

# MERCANTILE

dining & provision

## BREAKFAST

served until 11:00 am

### OATS & CRUNCH 11.79

steamed milk, steel-cut oats, roasted apples, cashew butter, granola, maple syrup

### FRESH FRUIT BOWL 8.99

fresh-cut seasonal fruits and berries

### YOGURT & GRANOLA 11.50

whipped vanilla yogurt, macerated blueberries

### AVOCADO TOAST 15.79

avocado, mixed greens, poached egg, pickled red onion, sesame seeds, lemon vinaigrette

### CROISSANT SANDWICH 13.99

scrambled eggs, cheddar cheese, house baked croissant\*

add bacon, ham or sausage +6

### CROISSANT FRENCH TOAST 17.99

cinnamon, vanilla, caramel apple compote, whipped cream, maple syrup, fresh cut seasonal fruit

### TURKISH EGGS 18.39

poached eggs, garlic greek yogurt, urfa butter, cilantro, sourdough toast\*

### EGGS & POTATOES 18.99

eggs your way, choice of applewood smoked bacon, sausage patties or griddled ham\*

### CHICKEN & BISCUITS 19.99

house biscuit, fried chicken breast, poached egg, Mercantile morning gravy\*

### DUTCH BABY PANCAKE 15.99

caramelized banana, nutella, whipped cream, house made granola

ALEX SEIDEL Founder

JARRED RUSSELL Culinary Director

JOSH KLUSMAN Executive Chef

\*Items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness. Please inform us of any allergies or dietary restrictions.

## SHAREABLES

### FRESH BAKED FOCACCIA 4.99

served warm with rosemary olive oil

### MARKET PROVISION BOARD 29.99

selection of meats, cheeses, pickled vegetables, mustard, seasonal jam, toasted baguette

### OYSTER & MAITAKE MUSHROOMS 16.99

crisp fried in tempura, sesame chile glaze, kewpie ranch dip

### CRAB & ARTICHOKE DIP 17.39

fresh crab, cream cheese, grana padano, artichoke hearts, roasted garlic, toasted focaccia

### SHRIMP & AVOCADO 16.99

marinated shrimp, chili crisp, crème fraîche, lime, radish, cilantro\*

### LAMB MEATBALLS 16.99

pomegranate glaze, yogurt, cucumber\*

## SOUP & SALADS

### HOUSE MADE CHICKEN NOODLE SOUP 11.59

### “EVERYTHING” CAESAR SALAD 16.29

baby gem lettuce, grana padano, lemon, toasted bread crumbs, everything dressing\*

### QUINOA SALAD 17.39

roasted delicata squash, quinoa, sliced apple, dried cherries, mixed greens, endive, champagne vinaigrette

### ROASTED BEET SALAD 17.99

oven roasted beets, baby greens, frisée, bleu cheese, candied walnuts, roasted lemon vinaigrette

add chicken or seared tofu +6.99

add shrimp or seared salmon\* +8.99

## SANDWICHES

served with seasoned fries

### MERCANTILE KEWPIE BURGER 23.19

american cheese, lettuce, pickles, caramelized onions, kewpie sauce, potato roll

### ROASTED CHICKEN SALAD 17.39

roasted chicken, grapes, celery, green onion, tarragon, parsley, aioli, house baked croissant

### SMOKED TURKEY 17.99

locally sourced turkey, bacon, avocado, greens, tomatoes, house made avocado ranch dressing, toasted wheat bread

### SESAME FRIED CHICKEN 19.69

sesame glazed chicken breast, sambal cole slaw, fresh herbs, chile soy mayonnaise, potato roll

### CLASSIC ITALIAN 19.69

mortadella, prosciutto, soppressata, salami, provolone, romaine, house made giardiniera, toasted baguette

### SHORT RIB SANDWICH 21.99

braised shorties, dipped in jus, horseradish, white cheddar fondue, arugula, toasted baguette  
gluten-free bun +3.99

## ENTRÉES

### BRAISED SHORT RIB 32.99

overnight slow cooked short rib, roasted garlic mashers, panko fried onion rings

### AHI TUNA BOWL 34.99

rice, marinated shiitake mushrooms, pickled cucumber, seaweed salad, edamame, scallions, poached egg, furikake\*

### RIGATONI BOLOGNESE 27.99

classic pork and beef bolognese with house made rigatoni, grana padano

### PAN ROASTED CHICKEN 29.99

butternut squash purée, roasted cauliflower, melted leeks, mushroom gravy

### SEARED SALMON 30.99

seasoned lentils, mixed greens, shaved fennel, champagne vinaigrette\*

## DESSERTS

CARAMEL APPLE COBBLER 11.50

CHOCOLATE POT DE CRÈME 11.50

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## COCKTAILS

### SEASONAL MULE 16

New Amsterdam vodka, ginger beer,  
blood orange syrup, fresh lime juice

### AVIATION 18

Hendrick's gin, maraschino liqueur,  
crème de violette, fresh lemon juice

### LAST FLIGHT ESPRESSO MARTINI 17

Stolichnaya vanilla vodka, Kahlúa coffee liquor,  
chilled espresso and simple syrup,  
espresso beans garnish

### MERCANTILE G&T 16

Sipsmith gin, St-Germain elderflower, citrus syrup,  
lime juice, tonic, butterfly pea tea

### PAPER PLANE 18

Laws 4 grain bourbon, Aperol,  
Amaro Montenegro, fresh lemon juice

### FALL BACK 17

Law's rye whiskey, Christian Drouin Calvados,  
Amaro Montenegro, Carpano Antica,  
Dom Benedictine, Angostura bitters

### BOTANICAL MARGARITA 17

Casamigos blanco tequila, Cointreau,  
fresh lime juice, cucumber cilantro simple syrup,  
served over ice with rock salt rim

### OLD AND IN THE WAY 17

21-day house barrel-aged Yellowstone bourbon  
Old Fashioned served over ice

### BASIC BEE 17

Family Jones "Earl Grey" gin, honey, lemon

## DRAFT BEER

DENVER BEER COMPANY  
GRAHAM CRACKER PORTER 9

ODELL BREWING CO.  
SEASONAL ROTATOR 10

AVERY IPA 10

UPSLOPE  
CRAFT LAGER 9

DENVER BEER COMPANY  
JUICY FREAK IPA 10

COORS LIGHT 9

## BOTTLES & CANS

ODELL SIPPIN' PRETTY 9

LEFT HAND MILK STOUT 10

WHITE CLAW 8

BOOTSTRAP IMPERIAL RED 10

MILLER LITE 8

STEM CIDER, DRY or PEAR 9

CORONA 8

AVERY WHITE RASCAL 9

## WINE

Prince de Lise, Blanc du Blanc Brut

Lunetta, Prosecco

Poggio Costa, Brut Rosé Prosecco

Spy Valley "Satellite", Sauvignon Blanc

Bouchard Aine & Fils, Chardonnay

Tiamo, Pinot Grigio

A. A. Badenhorst "Secateurs", Chenin Blanc

Palm Bay, High Heavens Starshower, Riesling

Stolpman Vineyards "Love You Bunches", Rosé

Daou Vineyards, Chardonnay

Saracco, Moscato

Jezebel, Pinot Noir

Grower's Guild, Cabernet

Troublemaker, Red Blend

Lungarotti Rubesco, Sangiovese

Familia Montana, "Reserva" Tempranillo

Areyna, Malbec

Priest Ranch, Cabernet

L'Ecole "No. 41", Syrah

Opolo "Summit Creek", Zinfandel

Chateau Pey La Tour, Merlot Blend

6oz 9oz

12 17

13 19

13 19

14 20

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14 20

16 23

17 24

15 22

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14 20

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15 22

18 27

17 24

17 24

15 22

We proudly serve our wines by-the-glass using the Cruvinet Wine System, which keeps fine wines as fresh as when they were opened, each stored at the perfect temperature. This sure makes "I'll have your House Red" a much more difficult decision.

## MOCKTAILS

### HIGH SCHOOL PALOMA 11

sliced jalapeño, agave syrup, fresh lime juice, grapefruit juice, club soda

### BLOOD ORANGE SPRITZER 10

blood orange syrup, fresh lemon juice, soda

### APPLE OF MY EYE 10

apple cider, fresh lime juice, agave, tonic, lime wedge garnish



mercantiledenver.com