEF/OWNER JUSTIN CUCCI