“Bring Spice Home” Weekly Menu

Available between 3-5pm daily for curbside pickup or no-contact delivery
For further ordering instructions please call us at 303.443.4049

all meals are $14

MONDAY, 4.27.2020
sesame chicken | sauteed udon noodles, mirin glazed vegetables, vegetable eggroll & ponzu sauce
sesame tofu | sauteed udon noodles, mirin glazed vegetables, vegetable eggroll & ponzu sauce

TUESDAY, 4.28.2020 {add on apple strudel +5.00}
pork schnitzel | mushroom ragout, buttered egg noodles, red wine braised cabbage
crispy battered cauliflower | mushroom ragout, buttered egg noodles, red wine braised cabbage

WEDNESDAY, 4.29.2020 {add on baklava +5.00}
gyro plate | grilled pita, cucumber feta salad, ras al hanout potatoes, cold lentil salad, cauliflower skordalia
spanakopita | cucumber feta salad, ras al hanout potatoes, cold lentil salad, cauliflower skordalia

THURSDAY, 4.30.2020 {add on tres leches cake +5.00}
short rib tacos | oaxacan black mole, cotija, shredded cabbage, mexican street corn, cilantro black bean rice
butternut squash, chili & goat cheese tamales | oaxacan black mole, mexican street corn, cilantro black bean rice

FRIDAY, 5.01.2020
black rice grain bowl with soy grilled flank steak | pickled carrot, radish, avocado, mixed greens, crispy chickpeas, peanut ginger sauce
black rice grain bowl with mirin-ginger grilled cauliflower | pickled carrot, radish, avocado, mixed greens, crispy chickpeas, peanut ginger sauce

SOUP OF THE WEEK

GREEN CHILI CORN CHOWDER / $14 quart (serves 3-4)
Available between 3-5pm daily for curbside pickup or no-contact delivery
For further ordering instructions please call us at 303.443.4049

all meals are $14

MONDAY, 5.04.2020
korean noodle bowl | buckwheat soba noodles, dashi, 8 minute egg, bean sprouts, basil, chili oil, vegetable eggroll, sweet chili sauce
choose between: kalbi braised beef or kalbi braised cauliflower

TUESDAY, 5.05.2020
tostadas al pastor | spanish rice, refried beans, sour cream, pico de gallo, shredded cabbage
choose between: pork al pastor or piña al pastor

WEDNESDAY, 5.06.2020
moroccan tagine | saffron rice, marinated cucumber salad, crusty caraway bread
choose between: butter chicken or butter chickpeas

THURSDAY, 5.07.2020
gnocchi with brown butter sauce | charred shallots, mint, toasted hazelnuts; green salad, champagne vinaigrette
add duck breast +1.00

FRIDAY, 5.08.2020
apricot chicken | savory mushroom bread pudding, haricot vert with pearl onions
choose between: smoked chicken with apricot glaze or smoked cauliflower steak with apricot glaze

SOUP OF THE WEEK

SOPA AZTECA {mexican tortilla soup} /$14 quart (serves 3-4)
**HOMADE COOKIES / $12**
one dozen, chef’s choice assorted

**HOMADE PIE / $20 each**
10" fresh-baked pies, rotating flavors

**HOMADE KOLACHES / $20**
baker’s dozen of traditional czech fruit-filled pastries
available on fridays only

**SCOTCHEROOS / $3.50 each**
dessert bars made with peanut butter, chocolate, & butterscotch

**CLASSIC HUMMUS / $8**
with housemade pita chips (serves 4)

**FRESH GUACAMOLE / $8**
with housemade corn chips (serves 4)

**CANNED SODAS / $2**
coke, diet coke, sprite, dr. pepper,
diet dr. pepper
FRIED CHICKEN DINNER / $45
• fried chicken for 4
• baked macaroni and cheese
• classic coleslaw
• summer squash bake
• chef’s choice housemade dipping sauces

PORK CARNITAS STREET TACOS / $48
• flour tortillas
• slow-cooked pork carnitas
• housemade pico de gallo
• guacamole
• cilantro
• cotija cheese
• cilantro rice
• black beans

ITALIAN PASTA BAKE / $45
• garlic bread
• caesar salad with shaved parmesan, housemade dressing & garlic croutons
• italian sausage
• cheesy spring penne bake with lemon, spinach, & artichoke hearts