

lunch

at hell's backbone grill & farm ~ good afternoon & welcome!

small plates

goat cheese fondue 13

handmade black pepper crackers & boulder apples ♥

roasted farm garlic plate 9

farm cilantro-pecan pesto & tiny toasts ♥★

housemade farmy pickles

for one 7 or sharing platter 12 ♥★

farmer's cheese & meat & pickle plate 15

beehive teahive cheddar, creminelli calabrese salami,
pickled farm vegetables, housemade mustard ♥

blue hubbard-apple soup

creamy & mellow, topped with sizzled farm sage
cup 8 or bowl & a biscuit 10 ♥

local lamb meatballs 9

with our farm-grown & house-made jalapeño-mint jelly ♥

salads

the award-winning backbone house salad 10

organic greens, toasted pepitas, super sweet dried corn
pears & honey-chile vinaigrette ♥★

add our house-baked tofu or smoked trout for 6 more

add our marinated organic Mary's chicken breast for 8 more

sides

luscious biscuits & gravy 10

black powder biscuits smothered in our local pork sausage gravy

local pastured beef bone broth 6

add a poached egg or greens for 3 more ♥

organic rice & beans & greens 8

bowl of brown rice & slow cooked pinto beans
with sautéed greens ♥★

homemade brown betty granola 8

with your choice of organic yogurt or cow's milk

applewood smoked bacon 5 ♥

things to keep in mind

~ like heat? ask for our complimentary "she devil" sauce

~ 20% gratuity added for groups of eight or more

~ no separate checks for groups of eight or more

~please, no talking on cell phones in the dining room

♥ food items that can be made wheat or gluten free ★ vegan items

many of our dishes can be adapted to your dietary specifications-please ask

entrees

boulder patty melt 14

local grass-fed & finished beef patty with muenster cheese,
garlic aioli, caramelized onions & sautéed chard
on our house-made sage flatbread ♥

backbone blt 12

applewood smoked bacon, farm greens,
sundried farm tomato jam & whipped cream cheese spread
on our house-made sage flatbread ♥

choose our house-baked tofu instead of bacon if you like!

add an over easy organic egg for 3 more

egg salad sandwich with green chile & chive 12

organic eggs, chives & hatch green chiles with farm lettuce
on our house-made oatmeal-molasses bread ♥

lunchtime loaf 18

spicy cowgal meatloaf with backbone sauce & a black powder biscuit

sunshine quesadilla 13

flour or corn tortilla stuffed with jack cheese, scrambled eggs,
& sautéed organic greens with pickled red onion relish ♥

peekaboo quesadilla 13

flour or corn tortilla filled with organic mary's chicken
marinated farm bell peppers & jack cheese ♥

all of the above entrees served with a farm salad of the moment



beefy enchiladas 17

ground boulder beef and green chiles
smothered in spicy red chile sauce
with a side of rice & beans ♥

farmy enchiladas 17

farmy pumpkin piñon
in a spicy habanero corn cream sauce
with a side of rice & beans ♥

our delicious vegan three sisters posole soup 14

black bean, green chile & butternut squash
with a brown sugar cornbread muffin ♥★

the breakfast jenchilada (nice & spicy) 12

corn tortillas, torn & toasted
smothered in an authentic red chile sauce with jack cheese
served with smashed sage potato pancakes
brown rice, beans & a flour tortilla ♥
add an organic egg.....3



hell's desserts

pumpkin white chocolate-almond bread pudding 9

with whipped cream & naughty whiskey sauce

chocolate chile cream pot 10

rich chocolate custard
a kiss of chimayo chile & just-whipped cream ♥

dark magic pear gingerbread 9

served warm with whipped cream & butterscotch sauce

s'mores hot fudge sundae 10

housemade roasted marshmallow & graham cracker ♥



Most of our vegetables, herbs, eggs, flowers and fruits are sourced from our own 6.5 acre Blaker's Acres Farm, here in Boulder. Additionally we purchase everything we can from other local Boulder farms including Deer Creek Farm, Red House Farm, and Red Tail Farm. Our beef and lamb comes from local Boulder ranches, including Kate's Land and Cattle and the Wine Bar Ranch.

We are privileged to offer items from many of our Utah friends, including Creminelli's, Beehive Cheese, Caputo's and A Priori, Redmond Real Salt, Slide Ridge Honey, Salt Lake Roasting Company, The Green Urban Lunchbox, Epic Brewery, Wasatch Brewery, Ruth Lewandowski Wines, and Bitters Lab bitters for our bar.



daylight delights

organic iced tea *black, green, herbal* 4

bottomless pot of organic & fair trade tea 4

signature herbal, english breakfast, earl grey,

gunpowder green, peppermint, chamomile, rosehip rooibos

organic & fair trade coffee, hot or iced 4

regular or swiss water process decaf-bottomless!

french press coffee carafe (extra strong!) 8

rhubarb or cucumber dry soda 4

blue sky all-natural & organic soda 4

cola, zero-sugar cola, ginger ale, lemon-lime

root beer, orange, cherry-vanilla, cream soda

jackson hole root beer 4

cherry cassis kombucha 5

san pellegrino prickly pear 4

martinelli's organic sparkling apple cider 5.50

san pellegrino sparkling mineral water 250ml/4 or 1 liter/7

pure orange juice 4

organic apple juice 4

organic cow milk 4



libations

available after 11:30 AM on weekdays, 10:30 AM on weekends

brunch cocktails

gruet brut mimosa with fresh squeezed orange juice 10

five wives vodka pickled farm everything bloody mary 12

bailey's irish cream with organic & fair trade coffee

freshly whipped cream 10

wine & spirits

ask to see our extended wine list

bonny doon vinyards vin gris de cigare rose 10

tangent albarino 9

bonterra cabernet 10

bottled beer & cider

clausthaler (non-alcoholic) 4.50

epic glutenator, gluten free 22oz 13

epic double skull doppelbock lager 22 oz. 12

epic los locos mexican-style lager *served with a lime* 6

samuel smiths organic hard apple cider **GF** 18.7oz 11

samuel smiths organic lager 18.7 oz. 11

samuel smiths chocolate stout 18.7 oz. 11

ghost rider white IPA with coriander 6

wasatch brewery apricot hefeweizen 6

utah's award winning

micro-brewed beer on draft 6

full suspension pale ale, squasatch hoppy pilsner,

evolution amber ale, american wheat hefeweizen,

polygamy porter