

**CROSS-CONTACT:** All fried ingredients are cooked in shared fryers & may be exposed to all allergens. For this reason, guests with food allergies should avoid fried items.

## STARTERS

### VENTI WINGS \$16.5

8 crispy chicken wings tossed in your choice of sauce. Served w/ cucumber and carrot spears.

- **LEMON PEPPER** *Bright & citrusy w/ a black pepper bite. Topped w/ lemon zest & scallions*
- **ROOSTER** *Topped w/ scallions*
- **JAMAICAN** *Jerk seasoning topped w/ scallions*
- **KOREAN BBQ** *Topped w/ sesame seeds & scallions*

### PITA & HUMMUS \$10.5

Hummus, cucumbers, red bell peppers, olive oil & smoked paprika served w/ warm pita.

### SWEET POTATO FRIES \$11.5

Topped w/ honey & toasted coconut served w/ your choice of dipping sauce. Ⓟ w/o honey.

### CRISPY TOTS \$9.5

Served w/ your choice of dipping sauce.

### SPICY TOTS \$9.5

Drizzled in our spicy house dressing & garnished w/ scallions. Served w/ your choice of dipping sauce.

### FRIES \$8.5

3/8" cut potatoes seasoned w/ kosher salt, served w/ your choice of dipping sauce.

### TRUFFLE CHIPS \$6.5

House-made potato chips seasoned w/ black truffle salt.

## DIPPING SAUCES +50¢

- Avocado Ranch Ⓟ Ⓞ
- BBQ Ⓞ
- Chipotle aioli Ⓞ
- Korean BBQ Ⓞ 🌶 🍯
- Jamaican Jerk Ⓞ 🌶 🍯
- Ranch Ⓞ
- Red Pepper Aioli Ⓞ
- Rooster Ⓞ 🌶
- Sweet Chili Aioli Ⓞ 🍯
- Tzatziki Ⓞ

*Our dipping sauces and salad dressings are house made and GF*

### RED CURRY FRIES \$11.5

Fries topped w/ red curry cheddar sauce, garnished w/ shredded white cheddar & scallions. Ⓟ *Make it vegan!*

### ARTICHOKE DIP \$10.5

Creamy artichoke dip served w/ pita. Ⓞ w/ corn chips

### MEZZA PLATE \$15.5 add FALAFEL 🌶 +\$4

Hummus & tzatziki, served w/ cucumber spears, carrots, marinated red onions, kalamata olives, feta cheese & sliced pita.

### CHEESE CURDS \$12.5

Breaded, fried cheese curds served w/ chipotle aioli.

### SPICY CHIPOTLE BLACK BEAN DIP Ⓞ 🌶 \$10.5

*A Taphouse special!* Cheesy chipotle black bean dip served w/ chips & pico de gallo.

## SALAD

### GREEN SALAD Ⓞ Ⓞ \$10.5

Greens topped w/ cherry tomatoes, red onions, cucumbers & shredded carrots. *Add chicken +\$4.*

### GOOD EARTH SALAD Ⓞ \$16.5

Arugula, roasted corn, garbanzo beans, shredded carrot, cherry tomatoes, cucumber, onion, avocado, gorgonzola cheese & hemp seeds. *Add bacon for +2*

### MOROCCAN SALAD \$17.5

Greens topped w/ choice of **Moroccan Chicken** Ⓞ or **Falafel** 🌶 garbanzo beans, cherry tomatoes, cucumbers, shredded carrots, feta cheese, red bell peppers & scallions. Ⓟ w/o feta.

### COLORADO SALAD 🌶 Ⓞ \$17.5

Greens topped w/ your choice of either house-made **Cajun cod**, **Southwest Colorado chicken** or **Colorado jackfruit** Ⓞ, corn chips, black beans, brown rice, guacamole, pico de gallo, w/ parmesan cheese (or housemade vegan parm).

## SALAD DRESSING

- Avocado Ranch Ⓟ Ⓞ
- Creamy gorgonzola Ⓞ
- Lemon vinaigrette Ⓞ
- Mango balsamic Ⓞ
- Oil & vinegar Ⓞ
- Ranch Ⓞ

*All dipping sauces and salad dressings are house made and GF*

## SOUP – Cup \$6 / Bowl \$9

Add 1/2 Grilled Cheese Sandwich +\$6 (Ⓞ available!) • Add Small Green Salad +\$3.5

### TOMATO BASIL SOUP Ⓞ Ⓞ

A tomato bisque accented w/ oat milk and fresh basil. Served w/ toasted artisan bread.

### BEER CHEESE SOUP

Made w/ gluten free lager. Served w/ toasted artisan bread w/ parmesan cheese garnish. Ⓞ served w/ corn chips.

## NACHOS

### VENTI "NACHOS" 🌶 Ⓞ \$15.5

Crisp yellow corn tortilla chips w/ black beans, guacamole, fresh pico de gallo, scallions & jalapeños. Served w/ IPA-spiked cheddar sauce on the side.

#### PLANT-BASED PROTEINS:

- Colorado jackfruit 🌶 Ⓞ +\$4
- Vegan Chorizo Crumble 🌶 Ⓞ +\$4
- Sub house-made soy-based nutritional yeast queso Ⓞ

#### PROTEINS:

- Pork Carnitas 🌶 Ⓞ +\$4
- Add Colorado chicken 🌶 Ⓞ +\$4
- Add seasoned beef Ⓞ +\$6

## TACOS

### STREET TACOS \$12.5

Two (2) tacos w/ choice of protein & tortillas (yellow corn Ⓞ or flour), cabbage slaw, vegan chipotle aioli, side of pico, garnished w/ onion, cilantro & a lime wedge.

#### MAKE IT A PLATE:

*Add rice, black beans w/ shaved parmesan cheese & guac +\$4.*

**step 1 choose your tortillas** → **TORTILLAS:** Yellow corn Ⓞ Ⓞ or flour Ⓞ

**step 2 choose protein/toppings** →

#### PLANT-BASED PROTEINS:

- Colorado jackfruit 🌶 Ⓞ
- Vegan Chorizo Crumble 🌶 Ⓞ
- Korean BBQ tempeh 🌶 🍯 Ⓞ
- topped w/ sesame seeds & scallions
- Cajun-spiced tempeh 🌶 Ⓞ

#### PROTEINS:

- Pork Carnitas 🌶 Ⓞ
- Cajun Cod 🌶 Ⓞ
- Colorado chicken 🌶 Ⓞ
- Cheese curds
- Korean BBQ Beef 🌶 🍯 Ⓞ topped w/ sesame seeds & scallions +\$2
- Seasoned beef Ⓞ +\$2

## MAC-N-CHEESE AL VENTI

*Penne pasta tossed in a variety of house-made mac-n-cheese flavors.*

### VEGAN MAC Ⓞ \$15.5

Choice of **red curry** 🌶 or **cashew pesto** tossed w/ penne pasta, cherry tomatoes & spinach. Served w/ toasted artisan bread.

### SPICY MAC 🌶 \$14.5

Spicy queso sauce tossed w/ penne pasta, cherry tomatoes, spinach, parmesan & basil. Served w/ toasted artisan bread. *Add Colorado chicken +\$4.*

### RED CURRY MAC 🌶 \$15.5

Red curry & white cheddar sauce tossed w/ penne pasta. Served w/ toasted artisan bread.

### STRAIGHT UP MAC \$14.5

House-made white cheddar & parmesan sauce tossed w/ penne pasta & topped w/ parmesan. Served w/ toasted artisan bread.

### TRUFFLE MAC \$16.5

White truffle oil infused in white cheddar sauce tossed w/ penne pasta & topped w/ crispy truffle potato chips.

**BOWLS — W/ CHOICE OF RICE & PROTEIN – SUB YAKISOBA +\$2**

**step 1 choose your bowl**

**THE ORIGINAL** \$14.5  
Venti's original rice bowl w/ cabbage slaw & pickled ginger.

**THAI PEANUT** 🍴 \$15.5  
Cabbage slaw, cucumbers, red onions, basil, crushed peanuts & peanut sauce.

**THE BOULDER** \$15.5  
Mixed vegetables, black beans, red onions, Swiss-American cheese & corn chips.

**THE HAWAIIAN** \$15.5  
Pineapple, tomatoes, red onions & Swiss-American cheese w/ hoisin sauce.

**step 2 choose your rice**

**RICE:** Brown or white rice  
**SUB:** • Yakisoba ☑ +\$2 (tossed w/ onion & cabbage)  
• Sub steamed veg for rice +\$2 (includes broccoli, celery, carrots, snow peas, bell peppers)  
• Sub salad for rice +2  
**ADD:** Steamed veg medley +\$3 ☑ ☑ (includes broccoli, celery, carrots, snow peas, bell peppers)

**step 3 choose protein/topping**

**PLANT-BASED PROTEINS:**

- Colorado jackfruit 🍴 ☑
- Vegan Chorizo Crumble 🍴 ☑ ☑
- Falafel 🍴 ☑ (3 pcs)
- Cajun tempeh 🍴 ☑ ☑
- Korean BBQ tempeh 🍴 ☑ ☑  
☑ ☑ topped w/ sesame seeds & scallions
- Garlic-sesame tofu ☑ ☑
- Steamed veg medley ☑ ☑ (incl. broccoli, celery, carrots, snow peas, bell peppers)

**PROTEINS:**

- Pork Carnitas 🍴 ☑
- Cajun Cod 🍴 ☑
- Colorado chicken 🍴 ☑
- Teriyaki chicken ☑ (topped w/ sesame seeds & scallions)
- Moroccan chicken ☑
- Beef ☑ +\$2 seasoned beef
- Korean BBQ Beef 🍴 ☑ ☑ +\$2 (topped w/ sesame seeds & scallions)

**SPECIALTY BOWLS — W/ CHOICE OF RICE**

**THE MEDITERRANEAN BOWL** \$16.5  
Tomatoes, cucumbers, red onion, hummus & tzatziki. Sprinkled w/ mint & kalamata olives. Served w/ choice of **falafel** 🍴 ☑ or **Moroccan chicken** ☑.

**YELLOW CURRY** 🍴 ☑ ☑ \$15.5  
Sautéed garbanzo beans, snap peas, scallions, carrots, yellow curry w/ coconut milk. Garnished w/ scallions & red peppers on rice. Add choice of protein **\$4** or **\$6** (beef or pork).

**CAJUN BOWL** 🍴 ☑ \$17.5  
Choice of **Colorado chicken**, **Colorado jackfruit** or **Cajun-spiced tempeh** ☑ 🍴 w/ black beans, cheddar cheese, guacamole & pico, topped w/ fried egg, scallions & corn chips. Drizzled w/ spicy rooster sauce.

**KOREAN BBQ** 🍴 ☑ ☑ \$17.5  
**Korean BBQ tempeh** ☑ or **Korean BBQ beef** +\$2, mixed vegetables & sliced avocado, topped w/ cabbage slaw & garnished w/ sesame seeds & scallions.

**BURGERS, SANDWICHES, WRAPS — ADD BACON +\$2 OR TEMPEH BACON +\$2**

**BURGERS**

SEE SIDES BELOW

- HOUSE BURGER\*** \$16.5  
Lettuce, tomatoes, red onions, kosher pickle chips & ketchup.
- ROOSTER BURGER\*** 🍴 \$18.5  
Cabbage slaw, tomato, red onion, bacon, pickled jalapenos, Swiss-American cheese & chipotle aioli.
- LENTIL MUSHROOM** ☑ \$17.5  
House made lentil burger patty made w/ lentils, mushrooms, black beans, pepitas, brown rice & a touch of balsamic vinegar. Served w/ lettuce, tomatoes, red onions, avocado & roasted garlic aioli. Add sliced ☑ cheese +\$2. Sub ☑ bun +\$2.
- GUACAMOLE BURGER\*** \$18.5  
Lettuce, tomatoes, red onions, Swiss-American cheese & house-made guac.
- FARM BURGER\*** \$18.5  
Lettuce, tomatoes, red onions, bacon & cheddar cheese topped w/ a fried egg.
- BOUDA BURGER\*** \$17.5  
Lettuce, tomatoes, caramelized onions, smoked gouda cheese & balsamic aioli.
- TERIYAKI BURGER\*** \$17.5  
Lettuce, tomatoes, red onions, pineapple, Swiss-American cheese & vegan sweet chili aioli topped w/ hoisin sauce.

**WRAPS**

SEE SIDES BELOW

- ORIGINAL WRAP** \$15.5  
Original bowl w/ choice of **garlic-sesame tofu** ☑ or **teriyaki chicken**, choice of rice, lettuce-cabbage slaw & pickled ginger.
- HAWAIIAN WRAP** \$16.5  
Choice of **teriyaki chicken** or **garlic-sesame tofu** ☑ choice of rice, lettuce, pineapple, tomato, red onions, Swiss-American cheese.
- THAI PEANUT WRAP** \$16.5  
Choice of **teriyaki chicken** or **garlic-sesame tofu** ☑ w/ choice of rice, lettuce, cucumbers, red onions, basil, crushed peanuts & peanut sauce.
- BOULDER WRAP** 🍴 \$16.5  
Choice of **vegan chorizo** 🍴 ☑ or **Colorado chicken** 🍴 or **Colorado jackfruit** ☑ w/ choice of rice, lettuce, red onions, black beans, Swiss-American cheese (☑ cheese available) & corn chips.
- MEDITERRANEAN WRAP** \$16.5  
**Moroccan chicken** ☑ or **falafel** 🍴 ☑ w/ choice of rice, tomatoes, cucumbers, red onion, hummus & tzatziki. Sprinkled w/ mint & kalamata olives.

**SANDWICHES**

SEE SIDES BELOW

- MOROCCAN PITA** \$15.5  
Choice of **Moroccan chicken** or **Falafel** ☑ 🍴 w/ house-made tzatziki & hummus, lettuce, tomatoes, red onions, cucumbers, feta cheese, in a grilled pita.
- BTA PITA** ☑ \$16.5  
House-made vegan tempeh bacon w/ lettuce, tomatoes, avocado & vegan roasted garlic aioli in a grilled pita – **Sub bacon +\$2.**
- GRILLED CHEESE SANDWICH** \$13.5  
Cheddar, Swiss-American & smoked gouda on sourdough bread. Topped w/ parmesan cheese. Add avocado +\$2. Add tomato +\$1. Add bacon +\$2.
- VEGAN GRILLED CHEESE SANDWICH** ☑ \$13.5  
Vegan cheddar & vegan provolone on sourdough bread. Topped w/ vegan parmesan cheese. Add tempeh bacon +\$2. Add avocado +\$2. Add tomato +\$1.

\*Burgers "fully cooked" unless specified. Please specify burger preference when ordering. We use pasture raised, grassfed Oregon beef. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

<b>SIDES</b>	<b>GREEN SALAD, CORN CHIPS, TRUFFLE CHIPS, FRIES OR TOTS</b>	<b>SUB</b>	sweet potato fries or cup of soup +\$3	<b>SUB</b>	GF bun +\$2	<b>ADD</b>	cheese +\$1.5
<b>MAKE ANY BURGER VEGAN!</b>	<b>SUB HOUSE MADE LENTIL MUSHROOM PATTY</b> ☑ ☑ ** <b>TO ANY BURGER AT NO ADDITIONAL CHARGE.</b> **patty contains pepitas. Add sliced ☑ cheese +\$2. Sub ☑ bun +\$2.					<b>ADD</b>	<b>Violife vegan cheese +\$2</b>