

dinner

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



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

kale salad 12

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

farm crookneck squash & corn chowder 9

dreamy & creamy with mint & garden herbs ♥

cup of our delicious veggie posole 8

green chile with posole corn & black beans ♥★

housemade farmy pickles

for one 7 or sharing platter 12 ♥★

she-deviled farm eggs 6 ♥

roasted farm garlic plate 9

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

goat cheese fondue 13

handmade black pepper crackers & boulder fruit ♥

idaho smoked trout-pecan pâté 12

tiny house-made toasts & organic farm crudité ♥

blue-ribbon black powder biscuits 3

(additional basket)



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



main courses

hand-cut grilled pork chop 38

utah apricot barbecue sauce
organic farm vegetables & lemony mashed potatoes ♥

boulder beef braise 32

slow cooked grass-fed and finished boulder beef,
tomatoes, chard, green chiles & marjoram
with green chile polenta & organic farm vegetables ♥

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

steelhead trout 29

idaho steelhead trout filet
lemon tarragon butter
parsley'd basmati rice & organic farm vegetables ♥

veggie posole stew 18

black bean, green chile & posole corn
brown sugar cornbread muffin ♥★

spicy chicken tortilla soup 18

mary's chicken, roasted corn, green & red chile
topped with fried tortilla strips & avocado
with a brown sugar cornbread muffin ♥

basil-piñon pesto & cherry tomatoes 19

with egg pappardelle & organic farm vegetables
*add our house-baked tofu, smoked trout
or organic Mary's chicken breast for 6 more*

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** garden calabacitas
in a very spicy habanero cream sauce
organic farm vegetables & pueblo brown rice pilaf ♥



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

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

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, root beer, lemon-lime

orange soda, ginger ale, 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



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.

