

Devils Kitchen

840 Kennedy Ave, Grand Junction · +19708224848 · Updated: Jan 14, 2026

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BRUNCH ENTRÉES 8

AVOCADO TOAST	\$11.00
egg your way, smashed avocado, arugula, watermelon radish, micro green, whole wheat bread	
SMOKED SALMON BOARD	\$19.00
smoked salmon, sliced sourdough, herb cream cheese, cucumber, tomato, capers, watermelon radish, dill	
CORNBREAD & ELK GRAVY	\$16.00
cornbread muffin, green chili elk sausage gravy add chicken fried chicken +7 add fried egg +3	
THE HUNTER BREAKFAST	\$18.00
two eggs any style, breakfast potatoes, toast, choice of applewood smoked bacon, venison sausage, or chicken apple sausage	
EGG FRITTA	\$14.00
egg, tomato, onion, peppers, breakfast potato, toast	
SHAKSHUKA	\$16.00
two eggs any style, simmered tomatoes, avocado, peppers, onions, garlic, spices, cotija cheese, rustic toasted sourdough	
PINEAPPLE UPSIDEDOWN FRENCH TOAST	\$17.00
homemade pineapple bread, cinnamon agave rum sauce, lemon whipped cream, cherry compote	
CMU PANCAKES	\$15.00
seasonal pancake stack, inspired by the CMU student staff, maple syrup, powdered sugar	

À LA CARTE 7

TWO EGGS YOUR WAY	\$4.00
SAUSAGE	\$6.00
pork, chicken apple, venison	
BREAKFAST POTATOES	\$6.00
TOAST	\$4.00
sourdough, wheat	
BAGEL	\$4.00
plain, gluten-free plain	
APPLE WOOD SMOKED BACON	\$6.00
SEASONAL FRUIT	\$6.00

SIDES 2

POTATO DIPPERS	\$6.00
DUCK FAT POTATO DIPPERS	\$8.00

LUNCH FAVORITES 7

DEVEILED KITCHEN EGGS	\$12.00
tempura egg white, herb yolk, bacon, radish	
DUNGENESS CRAB TOTS	\$19.00
dungeness crabs, shredded potatoes, cream cheese, serrano peppers, mozzarella cheese, breaded, spicy remoulade	
CARAMELIZED PEAR & GORGONZOLA SALAD	\$14.00
baby arugula, roasted pears, gorgonzola chunks, candied walnuts, dried cranberries, maple dijon vinaigrette	
DK CAESAR	\$12.00
romaine, peppers, cornbread croutons, shaved parmesan, spicy caesar dressing	
ROWDY'S FRENCH DIP	\$21.00
sliced prime rib, swiss and parmesan cheese, horseradish creme, au jus, CO hoagie roll	
DEVIL'S BURGER	\$19.00
beef patty, roasted hatch green chilies, bacon onion jam, white cheddar cheese, tomato, lettuce, herb aioli, brioche bun	
GRILLED CHICKEN SANDWICH	\$18.00
grilled organic chicken, sprouts, avocado mash, cucumber, pickled onion, herb aioli, havarti cheese, multigrain bread (available in a wrap)	

ADD SALAD PROTEIN 5

organic chicken	\$7.00
ribeye steak	\$14.00
tiger shrimp (3)	\$9.00
grilled salmon	\$10.00
tempura mushrooms (gf)	\$7.00

RISE & SHINE 2

MAV'MOSAS	AVAILABLE OPTIONS
choice of: orange, peach, lavender, cranberry, pomegranate	glass: \$8.00
	flight: \$28.00
DK SIGNATURE MARY	\$15.00
house mix, traditional style garnish: charcuterie meat and cheese or smoked shrimp skewer	

STARTERS & SHAREABLES 8

LOCAL SOURDOUGH (v)	\$10.00
kulina lani old world style sourdough bread	
DEVEILED KITCHEN EGGS (gf)	\$12.00
tempura egg white, herb yolk, candied bacon, watermelon radish	
HATCH GREEN CHILI DIP (gfa, v)	\$15.00
local chilis, cheeses, served with toasted naan bread	
SMOKED SHRIMP COCKTAIL* (gf)	\$19.00
seasoned smoked shrimp, palisade peach cocktail sauce	
SEARED AHI* (gfa)	\$21.00
blackened yellowfin tuna, sriracha aioli, toasted sesame seeds, soy sauce, crispy wontons	
MONUMENT FRIES (gf)	\$14.00
potato dippers, pulled duck confit, duck gravy, colorado cheese curds, herbed sour cream	
BLISTERED SHISHITO PEPPERS	\$16.00
bonito flakes, pickled red onion, ponzu sauce	
CHEESE & CHARCUTERIE (gfa)	\$26.00
chef's choice local cured meats, cheeses, house-made pickles	

SOUP & SALAD 5

FIERY MESA CHILI VERDE (gfa)	AVAILABLE OPTIONS
braised colorado pork, green chili, cilantro, watermelon radish, onion, herb sour cream, flour tortilla	
	cup: \$9.00
	bowl: \$14.00
TOMATO CAPRESE STACK (gf, v)	\$14.00
tomato, buffalo mozzarella, fresh basil, balsamic glaze, lemon olive oil, cracked pepper	
HEART OF PALM SALAD (gf, vg)	\$16.00
heart of palm, avocado, cucumber, baby heirloom tomatoes, raspberries, fresh radish sprouts, raspberry vinaigrette	
JUNCTION FARMERS MARKET SALAD (gf, v)	AVAILABLE OPTIONS
mixed greens, tender fresh herbs, blueberries, watermelon radish, cucumber, fresh corn, pepita, colorado gin dressing	
	half: \$6.00
	full: \$12.00
DEVIL'S KITCHEN CAESAR (gf)	AVAILABLE OPTIONS
romaine, smoke-chilled seasoned shrimp, peppeadews, cornbread croutons, shaved parmesan, spicy caesar dressing	
	half: \$9.00
	full: \$18.00

ENTRÉES 7

CREAMY STREET CORN SCALLOPS* (gf)	\$38.00
seared scallops, chorizo, fresh corn, corn puree, cilantro, chili paste *choice of one side	
PAN SEARED COLORADO STRIPED BASS* (gfa)	\$36.00
squash, zucchini, spinach, orzo pasta, lemon beurre blanc sauce	

COLORADO PAELLA* (gf)	\$32.00
venison sausage, shrimp, chicken, peppers, onions, spicy tomato sauce, saffron rice	
APPLE BUTTER SEARED SALMON* (gf)	\$32.00
saffron rice, sauteed spinach, fennel-radish salad, whole grain maple mustard sauce	
BEEF SHORT RIBS* (gf)	\$48.00
cherry braised, boursin mashed potatoes, local farmer's market vegetable, local red wine demi glaze *limited availability nightly	
DEVIL'S BURGER* (gf)	\$19.00
beef patty, roasted hatch green chili's, bacon onion jam, white cheddar cheese, lettuce, tomato, herb aioli, brioche bun, potato dippers	
*substitute a mushroom burger (v) add 2	
VEGETABLE GNOCCHI (gf, vg)	\$29.00
squash, zucchini, tomato, red onion, sundried tomato sauce, potato gnocchi, sunflower seeds, chive oil	

BUTCHER BLOCK 5

FILET MIGNON* 8OZ (gf)	\$65.00
BEEF RIBEYE* 12OZ (gf)	\$60.00
BONE-IN KANSAS CITY STRIP* 14OZ (gf)	\$55.00
dry aged for 35 days	
DOUBLE BONED LAMB CHOPS* (gf)	\$46.00
mint garlic marinade - argentinian chimichurri sauce	
ROASTED DIRTY HIPPIE HALF CHICKEN	\$34.00
palisade dirty hippie herb marinade & jus	

SOUP 1

FIERY MESA CHILI VERDE (gfa)	AVAILABLE OPTIONS
braised colorado pork, green chili, cilantro, watermelon radish, onion, herb sour cream, flour tortilla	
	cup: \$9.00
	bowl: \$14.00

SALADS 5

CARAMELIZED PEAR & GORGONZOLA SALAD (gf, v)	\$14.00
arugula, roasted pears, gorgonzola crumbles, candied walnuts, dried cranberries, maple dijon vinaigrette	
KALE CRUNCH SALAD (gf, vg)	\$15.00
chopped kale, cabbage, diced mango, cilantro, fresh mint, fried noodles, peanut dressing	
HIGH PEAKS COBB SALAD (gf, v)	\$16.00
mixed greens, romaine, heirloom tomatoes, blue cheese, candied bacon, avocado, pickled onion, hard-boiled egg, croutons, lavender ranch dressing	
DEVIL’S KITCHEN CAESAR (gf)	\$12.00
romaine, peppadews, cornbread croutons, shaved parmesan, spicy caesar dressing	

VEGETABLE QUINOA BOWL (gf, vg)	\$15.00
red quinoa, sweet potatoes, black beans, roasted corn, sweet peppers, avocado, crispy tortilla strips, chipotle tahini sauce	

LUNCH FEATURES 5

GRILLED CHICKEN SANDWICH (gfa)	\$18.00
grilled organic chicken, sprouts, avocado, cucumber, pickled onion, tomato, herb aioli, havarti cheese, multigrain bread *wrap and vegetarian options available upon request	
ROWDY’S FRENCH DIP*	\$21.00
sliced prime rib, swiss cheese, parmesan cheese, horseradish crema, au jus, CO hoagie roll	
SALMON BLT* (gfa)	\$22.00
salmon, bacon, mixed greens, red onions, tomato, garlic citrus aioli, ciabatta bread	
DEVIL’S BURGER* (gfa)	\$19.00
beef patty, roasted hatch green chili’s, bacon onion jam, white cheddar cheese, lettuce, tomato, herb aioli, brioche bun *substitute a mushroom burger (v) add \$1	
DUCK CUBANO	\$22.00
pulled duck meat, shaved honey ham, swiss cheese, house-made pickles, whole grain mustard, CO hoagie roll	