

UNDER
THE SUN
EATERY & PIZZERIA

STARTERS

FRITES

Russet potatoes, aioli, ketchup 5.95

ARANCINI

Tomato sauce, Grana Padano, fresh herbs 8.95

GARLIC FLATBREAD

Roasted garlic & herb olive oil, mozzarella, tomato sauce 8.95

SALADS

POWER FLOWER ^{GF}

Organic mixed greens, roasted cauliflower, bacon, pickled onion, organic white cheddar, lemon caper vinaigrette 9.95

WEDGE ^{GF}

Baby Romaine hearts, blue cheese, bacon, Heirloom tomato, hard boiled egg, ranch 9.95

MIXED GREEN

Organic mixed greens, Grana Padano, croutons, pickled onion, balsamic vinaigrette 6.95

GF - Gluten Free
V - Vegan

Dessert

WOOD-FIRED COOKIE

Vanilla ice cream + caramel \$6.95

MENU SUBJECT TO CHANGE
PLEASE CALL
(303)927-6921

ENTREES

NASHVILLE HOT CHICKEN

Spicy fried chicken breast, shredded lettuce, bread and butter pickles, aioli, challah bun, frites 13.95

CLASSIC CHEESEBURGER*

7 oz. Grilled Colorado beef patty, organic white cheddar, heirloom tomato relish, bread and butter pickles, aioli, challah bun, frites 13.95
Add bacon 2.00

FAMOUS FRIED CHICKEN

Southern style crispy fried chicken served with your choice of sides, hot sauce and honey mustard

Serving for one: 3 pieces + 1 side \$12.95

Serving for two: 6 pieces + 2 sides \$23.95

Serving for three: 9 pieces + 3 sides \$35.95

Serving for four: 12 pieces + 4 sides \$47.95

SIDES: White cheddar mac and cheese \$3,
Mashed potatoes \$3, Biscuits and gravy \$3,
Frites \$3, Side salad \$3

Wood-Fired Pizza

MARGHERITA

Tomato sauce, fresh mozzarella, fresh organic basil 13.95

CLASSIC PEPPERONI

Tomato sauce, all natural uncured pepperoni, mozzarella, Grana Padano 14.95

THE WILD BOOM

Roasted Hazel Dell mushrooms, roasted garlic oil, wood-fired onions, sundried tomatoes, fontina, Grana Padano, fresh parsley 15.95

IL PEPE

Tomato sauce, wood-fired onions, calabrian chiles, roasted sweet pepper, provolone, Grana Padano, fresh organic basil 13.95

PORKY'S REVENGE

Tomato sauce, bacon, all-natural uncured pepperoni, local Italian sausage, mozzarella, Grana Padano, fresh parsley 15.95

CLASSIC CHEESE PIZZA

Tomato sauce, shredded mozzarella 10.95

PESTO

Arugula walnut pesto, slow roasted heirloom tomatoes, local Italian sausage, shredded mozzarella, roasted garlic oil 15.95

SWEET ESCAPES GLUTEN FREE DOUGH ADD 5.00
FOLLOW YOUR HEART VEGAN CHEESE 3.00

STAY WELL, POSITIVE, AND BE KIND. WE NEED IT NOW MORE THAN EVER.

*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 for foodborne illness. All menu items are made fresh daily and some ingredients may not be listed. Please inform your server if you are allergic to or intolerant of specific foods and we are happy to make adjustments.

COCKTAILS, BEER & WINE

COCKTAILS

UNDER THE SUN MARGARITA

Glass 8.00 / Pitcher 20.75

SANGRIA - BODEGA DE SAN ANTONIO TRADICIONAL

Glass 8.00 / Pitcher 20.75

COIN STYLE MARGARITA.....12.00

Espolón Blanco, Patron Citronge, Fresh Squeezed Lime Juice

DARK AND STORMY.....8.00

Gosling's Rum, Gosling's Ginger Beer, Fresh Squeezed Lime Juice

MOSCOW MULE.....8.00

Absolut Vodka, Gosling's Ginger Beer, Fresh Squeezed Lime Juice

KENTUCKY MULE.....8.00

Bourbon, Gosling's Ginger Beer, Fresh Squeezed Lime Juice

MEXICAN MULE..... 8.00

Tequila, Gosling's Ginger Beer, Fresh Squeezed Lime Juice

ABSOLUT VODKA 7.00

SPRING 44 GIN 7.00

REDEMPTION RYE BOURBON 9.00

ESPOLON TEQUILA 8.00

GOSLINGS DARK RUM 7.00

CRUZAN RUM 7.00

Mixers for cocktails - Soda, Coke, Diet Coke, Sprite, Ginger Ale, Ginger Beer, Orange Juice, Cranberry Juice, & Grapefruit Juice

GUEST BEER

FAIR STATE VIENNA COOPERATIVE

Vienna Lager 5.3% 5.00

SKA BOSS BREWING

Blood Orange Hard Seltzer 5.3% 5.00

WOODS BOSS BREWING

Hisolda Irish Coffee Cream Stout 5.3% 5.00

WINE

STEMMARI PINOT NOIR

Strawberries, Blackberries, Notes of Dry Oak

Glass 8.50 / 1/2 Litre 22.00 / Litre 44.00

QUERCETO TUSCAN RED

Made with 60% Merlot, 30% Sangiovese and 10% Cabernet Sauvignon. Hints of black-skinned fruit and cooking spice.

Glass 8.50 / 1/2 Litre 22.00 / Litre 44.00

STEMMARI PINOT GRIGIO

Aromas of ripe Pear, and hints of Green Apple pastries.

Glass 7.50 / 1/2 Litre 18.75 / Litre 37.50

TOAD HOLLOW CHARDONNAY

Butter, Cream, Crisp Citrus and Pear

Glass 8.50 / 1/2 Litre 22.00 / Litre 44.00

MOUNTAIN SUN BEER

BLACKBERRY WHEAT

Fruited Wheat 5.5% 5.00

RHYNO ROOM SAISON

Rye Saison 5.9% 5.00

ANNAPURNA AMBER

Amber Ale 5.9% 5.00

COLORADO KIND ALE

American-style E.S.B. 6.2% 5.00

SULTAN OF STRINGS I.P.A.

American I.P.A. 7.2% 5.00

FYIPA

American I.P.A. 7.5% 5.00

XXX PALE ALE

Strong Pale Ale 7.6% 5.00

ROTATING STOUT