

## THURSDAY HAPPY HOUR DRINKS ALL NIGHT

### COCKTAILS

BOURBON OLD FASHION 9

SPANISH GIN AND TONIC 9

HOUSE MARGARITA 9

### WINE

HOUSE RED WINE 9

HOUSE WHITE WINE 9

HOUSE SANGRIA 9

### BEER

ASK YOUR SERVER FOR DAILY SPECIALS

DRAFT JUICY BANGER IPA, STATION 26 5

Denver, CO. 7.4% ABV. Apricot, papaya, and honey.

FOOTHILLS FIRE RED ALE, WOODS BOSS 5

Denver, CO. 5.7% ABV. Malty backbone and hint of smoke.  
10% of sales support CO fire fighting efforts.

DRY GLIDER CIDER, COLORADO CIDER CO. 5

Denver, CO. ABV 6.5%. Light tart, champagne-like finish.

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## THURSDAY BURGER SPECIALS

### BURGER OF THE MONTH: SPRINGTIME FOR BURGERS

Local asparagus, pickled ramps, romaine, tomato, local cheese blend, mushroom mayo on house sesame roll

### CLASSIC

Local bacon, local cheese blend, lettuce, tomato, caramelized onions, pickles, burger sauce on house sesame roll

### LIL' GOAT

Local goat cheese, braised greens, caramelized onions, tomato, pickled shallots on house sesame roll

+ make it spicy with pickled serranos and chili crunch 1

### CHOICE OF PATTY:

+ single 3oz smash beef\* 15

+ double 3oz smash beef\* 18

+ 6oz scrap beef\* 18

+ falafel 18

### CHOICE OF SIDE:

+ fries

+ side salad 2

+ roasted vegetables 5

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Thursday Burger Specials

Promoting Sustainability.  
Reducing Food Waste.

4:30pm - 9:00pm

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# 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, asparagus, tomato jam, parmesan on house-made focaccia  
goat cheese mousse, green tomato, tomato carpaccio, sesame, romano on house-made focaccia

## **PURPLE BROCCOLINI 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, 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

### **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. 17<sup>TH</sup> AVE DENVER, CO 80218 | 720.242.6292 | SULLIVANSCRAPKITCHEN.COM

## SEASONAL COCKTAILS

Classic cocktails available upon request.

### COLORADO 75 14

### THE ELDER 14

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

### BOULDER BLOSSOM 15

Ironton 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-GRRIA 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