

lunch

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

small plates

goat cheese fondue 13

handmade black pepper crackers & boulder apples ♥

idaho smoked trout-pecan pâté 12

tiny house-made toasts & organic vegetables ♥

roasted farm garlic plate 9

farm cilantro-pecan pesto & tiny toasts ♥★

farmer's cheese & meat & pickle plate 14

beehive promontory cheddar, creminelli calabrese salami, pickled farm vegetables, a farm deviled egg & house mustard ♥

farm zuke-a-mole dip 9

roasted farm zucchini & garlic, onions & green chiles served with blue corn chips ♥★

cup of chilled farm gazpacho 8

boulder tomatoes, farm cucumbers, peppers & onions ♥★

salads

the award-winning backbone house salad 10

organic farm greens, toasted pepitas, super sweet dried corn boulder fruit & 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

kale salad 12

beehive promontory cheddar, chile almonds & boulder pears honey-wine vinaigrette ♥★

monumental salad 11

farm greens, radishes, cucumbers, carrots, tomatoes topped with a green chile chivey ranch dressing ♥
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 9

black powder biscuits smothered in our local pork sausage gravy

organic rice & beans & greens 7

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

backbone blt 12

applewood smoked bacon, farm greens, sundried tomato spread & whipped cream cheese on our house-made sage flatbread ♥
choose our house-baked tofu instead of bacon if you like!
add an over easy farm egg for 3 more

short rib sandwich 14

house-made cilantro sauce & escabeche on our house-made sage flatbread ♥

green chile chive egg salad sandwich 12

farm 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

duck quesadilla 15

smoked duck, farm greens & jack cheese in a flour tortilla with spicy diablo crema & pickled red onion relish ♥

sunshine quesadilla 13

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

farmy enchiladas 17

your choice of:
organic chicken & cilantro **or** garden calabacitas in a spicy habanero corn cream sauce with a side of rice & beans ♥

farm zuke-canoes 18

farm zucchini stuffed with piñon, biscuit crumbs, cream cheese, jack cheese & sage

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



bowl of posole stew 14

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

the blaker standard 13

two poached farm eggs on brown rice with sautéed farm greens & our poblano crema ♥

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 ♥

local beef bone broth 6 ♥

add poached egg for 3 more
add greens for 3 more



hell's desserts

navajo style apricot crisp 9

local apricots & a piñon cornmeal crust

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



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

dry rhubarb or cucumber soda 4

all-natural utah apple beer N/A 4

blue sky all-natural & organic soda 4

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

root beer, orange, cherry-vanilla, cream soda

san pellegrino prickly pear 4

cherry cassis kombucha 5

martinelli's organic sparkling apple cider 5.50

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

pure squeezed 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 – available after 11:30 am

adami garbel brut prosecco n/v 10

bonny doon vinyards vin gris de cigare rose 10

tangent albarino 9

bonterra cabernet 10

bottled beer & cider

clausthaler (non-alcoholic) 4.50

epic spiral jetty IPA 12

epic glutenator, gluten free 22oz 13

epic double skull doppelbock lager 22oz 12

epic los locos mexican-style lager 6

served with a refreshing lime wedge

samuel smiths organic hard apple cider GF 18.7oz 11

samuel smiths chocolate stout 11

ghostrider white IPA with coriander 6

wasatch brewery apricot hefeweizen 6

utah's award winning

micro-brewed beer on draft 6

squasatch hoppy pilsner, evolution amber ale,

american wheat hefeweizen, polygamy porter