

dinner

at hell's backbone grill and farm ~ good evening and welcome!



small plates & 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, smoked trout or chicken breast for 6 more

warm cabbage salad 10

with goat cheese & toasted hazelnuts ♥★

our delicious vegan three sisters posole soup 9/18

black bean, green chile & butternut squash ♥★

cup of heirloom blue hubbard-apple soup 9

sizzled farm sage leaves ♥

housemade farmy pickles

for one 7 or sharing platter 12 ♥★

goat cheese fondue 13

handmade black pepper crackers, organic apples & pears ♥

idaho smoked trout-pecan pâté 12

tiny house-made toasts & organic carrots ♥

fried farm green tomatoes 9

with red chile ranch sauce

roasted farm garlic plate 9

basil-piñon spread & house-made tiny toasts ♥★

local lamb meatballs 9

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

the moqui mac 8/22

a very grown-up baked macaroni & cheese
with roasted organic tomatoes, corn,
green chiles & organic vegetables

blue-ribbon black powder biscuits 3

(additional basket)



main courses

hand-cut grilled pork chop 38

stonefruit barbecue sauce

organic farm vegetables & lemony mashed potatoes ♥

lemony cluck 29

pan cooked skin-on Mary's chicken breast
in a zingy sauce of lemon, shallots & herbs

organic farm vegetables & parsley'd jasmine rice ♥

spicy cowgal chipotle meat loaf 26

local grass-fed & finished beef

spicy backbone sauce

organic farm vegetables & lemony mashed potatoes

boulder beef braise 32

slow-cooked grass-fed and finished boulder beef,
tomatoes, chard, green chiles & marjoram

green chile polenta & organic farm vegetables ♥

steelhead trout 29

idaho steelhead trout filet

lemon tarragon butter

parsley'd basmati rice & organic farm vegetables ♥

farm veggie delight 24

sautéed vegetables & house-baked spiced tofu

pueblo brown rice pilaf ♥★

the dinner jenchilada 24

your choice of:

organic chicken & cilantro ~ **or** ~ farmy pumpkin piñon

in a very spicy habanero corn cream sauce

organic farm vegetables & pueblo brown rice pilaf ♥



things to keep in mind

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

20 % gratuity added for groups of 8 or more

we can separate checks for our guests,

kindly let your server know prior to ordering

please no talking on cell phones in the dining room

♥ food items that can be made without wheat or gluten

★ food items that can be made vegan



hell's desserts

dark magic pear gingerbread 9

served warm with whipped cream & butterscotch sauce

chocolate chile cream pot 10

rich chocolate custard

a kiss of chimayo chile & just-whipped cream ♥

pumpkin panna cotta 9

with maple whipped cream, cinnamon sugar almonds
& smoked sea salt ♥

s'mores hot fudge sundae 11

housemade crunchy meringue,
toasted marshmallow & graham cracker ♥



tea & coffee

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



soda, water, juice & milk

rhubarb or cucumber dry soda 4

blue sky all-natural & organic soda 4

cola, zero-sugar cola, root beer, lemon-lime

orange soda, ginger ale, 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



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.

