

The  
**CORNER  
BAR**

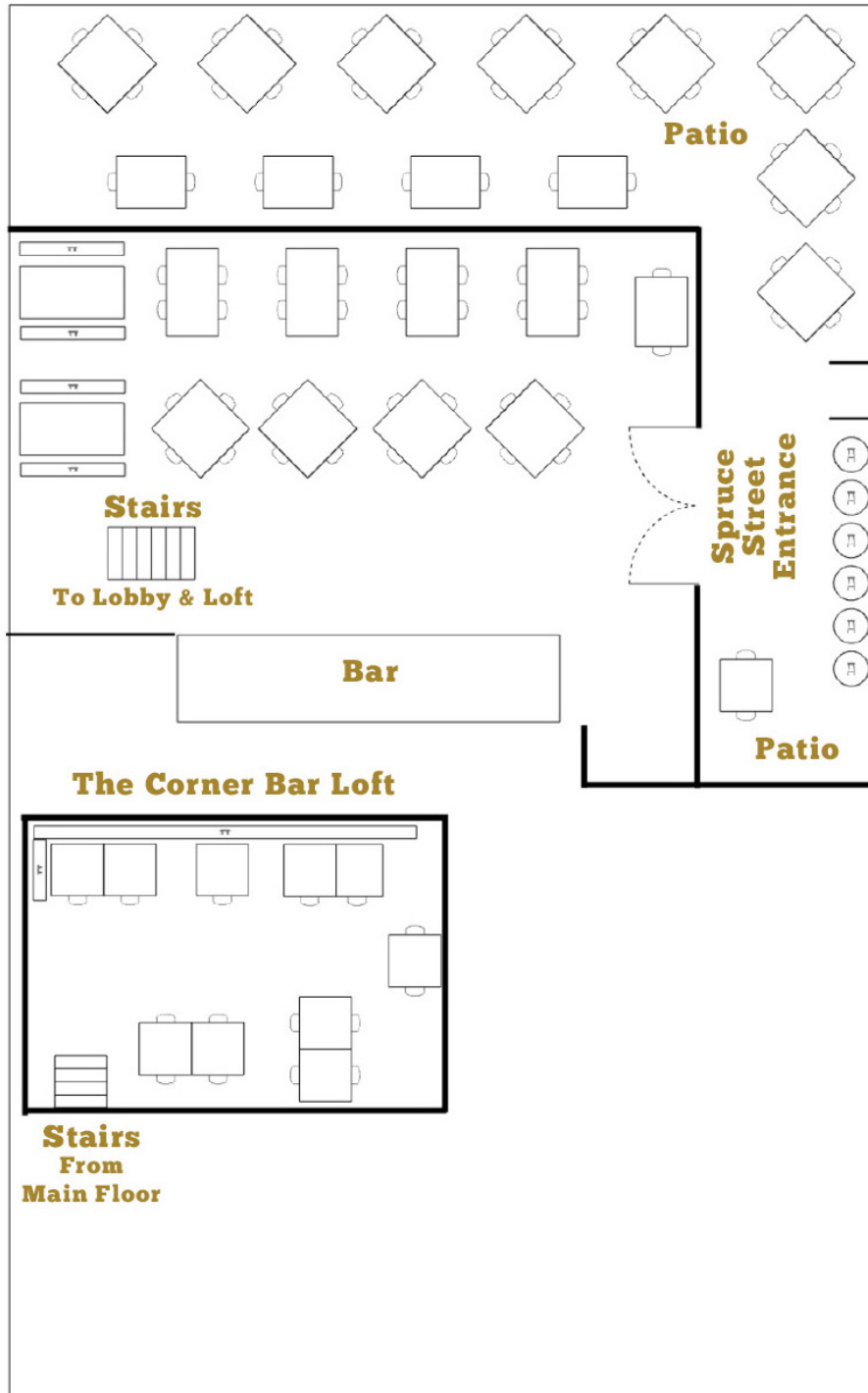


**GROUP & PRIVATE DINING**



2115 13TH ST, BOULDER, CO 80302 | 303-442-4880 | [CORNERBARBOULDERADO.COM](http://CORNERBARBOULDERADO.COM) | [AHINDMAN@BOULDERADO.COM](mailto:AHINDMAN@BOULDERADO.COM)

# Event Spaces



## THE CORNER BAR LOFT

24 Seated | 32 Reception | Semi-Private

# All Day

## SMALL PLATES

(Most Selections Serve 2-3 People)

### New England Clam Chowder

Cup • 6<sup>50</sup> / Bowl • 9<sup>50</sup>

### Pork Green Chile Soup GF

Cup • 6<sup>50</sup> / Bowl • 9<sup>50</sup>

### Crispy Brussels Sprouts & Cauliflower GF/DF/V

Chilli-soy glaze • 12<sup>95</sup>

### Oysters on the Half Shell\* GF/DF

East Coast • 5<sup>15</sup> Each

West Coast • 5<sup>15</sup> Each

Raw on shaved ice, fresh lemon, mignonette, house cocktail sauce

### Firecracker Wings GF

Crispy jumbo chicken wings, honey sriracha tossing sauce, honey ranch dip • 16<sup>95</sup>

### Baked Brie, Apple & Prosciutto Crostini

Creamy French brie cheese, shaved prosciutto, shaved red apples, honey drizzle, fresh thyme, crisp toasted ciabatta bread, cracked black pepper & arugula garnish • 16<sup>95</sup>

### Smoked Salmon Arancini

Breaded arborio rice balls, smoked salmon & cream cheese stuffing, horseradish sauce, chimichurri, smoked paprika garnish • 16<sup>95</sup>

### Tuna Tartare\*

Fresh yellowfin tuna loin dressed in champagne, dill & shallot vinaigrette, orange balsamic gastrique, butter-toasted ciabatta crackers, frisée salad, arugula micros • 23<sup>95</sup>

### Calamari GF

Crispy fried, fresh dill, lemon zest, toasted almonds, crispy garlic chips, orange sriracha sauce • 15<sup>95</sup>

### Sicilian Meatballs

House-made-all-beef meatballs, creamy Parmesan polenta, pomodoro sauce, mozzarella, grilled ciabatta toasts, fresh basil • 15<sup>95</sup>

### Chicken & Waffle Sliders

Crispy fried chicken breast, maple raspberry glaze, chicken velouté, on open-faced mini waffles with crispy leeks & arugula micros • 16<sup>95</sup>

### Ceviche Du Jour\* GF/DF

Today's fresh seafood & vegetables, tropical citrus marinade, fresh micro greens, seasoned tortilla chips • 19<sup>95</sup>

## SALADS

Add chicken +6, salmon filet\* +8,

Certified Angus Beef top sirloin\* +9, tuna steak\* +9

### Brie & Cherry Chicken Salad GF

French brie cheese, cherries, house-roasted & pulled chicken, mixed greens, shaved fennel & celery, toasted almonds, red seedless grapes, honey poppy seed dressing • 18<sup>95</sup>

### Laguna Tuna Salad\* GF

Fresh South American yellowfin tuna loin, chili ginger spiced, lightly seared, sliced & served rare, soy ginger glaze, frisée & mesclun greens salad, heirloom cherry tomatoes, mango, diced avocado, cilantro vinaigrette • 24<sup>95</sup>

### Mustard Crusted Salmon Salad\* GF/DF

Verlasso salmon, kale, quinoa, dried cherries, apples, sunflower kernels, white balsamic dressing • 22<sup>95</sup>

### Roasted Beet & Chèvre GF/VG

Butter-braised red & golden beets, arugula, smoked shiitake mushrooms, chèvre cheese, golden raisins, pickled cucumber, champagne vinaigrette • 16<sup>95</sup>

### Seasonal Salad GF/DF/VG

Seasonal field greens & lettuces, shaved celery & fennel, heirloom cherry tomatoes, toasted almonds, sunflower kernels, cucumbers, raspberry vinaigrette on the side  
Full • 14<sup>95</sup> / Small • 9<sup>95</sup>

### Caesar Salad

Romaine lettuce, shaved Parmesan cheese, house-made garlic croutons, signature Caesar dressing  
Full • 14<sup>95</sup> / Small • 9<sup>95</sup>

### Little Gem Wedge Salad GF


Little gem lettuce wedges, applewood smoked bacon, Point Reyes blue cheese, heirloom cherry tomatoes, pickled golden beets, buttermilk blue cheese dressing • 17<sup>95</sup>

### Strawberry Nut Salad GF/VG

Seasonal field greens, lettuces & baby spinach, cut strawberries, avocado, fresh ricotta cheese, sunflower kernels, chopped pistachios, toasted almonds, lemon champagne vinaigrette • 16<sup>95</sup>

GF = Gluten Free | DF = Dairy Free | VG = Vegetarian, May Contain Eggs or Dairy | V = Vegan



= All Eggs are 100% Cage Free |  = Certified Angus Beef |  = Verlasso Salmon Rated "MBA Yellow" from the Monterey Bay Aquarium

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

Prices and availability subject to change.

## BURGERS & SANDWICHES

Served with choice of French fries or coleslaw, Sub truffle fries +1, side salad +1  
Add bacon +1, avocado +1, cheese +1

### Rosemary Chicken Sandwich

6oz. Fresh rosemary-marinated chicken breast, smoked Gouda cheese, arugula, tomato, black pepper aioli, sourdough bread • 18<sup>49</sup>

### Fried Chicken & Avocado Sandwich

Chipotle fried chicken, arugula, tomato, orange salted avocado, pickled red onion, fresh lime, mayonnaise, butter-toasted sourdough bread • 17<sup>95</sup>

### Cowboy Steak Sandwich\*

Thinly shaved steak on a French baguette, jalapeño aioli, charred tomato pico de gallo, cotija cheese, crispy onions • 23<sup>95</sup>

### Prime Rib French Dip\* 🐮

Seasoned Certified Angus Beef, French baguette, beef au jus, seasoned horseradish aioli • 29<sup>95</sup>

### Verlasso Salmon Sandwich\* 🐟

Verlasso salmon, red onion marmalade, baby spinach, horseradish aioli, brioche bun • 21<sup>95</sup>

### Grilled Three Cheese & Tomato vg

Summer tomato slices, white cheddar, smoked Gouda and Gruyere cheeses, on our special cheddar jalapeño bread • 17<sup>95</sup>  
Add applewood smoked bacon +5

### Angus Burger\* 🐮

Certified Angus Beef, cooked to your specification, romaine lettuce, tomato, onion, brioche bun • 18<sup>95</sup>

### Pimento Cheese Burger\* 🐮

7oz. Certified Angus Beef burger, cooked to your specification, house-made pimento cheese, crispy prosciutto ham, pickled cucumbers, shaved romaine, brioche bun, tavern sauce • 21<sup>95</sup>

### Steakhouse Bacon Cheeseburger\* 🐮

Certified Angus Beef, basted in our steakhouse marinade, chargilled to your specification, white cheddar & smoked Gouda cheese, sweet black pepper & applewood smoked bacon, signature pub sauce, bibb lettuce, tomato, brioche bun • 22<sup>95</sup>

## CORNER PLATES

### Paillard Chicken

Hand pounded, pan seared, panko breaded boneless chicken breast, lemon butter dill sauce, arugula salad with fresh mozzarella, heirloom cherry tomatoes, olive oil & lemon dressing • 24<sup>49</sup>

### Top Sirloin Steak & Fries\* gf

Certified Angus Beef top sirloin, chargilled, bordelaise, shallot butter, truffle fries, arugula salad • 26<sup>49</sup>

### Peachtree Chicken gf

Spiced peach marinated chicken breast, seared & roasted, grilled peach & chicken jus, garlic green beans, green onion whipped potatoes with garlic butter • 24<sup>49</sup>

### Icelandic Cod Fish & Chips

Fresh-cut codfish loins, crisp tempura batter, artisan fries, house coleslaw & tartar sauce • 25<sup>95</sup>

### Rocky Mountain Trout gf

Fresh, pan-seared trout filet, wild rice with leeks, brown butter, grilled seasonal vegetables • 29<sup>95</sup>

### Smoked Mushroom & Shallot Linguine vg

Butter-roasted wild mushrooms, smoked shiitake mushrooms, linguine pasta, shallots, chardonnay, butter, Parmesan cheese, tomatoes, peppers • 22<sup>95</sup>  
Add salmon filet\* +8

### Bison & Bacon Meatloaf

Chef's favorite meatloaf. Fresh bison & house-ground applewood smoked bacon, onions, carrots, zucchini, tomato & beef gravy, whipped potatoes, garlic green beans, chardonnay shiitake mushrooms • 26<sup>95</sup>

### Prime Rib Flautas 🐮

Certified Angus Beef, onions, poblano peppers, cheddar-stuffed flour tortilla, Navajo beans, fresh cilantro, avocado crema, fresh mango & charred tomato pico de gallo • 25<sup>95</sup>



Smoked Mushroom & Shallot Linguine

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# Weekend Brunch



Boulderado Scramble

## MAINS

### Classic Breakfast\* GF 🐔

Two eggs any style, choice of bacon, black forest ham or breakfast link sausage, home fries, choice of toast • 14<sup>95</sup>

### Huevos Rancheros\* GF 🐔

Two eggs any style, signature pork green chile sauce, corn succotash, refried beans, crème fraîche, cotija cheese, cilantro micros • 15<sup>49</sup>

### Strawberry Cream Pancakes GF/VG

Strawberry-studded pancakes, yogurt cream cheese sauce, strawberry coulis, fresh strawberries, fresh mint • 14<sup>95</sup>

### Boulderado Scramble\* GF/VG 🐔

Blistered cherry tomatoes, zucchini, spinach, red quinoa, scrambled eggs, goat cheese, pepper relish, arugula pesto • 13<sup>95</sup>

### Denver Omelette GF 🐔

Black forest ham, red & green peppers, onions, white cheddar cheese, served with home fries, choice of toast • 13<sup>95</sup>

## LIGHTER SIDE

### House-Made Granola & Noosa Vanilla Yogurt VG

Oats, nuts, dried cherries • 12<sup>95</sup>  
Add berries + 3



Classic Breakfast



Huevos Rancheros

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# Dessert

## DESSERT

### Deep Dish Apple Streusel Pie **vg**

Tender pie dough crust, sliced granny smith apples in a cream custard, butter pecan streusel topping, served tall with warm caramel sauce, cinnamon ice cream, whipped cream and a fresh mint garnish • 10

### Key Lime Pie **vg**

House-made pie, graham cracker crust, vanilla whipped cream • 9

### Chocolate Torte **gf/vg**

Semi-sweet chocolate cake, bittersweet chocolate ganache, powdered sugar, fresh raspberries • 10

### Denver's Own Sweet Action Ice Cream Or Sorbet

Madagascar vanilla ice cream & fresh strawberries • 8 **VG**

French chocolate ice cream & fresh raspberries • 8 **VG**

Raspberry sorbet & fresh blackberries • 8 **GF/DF/V**



Chocolate Torte






Deep Dish Apple Streusel Pie



Key Lime Pie

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# Frequently Asked Questions

## **Can I bring in my own décor?**

Yes, you may bring in flowers and/or other décor items to decorate your space. Confetti, rice and/or glitter are not allowed. Candles are permitted so long as they are in a holder with the flame being at least two inches below the rim of the candle holder. Please communicate with your event coordinator for prior written approval. The Corner Bar/Hotel Boulderado can accept deliveries for your event with advanced notice.

## **Can I bring in my own cake?**

Yes, a cake is fine to bring. There is an outside dessert fee of \$1 per person. Please coordinate with your event coordinator in advance. No other outside food items are allowed.

## **Do you have any AV capabilities?**

Yes, we do have AV options available in our private dining space. Inquire with your sales coordinator for more information and pricing. Personal playlists are allowed in Juniper Room only.

## **Do you have gluten free, vegetarian and vegan options available?**

Yes! Many of our menu options can be made accordingly to guest dietary restrictions as noted on the menu. Inquire further with your event coordinator.

## **What do I need to do in order to hold and confirm my group?**

We require a signed agreement to confirm. Deposit requirements are determined on a case-by-case basis. Your sales manager will provide more information during the booking process.

## **What additional fees are there with booking?**

All food and beverage is subject to sales tax and 20% service charge.

## **When do I have to confirm my final menu selections and guest counts?**

Please confirm your final menu selections seven days in advance of your event with your event coordinator. We require your finalized guest count 48 hours prior to the event.

## **What is parking like at your location?**

Valet is available through Hotel Boulderado at a rate of \$4 per hour and \$30 per night. In addition, city metered and free street parking can be found around the hotel property.

## **What is the cancellation policy?**

Events canceled within 48 hours of the event will forfeit their deposit and be charged for 50% of their pre-established food and beverage costs plus tax.

**CONTACT OUR SALES DEPARTMENT  
FOR DETAILS**

**ahindman@boulderado.com**

**303-440-2892 | cornerbarboulderado.com**

**2115 13th St, Boulder, CO 80302**