

# dinner

at hell's backbone grill

summer 2011

good evening and welcome!



## salads & small plates

small cup of red-chile organic pork posole \$8

the award-winning organic backbone house salad \$8

chilled farm beet salad over wilted greens  
in a citrus tarragon vinaigrette  
topped with utah goat cheese \$9

idaho smoked trout pate  
served with toasts and today's farm vegetables \$12

utah goat cheese fondue  
with handmade black pepper crackers and fruit \$13

locally foraged tumbleweed and jack cheese quesadilla  
with red onion chipotle relish \$9

french breakfast radishes  
with utah "beehive" rosemary cheddar \$8

farm crookneck squash and corn chowder  
creamy & creamy with garden herbs \$9



### **things to keep in mind**

~a corkage fee of \$15 is added for wines brought into the grill

~if you like heat, ask for our complimentary *she devil* sauce

~we add an 18 % gratuity for groups of six or more

~no separate checks for groups of six or more

~please, no cell phones in the dining room

## main courses

**farmy sundried tomato pesto**  
tossed with ziti and served with garden vegetables  
\$17

**spicy cowgal chipotle meat loaf**  
served with lemony mashed potatoes & organic vegetables  
topped with our very own backbone sauce  
(made with locally-raised, grass fed boulder beef)  
\$24

**the "jenchilada" of the day**  
chicken cilantro enchilada with jack cheese  
baked in a spicy habanero sweet corn cream sauce  
served with pueblo brown rice and organic vegetables  
\$23

**new mexican red chile organic pork posole**  
served with a brown sugar cornbread muffin  
\$17

**boulder beef braise**  
slow cooked in green chiles, farm tomatoes and kale  
served over warm polenta  
with an array of organic vegetables  
\$26

**grilled pork tenderloin chop**  
with an apricot glaze  
served with lemony mashed potatoes  
and organic vegetables  
\$27

**skillet-fried trout**  
encrusted with blue corn, molasses and pecans,  
served with quinoa and organic vegetables  
\$24

## hell's desserts

**navajo-style apricot cobbler**  
with piñon nuts and cornmeal  
served warm with organic vanilla ice cream  
\$9

**chocolate chile cream pot**  
a rich chocolate custard  
with a kiss of chimayo  
\$9

**old fashioned butterscotch pudding**  
with whipped cream and chile-pecan brittle  
\$9

**hot fudge meringue sundae**  
a scoop of organic ice cream and a handmade meringue  
topped with warm fudge sauce and whipped cream  
with a cherry on top  
\$9

## ports & dessert wines

**king estate vin glace, oregon**  
frozen grapes concentrate the sweet flavor  
of apricot and honey, ripe pear and peach.  
\$8

**pacific rim framboise, california**  
a full-bodied mouthful of raspberries.  
It's sweet with a nicely balanced acidity  
\$7

**hardy's whiskers blake port, australia**  
a classic tawny, with toasted almonds, walnuts,  
pecans, and a long brown sugar finish  
\$7

**ficklin tinta port, madera**  
incredible complexity with a silky texture,  
fruity and spicy  
\$9

**noval black porto, portugal**  
flavors of juicy red fruit and sweet spice  
\$12

**royal tokaji, hungary '06**  
sweet and rich with complex flavors  
of cinnamon, citrus and apple  
\$12

## evening beverages

selection of fine utah micro-brewed draft beer \$5  
*full suspension pale ale, evolution amber ale,  
american wheat hefeweizen, provo girl pilsner,  
polygamy porter*

samuel smith's 18.7 oz. organic hard cider \$9  
*medium-dry apple cider with a gentle apple blossom finish*

samuel smith's 18.7 oz. organic lager \$8  
*a full-bodied, hoppy lager with lots of malty character*

buckler non-alcoholic beer \$5  
organic & fair trade iced tea \$3

*unsweetened black or green*

tazo's passion herbal unsweetened iced tea \$3

martinelli's organic sparkling apple cider \$5.50

pellegrino mineral water \$3

mountain valley sparkling water \$5.50

all-natural utah apple beer \$3

mexican coca-cola with real cane sugar \$3

blue sky all-natural & organic soda \$3

*cola, cola-free, lemon lime, dr. becker,*

*root beer, cream soda, black cherry,*

*diet black cherry, jamaican ginger ale*

organic & fair trade coffee \$3

*regular or swiss water process decaf*

*iced regular*

french press coffee carafe (extra strong!) \$6

pot of organic & fair trade tea \$3

*black, herbal, or green*

organic juice \$3

*apple, orange, or grape*

organic soy or cow milk \$3