Bowls

ADD: TOFU +5 | TROUT +6 | CHICKEN +7 | STEAK* +9

POWERBOWL 14 V
Arugula, radicchio, quinoa, roasted butternut & yellow squash, zucchini, brussels sprouts, Green Goddess dressing

MEXICAN BOWL 22 GF · DFO
Grilled chicken, Mexican rice, corn salsa, black beans, guacamole, Adobo-lime crema

POKE BOWL* 24 GF · DF
Marinated Bluefin tuna, mango, avocado, edamame, seaweed salad, pickled ginger, white rice, sriracha aioli

Large Plates

RIBEYE & DUXELLES* 48 GF
16oz Ribeye, confit fingerlings, truffled local mushrooms, red wine demi glace

WILD COHO SALMON 32 GFO · DFO
Leek soubise, pine nut couscous, smoked paprika oil, caviar butter

CABBAGE & SALSA MACHA 24 GF · V
Roasted cabbage, house-made salsa macha, masa-cabbage puree, tostada, pickled onion, cilantro

GF gluten free · DF dairy free · V vegan · VG vegetarian · O option available [ex. GFO]
*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, especially if you have certain medical conditions.

Café

EAST & CO BREAKFAST SANDWICH* 12 GFO · DFO · VO
Over-easy egg, aged white cheddar, herb aioli, Black Box croissant
CHOICE OF: BRUNSON'S BACON OR ROASTED MUSHROOM & SPINACH

THE "SECRET" BREAKFAST BURRITO 12 GFO · DFO · VO
Scrambled eggs, green chile-potato hash, Olathe corn salsa, cotija, charred scallion crema, house roasted salsa
CHOICE OF: BRUNSON'S BACON OR ROASTED MUSHROOM & POBLANO

HONEY YOGURT BOWL 13 GFO
Greek yogurt, local honey, house-made granola, raspberry coulis, fresh berries

CHEF'S QUICHE 9 VG
Local eggs, corn, green chile, mozzarella, cotija

Salads

ADD: TOFU +5 | TROUT +6 | CHICKEN +7 | STEAK* +9

HEIRLOOM SALAD 14 GFO · DFO
Heirloom tomato, pickled stone fruit, smoked burrata, crispy quinoa, balsamic pearls, basil vinaigrette, pea tendrils

SPRING FARMER'S MARKET SALAD 12 GF · DFO
Baby greens, snap peas, radish, goat cheese, toasted pepitas, fennel pollen, dill, cava vinaigrette

LITTLE GEM CAESAR* 12 GFO · DFO
Pickled romaine hearts, parmesan, garlic crumb, white anchovy, Miso-Caesar dressing

Breads & Boards

EAST & CO BOARD 26 GFO · DFO · VGO
Seasonal cheeses, cured meats, pickled vegetables, honeycomb, house-made jam, candied nuts, crostini

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Small Plates

ONION DIP & HOUSE CHIPS 7 GF · VG
House-fried chips, caramelized onion dip, sumac-pickled shallots
ADD OSETRA CAVIAR +30

WHIPPED FETA 9 GFO · VG
Hot honey, pistachio dukkah, charred pita

LAMB KOFTA SKEWERS 14 GF · DFO
Mint yogurt, sumac pickled shallot, beet molasses

POLPETTE E BURRATA 12
Veal meatball, pomodoro, burrata, mint & basil gremolata, fried basil

GRILLED OCTOPUS 16 GF · DF
Romesco, pickled fennel, pink peppercorn, scallion ash

QUESO A LA PLANCHA 12 GFO · VG
Cana de Cabra, spiced tomato jam, Marcona almond, parmesan tuile, pimentón

SHRIMP CEVICHE TOSTADA* 8 GF · DF
Citrus-marinated shrimp, pico de gallo, avocado, spicy passionfruit glaze

BARBACOA TOSTADA 8 GF · DFO
Slow braised Angus beef, house-made guacamole, pickled red onion, cilantro crema

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Handhelds

Choice of: Hand-cut fries, simple salad, potato chips, tortilla chips

GRILLED CHICKEN BAGUETTE 14 GFO · DF
Curry-marinated chicken breast, peach chutney, arugula, pickled vegetables

TOFU BANH MI 12 GFO · V
Gochujang-marinated fried tofu, pickled serrano, pickled Asian slaw, Sriracha aioli, fresh cilantro, toasted hoagie
SUB PORK BELLY: $2.00

TURKEY BAGUETTE 14 GFO · DFO
Brie, spinach, cherry mostarda, whole grain mustard

EAST BLT 14 GFO · DF
Brunson's bacon, Roma tomatoes, mixed greens, herb aioli, house-made focaccia

EAST & CO BURGER* 16 GFO · DFO
Colorado grass-fed smash patties, muenster, caramelized onion, Russian sauce, house pickles, romaine, brioche

STEAK SANDWICH* 18 GFO · DFO
Koji-cured Kobe flat iron, brie, charred onion, arugula, watercress-Caesar, ciabatta

BUTTERMILK-FRIED CHICKEN SANDWICH 15 GFO · DF
Fermented chili honey, fennel slaw, herb aioli, brioche

SHRIMP PO'BOY 17 GFO · DF
Wild-caught Atlantic shrimp, romaine, tarragon remoulade, hoagie

CRISPY AVOCADO TACOS 13 GF · VG
Chipotle crema, pickled onion relish, cilantro, Tajin

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