**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 eggs 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

**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 puree, 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

**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
**COCKTAILS**

- **SEASONAL MULE** 16
  New Amsterdam vodka, ginger beer, blood orange syrup, fresh lime juice
- **AVIATION** 18
  Hendrick’s gin, maraschino liqueur, créme de violette, fresh lemon juice
- **LAST FLIGHT ESPRESSO MARTINI** 17
  Stolichnaya vanilla vodka, Kahlúa coffee liqueur, 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, Cordial, 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
- **SEASONAL ROTATOR** 10
- **JUICY FREAK IPA** 10
- **WHITE CLAW** 8

**WINE**

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<td>Opolo “Summit Creek”, Zinfandel</td>
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<td>Chateau Pey La Tour, Merlot Blend</td>
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**MEROINTILE PAPER PLANE**

- **MERCOFTAILS**
  **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

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.

mercantiledenver.com