

## NON-ALCOHOLIC BEVERAGES

### [COLD]

**Coke, Diet Coke, Sprite, Mr. Pibb,  
Gingerale, Lemonade** 2<sup>50</sup>

**Fresh Brewed Iced Tea** 3

**Method Roasters  
Nitro Cold Press Coffee** 6

**Milk** 3

**Juices:** Orange, Apple, Cranberry, Grapefruit 4

**Happy Leaf Kombucha** 9oz 4 / 16oz 6

**Goslings Ginger Beer** 3

**Red Bull** 5

### [HOT]

**Dazbog Coffee**  
(Regular or Decaf) 3

**Dazbog French  
Press Coffee** 8

**Hot Tea** 2

**Hot Chocolate** 3

## HOURS OF OPERATION

MONDAY	CLOSED
TUESDAY	11AM-9:30PM
WEDNESDAY	11AM-9:30PM
THURSDAY	11AM-9:30PM
FRIDAY	11AM-10PM
SATURDAY	9AM-10PM
SUNDAY	9AM-6PM

## HAPPY HOUR

DAILY  
3PM-6:30PM

FRIDAY & SATURDAY  
9PM-CLOSE

## BOTTOMLESS MIMOSAS

DAILY  
OPEN-3PM  
6:30PM-CLOSE

## [ABOUT THE LOBBY]

The Lobby is, at heart, a neighborhood restaurant and bar dishing up Southern-inspired American fare that fits our new mantra: **PLAYFUL EATS. SERIOUS**

**DRINKS.** Originally opened in 2009 by Cory and Rachael Schwab (*Whiskey Bar, 3 Hundred Days of Shine*), The Lobby has continuously striven to be an oasis in the city with no fear of adapting to our ever-evolving guests. In 2012 Christian and Meg Batizy, both alumni of the University of Denver School of Hotel, Restaurant and Tourism Management, bought in, drank the Kool-Aid, and became the new Operating Partners. In June of 2015, Chef Brandon Muncy passed the torch to Chef Steve Daniher, who continued to elevate our eats with each menu change. With 15+ craft beers on draft, our famous bottomless mimosas, a seasonal cocktail list, and a historic building that features

the unique and beautiful Courtyard Patio, we're here for you to gather, feast and imbibe.

We are proud to be a family owned business, and endeavor to support other Colorado owned businesses whenever we can. We are an all-scratch kitchen, using fresh and, as often as possible, local ingredients, including those from our neighbors at Happy Leaf Kombucha, Great Divide Brewing Company, Hi Rise Bakery, Lombardi Brothers Meats, and Blue Point Bakery. We are avid supporters of Colorado breweries and distilleries, featuring a constantly rotating and growing selection that compliments the seasons, and our menu.

Please, enjoy your time at *The Lobby*, tell all of your friends, and let us know what you think!

**Operating Partners** Christian and Meg Batizy  
**Executive Chef** Steve Daniher / **Sous Chef** Ian Salzburg

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PLAYFUL EATS. SERIOUS DRINKS.

THE  
LOBBY



## FRIED

### [ MUNCHIES FOR THE MASSES ]

#### BLEU BALLS

bleu & cream cheese, chili spiked fruit chutney 8

#### CRISPY CROQUETTES

ham, goat cheese, chili oil, almond pesto 8

#### AIN'T NO THANG

one pound of wings served with chipotle ranch & your choice of liquid gold, buffalo, jerk rub or plum sauce 10

#### FRIED BRUSSEL TOSS

plum sauce, fried kale, parmesan 9

#### FRENCH FRIED POTATOES

choice of classic, sweet potato, tater tots or breakfast potatoes served with curry ketchup sm 4 / lg 6



## STEWED

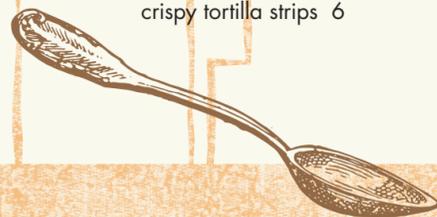
### [ WHY THE DISH RAN AWAY WITH THE SPOON ]

#### CHORIZO CORN CHOWDAH

house-made pork belly chorizo, bacon, potato, corn, cream, celery 6

#### COLORADO GREEN CHILI

choose pork or veggie, served with warm tortilla & crispy tortilla strips 6



## FRESH

### [ THE WELLNESS CENTER ]

#### add your choice of protein

grilled or fried chicken +4  
steak\* +6 • salmon +6 • shrimp +6

#### SOUTHWESTERN CHICKEN COBB

romaine lettuce, corn, grilled chicken, candied bacon, hard-boiled egg, cheddar cheese, pico de gallo & tortilla strips served with a side of chipotle ranch 12

#### B-SPROUT

brown sugar apple vinaigrette, goat cheese, apricot blonde-infused dried cherries, candied almonds, red onion, brussels sprouts, kale & cabbage 11

#### GRILLED ROMAINE SALAD

charred romaine, roasted-garlic vinaigrette, shaved parmesan, croutons 9

#### CHORIZO DEVILED EGGS

hard-boiled eggs filled with whipped egg yolk, topped with house-made pork belly chorizo and fresh chives 8

## ONE HITTERS

### [ A LITTLE PICK-ME-UP ]

#### WAKE 'N' BACON\*

hash browns, cheddar, pico de gallo, & eggs wrapped in bacon, topped with lime-cured onions, jalapeno cream & cilantro 9

#### THAT STICKY ICKY

deep fried french toast sticks served with chef's choice of sauce 8

## BLAZED

#### CHEESY STEAK & POTATO\*

chef's cut steak served over mashed potatoes topped with mushrooms, peppers, caramelized onions & cheese sauce 16

#### BEER BELLY

confit hop-cured pork belly over mashed potatoes & sautéed white rascal kale topped with brussels sprout leaves & liquid gold 16



## SMASHED

### [ BEAUTIES BETWEEN BREAD ]

served with your choice of tots, fries, sweet potato fries, or sriracha slaw

make your side a soup, salad or **LOADED** potato for \$3

#### THE DIABLO\*\*

2 four-ounce patties, spicy jalapeño cream cheese, bacon, lettuce, tomato, b&b pickles, onions. Choose regular or INFERNO! 13

#### JERSEY SHORE STUFFED BURGER\*\*

2 four-ounce patties, diced green tomato, house pulled mozzarella, basil, roasted garlic puree, balsamic reduction, shredded lettuce, parmesan, ciabatta 13

#### MUSHROOM & BLEU CHEESE STUFFED BURGER\*\*

its all in the name! 12

#### BUILD YOUR OWN BURGER\*

start with 2 four-ounce patties stacked on a brioche bun with lettuce, tomato, onion, b&b pickles & take it from there 9

#### B...L...T...

house-candied bacon, lettuce, tomato, chipotle ranch, sourdough 10

#### FRIED GREEN TOMATO CAPRESE SANDWICH

house-pulled mozzarella, fried green tomato, roasted red peppers, balsamic reduction, almond pesto, ciabatta 11

#### SHRIMP PO' BOY

great divide titan ipa battered shrimp, sriracha slaw & lime cured onions on a hoagie roll 12

#### CHICKEN SAMMY

choose grilled or fried with choice of buffalo, plum, pesto, liquid gold or jerk rub 11

### [ FIRED TO PERFECTION ]

#### SHRIMP & GRIT CAKES

blackened shrimp over garlic cheddar grit cakes covered in sweet cream corn 14

#### SWEET POTATO GNOCCHI

house-made sweet potato gnocchi in brown butter clove sauce topped with shaved parmesan 12  
with chicken 16

#### MAC 'N' CHZ

elbow macaroni piled with cheddar, muenster, cheese sauce & bread crumbs 12

**swine & sprouts style:** add chorizo & brussels sprout leaves 16

**veg head style:** add mushrooms & roasted garlic 15

#### VENISON & BLUE CHEESE GRITS\*

denver-cut venison over bleu cheese grits topped with chili spiked fruit chutney 18

#### WE BE SALMON

jamaican jerk salmon on a bed of brown butter brussels sprouts, diced red tomato and orange slices & topped with a fried basil leaf 15



## LOADED

### [ PILE ON THE GOODNESS ]

choose from mashers, tots, fries or sweet potatoes

#### CHEESY

goat cheese, cheddar, bleu, cheese sauce 8

#### TATER GREENS

choose pork or veg green chili, muenster & cheddar cheeses, pico de gallo, crispy tortilla strips 8

#### BOOMERS

mushrooms, truffle oil, almond pesto 8

#### THREE LITTLE PIGS

bacon, ham, braised pork, maple apple glaze 8

## UP AND AT 'EM

### [ BRUNCH SERVED ALL DAY .EVERY DAY! ]

#### 2 EGGS ANY STYLE\*

almond pesto, toast, breakfast tots & your choice of bacon, house-made pork belly chorizo or fried green tomatoes 11

#### CAR BOMB FRENCH TOAST

great divide yeti stout batter, challah bread, jameson honey, irish cream whip, candied almonds 12

#### CHICKEN FRIED BISCUITS & GRAVY\*

choose steak or chicken, biscuit, eggs over-easy, mashers, tots, sausage gravy 13  
make it a "heavy hitter"—sandwiched with an unglazed donut & bacon +3

#### CHORIZO SWEET POTATO HASH\*

sweet potato, yukon gold potato, house-made pork belly chorizo, onions, roasted red peppers, eggs over-easy 12

#### CHALLAH AT YA BOY\*

challah, bacon, fried egg, tomato, cheddar, almond pesto, breakfast tots 12

#### ME SO CORNY\*

southwest-spiced omelet, cheddar cheese topped with fresh corn relish, breakfast tots 10  
add house-made pork belly chorizo or smoked salmon inside +3

#### HUEVOS RANCHEROS BURRITO\*

scrambled eggs, tots, cheddar cheese, horseradish cream, guajillo sauce, smothered in green chili 12  
add house-made pork belly chorizo or smoked salmon inside +3

#### ALASKAN BAGEL

sun-dried tomato & smoked salmon blended cream cheese with fried capers on an everything bagel served with tomato, lime cured onions & a side salad 11

#### ESPRESSO CRUSTED VENISON & EGGS\*

espresso-crusting denver-cut venison, sourdough toast, 2 eggs over-easy 17

#### CUBANO BENEDICT\*

braised pork, ham, spicy mustard, brown butter hollandaise, b&b pickles, poached eggs, english muffin, breakfast tots 12

#### BAYOU BENEDICT\*

fried green tomato, cheddar garlic grit cake, sun dried tomato jam, crystal hot sauce, poached eggs, brown butter hollandaise, breakfast tots 12

#### SMOKEY & THE SALMON\*

house-smoked salmon, sun-dried tomato cream cheese, poached eggs, brown butter hollandaise, english muffin, chives, breakfast tots 13

## A LITTLE SOMETHING EXTRA

house candied bacon 3<sup>50</sup>

house-made pork belly chorizo 4

grits 3

eggs (2)\* 4

toast, biscuit, english muffin, or challah bread 2<sup>50</sup>

biscuits & gravy 4<sup>75</sup>

sausage gravy sm 1<sup>50</sup> / lg 3<sup>50</sup>

french toast 3

bagel with plain cream cheese 4

fried brussels sprouts 5

side salad 4

sautéed vegetable 4

sweet creamed corn 4

sriracha cole slaw 3

### [ SIDES ]

\* Stuffed Burgers are cooked Medium Well, unless otherwise specified.

\* These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

BENEDICTS SERVED UNTIL 3:00 PM