

# Hotel Boulderado

2115 13th St · +13034424880 · Updated: Jan 14, 2026

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## FOOD 7

### NEW ENGLAND CLAM CHOWDER

AVAILABLE OPTIONS

\$7.00

\$10.00

### TOMATO SOUP

AVAILABLE OPTIONS

\$4.00

\$7.00

### FIRECRACKER WINGS

**\$11.00**

Sweet heat buffalo sauce

### TRUFFLE FRIES

**\$6.00**

Truffle aioli, parsley, Parmesan

### BREADED CALAMARI

**\$10.00**

Calabrian chili agrodolce, orange salt, chive

### PORK BELLY

**\$10.00**

Pork belly cornbread, cherry glazed pork belly, jalapeno honey, succotash

### MUSHROOM + OLIVE TOAST

**\$9.00**

Truffled goat cheese, mushroom and olive conserva, roasted tomatoes, basil

## COCKTAILS 6

### PASSION FRUIT MARGARITA

**\$12.00**

Milagro Silver Tequila, passion fruit vanilla bay leaf syrup, lime juice

### SPICE TRADE DAQUIRI

**\$11.00**

Pineapple and black pepper infused Bacardi Rum, lime juice, simple syrup, Frangelico

### THE BOULDER MULE

**\$11.00**

Breckenridge Vodka, St. George Spiced Pear Liqueur, ginger beer, lemon

### SIMPLE MARGARITA

**\$10.00**

Campo Bravo Tequila Plata, agave, fresh lime juice

### LUCKY RUBY

**\$13.00**

Breckenridge Gin, raspberries, St-Germain, Chambord, lemon

**APEROL SPRITZ****\$10.00**

Aperol, Ca' Boloani Prosecco, soda

**WHITE** 6**FOLONARI, PINOT GRIGIO****\$6.00****CA' BOLANI TENUTA, PROSECCO****\$6.00****LE CHARMEL, DRYROSÉ****\$6.00****DIORA "LA SPLENDEUR DU SOLEIL", CHARDONNAY****\$8.00****AUSTIN HOPE, CHARDONNAY****\$8.00****KIM CRAWFORD, SAUVIGNON BLANC****\$9.00****RED** 4**PIATTELLI VINEYARDS RESERVE, MALBEC****\$7.50****LA CREMA, PINOT NOIR****\$10.00****GROUNDED BY JOSH PHELPS, CABERNET SAUVIGNON****\$8.00****ST. FRANCIS WINERY, CABERNET SAUVIGNON****\$10.00****BEER** 1**DRAFT BEER**

\$2 OFF

**AVAILABLE | 7AM - 2PM** 9**BREAKFAST BURRITO****\$19.00**

Raquelitas flour tortilla, scrambled eggs, Boulder's Own chorizo, Monterey jack and cheddar cheese, home fries, pork green chili, sour cream, tomatillo salsa

**CLASSIC BREAKFAST****\$17.00**

Two eggs any style, choice of bacon, black forest ham or breakfast link sausage, home fries, choice of toast

**DENVER OMELET****\$21.00**

Three egg omelet, black forest ham, bell peppers, onions, white cheddar cheese, home fries and a choice of toast

**WILD MUSHROOM OMELET****\$17.00**

Herb roasted wild mushrooms, caramelized onions, blistered heirloom tomatoes, smoked Gouda, home fries and a choice of toast

**PASTRAMI HASH****\$21.00**

House brined and smoked pastrami, home fries, whole grain caraway Dijonaise, caramelized onion, sweet peppers, sweet and spicy cauliflower chow chow, topped with two poached eggs, marble rye toast

<b>BUTTERMILK PANCAKES</b>	<b>\$16.00</b>
Two buttermilk pancakes, maple syrup, whipped butter, your choice of protein	
<b>BOULDER SCRAMBLE</b>	<b>\$16.00</b>
Blistered cherry tomatoes, zucchini, spinach, red quinoa, scrambled eggs, goat cheese, tomatillo salsa, pesto	
<b>NOOSA YOGURT PARFAIT</b>	<b>\$13.00</b>
Layered Noosa yogurt, strawberry purée and house made granola	
<b>OATMEAL</b>	<b>\$11.00</b>
Brown sugar, banana, warm milk	

## BREAKFAST DRINKS 11

<b>FRESH HOUSE BREWED REGULAR OR DECAF COFFEE</b>	<b>AVAILABLE OPTIONS</b>
Served with choice of skim milk, whole milk, 1/2 & 1/2, oat milk or almond milk	\$9.00
	\$15.00
<b>LATTE OR CAPPUCCINO</b>	<b>\$4.25</b>
<b>ESPRESSO</b>	<b>\$4.00</b>
<b>MOCHA</b>	<b>\$4.50</b>
<b>CLASSIC OR LAVENDER MIMOSA</b>	<b>\$9.00</b>
<b>TITO'S BLOODY MARY</b>	<b>\$10.00</b>
Tito's Handmade Vodka, house-made bloody mix	
<b>BUSHMILLS IRISH COFFEE</b>	<b>\$9.00</b>
Bushmills Irish Whiskey, whipped cream	
<b>FAT-FREE, WHOLE, OAT OR ALMOND MILK</b>	<b>\$5.00</b>
<b>JUICE</b>	<b>\$6.00</b>
Orange, apple, cranberry, grapefruit, pineapple, tomato	
<b>HOT TEA OR ICED TEA</b>	<b>\$4.00</b>
<b>SOFT DRINKS</b>	<b>\$5.00</b>
Pepsi, Diet Pepsi, Mountain Dew, ginger ale, Starry Lemon Lime, lemonade	

## FARM & FISH 5

<b>PAILLARD CHICKEN</b>	<b>\$27.00</b>
Baby kale salad, cherry tomato, mozzarella, white balsamic dressing, dill beurre blanc	
<b>GRILLED PORK CHOP</b>	<b>\$33.00</b>
Miso brined, sweet ginger glaze, pickled okra succotash, garlic rice, pork jus	
<b>ROCKY MOUNTAIN TROUT</b>	<b>\$32.00</b>
Wild rice, asparagus, brown butter	

**STEAK FRITES** **\$29.00**

8oz. Angus Beef sirloin, red wine sauce, truffle fries, truffle aioli, shallot butter • 26

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**CAULIFLOWER STEAK** **\$24.00**

Harissa-coconut braise, roasted carrot purée, fava bean and asparagus, toasted pepitas, basil oil

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**SMALL PLATES** 3

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**FIRECRACKER WINGS** **\$19.00**

Sweet heat buffalo sauce

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**TRUFFLE FRIES** **\$11.00**

Truffle aioli, parsley, Parmesan

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**HUMMUS PLATE** **\$14.00**

Grilled flatbread, charred corn and heirloom tomato salad

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**SOUPS & SALADS** 4

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**CAESAR SALAD**

**AVAILABLE OPTIONS**

Romaine, shaved Parmesan cheese, house-made garlic croutons, signature Caesar dressing

\$17.00

\$12.00

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**MUSTARD CRUSTED SALMON SALAD** **\$25.00**

Kvarøy salmon, kale, quinoa, dried cherries, apples, sunflower kernels, white balsamic dressing

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**NEW ENGLAND CLAM CHOWDER**

**AVAILABLE OPTIONS**

Historical recipe, contains bacon

\$9.00

\$12.00

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**TOMATO SOUP**

**AVAILABLE OPTIONS**

\$8.00

\$11.00

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**SANDWICHES** 4

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**KVAROY SALMON SANDWICH** **\$23.00**

Seared salmon, red onion marmalade, baby spinach, horseradish aioli, brioche bun

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**ROSEMARY CHICKEN SANDWICH** **\$21.00**

Rosemary-marinated chicken breast, smoked Gouda cheese, watercress, tomato, black pepper aioli, sourdough bread

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**PASTRAMI** **\$21.00**

House brined and smoked pastrami, thick cut rye bread, whole grain caraway Dijonnaise, Gruyère

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**ROASTED CARROT BANH MI** **\$18.00**

Butter toasted baguette, soy chili portabella, pickled carrots and radish, cilantro, basil, harissa aioli, cucumber

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**BURGERS** 1

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**ANGUS BURGER****\$21.00**

Certified Angus beef, bibb lettuce, tomato, onion, brioche bun

**MOCKTAILS** 3**COLORADO SUNRISE****\$9.00**

San Pellegrino Aranciata, passion fruit purée, lime juice, splash of soda

**SKI LIFT****\$8.00**

Apple, pineapple and orange juices, mint simple syrup

**BLACKBERRY SPLASH****\$9.00**

Lemon juice, blackberry vanilla simple syrup, mint, soda

**CANS & BOTTLES** 11**FAT TIRE AMBER ALE****\$7.00**

New Belgium Brewing | Fort Collins, CO | 5.2% ABV

**DALE'S PALE ALE****\$7.00**

Oskar Blues Brewery | Longmont, CO | 6.5% ABV

**PILSNER URQUELL****\$8.00**

Czech Republic | 4.4% ABV | 16oz.

**GUINNESS STOUT****\$8.00**

Ireland | 4.2% ABV | 16oz.

**CORONA EXTRA LAGER****\$8.00**

Mexico | 4.6% ABV

**ESTRELLA DAMM DAURA LAGER****\$7.00**

Spain | 5.4% ABV

**COORS BANQUET LAGER****\$7.00**

Coors Brewing Co. | Golden, CO | 5% ABV

**COORS LIGHT LAGER****\$7.00**

Coors Brewing Co. | Golden, CO | 4.2% ABV

**BUDWEISER LAGER****\$7.00**

Anheuser Busch | St. Louis, MO | 5% ABV

**BUD LIGHT LAGER****\$7.00**

Anheuser Busch | St. Louis, MO | 4.2% ABV

**GRÜVI - NON-ALCOHOLIC LAGER, STOUT OR IPA****\$6.00**

Denver, CO

**NON-ALCOHOLIC DRINKS** 8

**FRESH HOUSE BREWED REGULAR OR DECAF COFFEE****AVAILABLE OPTIONS**

Served with choice of skim milk, whole milk, 1/2 &amp; 1/2, oat milk or almond milk

\$9.00

\$15.00

**LATTE OR CAPPUCCINO****\$4.25****ESPRESSO****\$4.00****MOCHA****\$4.50****FAT-FREE, WHOLE, OAT OR ALMOND MILK****\$5.00****JUICE****\$6.00**

Orange, apple, cranberry, grapefruit, pineapple, tomato

**HOT TEA OR ICED TEA****\$4.00****SOFT DRINKS****\$5.00**

Pepsi, Diet Pepsi, Mountain Dew, ginger ale , Starry Lemon Lime, lemonade

**CHARDONNAYS 8****AUSTIN HOPE****AVAILABLE OPTIONS**

Paso Robles

\$10.00

\$40.00

**DIORA "LA SPLENDEUR DU SOLEIL"****AVAILABLE OPTIONS**

Monterey

\$12.00

\$48.00

**HARTFORD COURT FAMILY WINERY****AVAILABLE OPTIONS**

Russian River Valley

\$15.00

\$60.00

**ZD WINES****\$57.00**

California

**FRANK FAMILY VINEYARDS****\$61.00**

Napa Valley, Los Carneros

**DROUHIN-VAUDON****\$65.00**

Chablis Burgundy

**JORDAN VINEYARD AND WINERY****\$76.00**

Russian River Valley

**ROMBAUER VINEYARDS****\$84.00**

Napa Valley, Los Carneros

**SAUVIGNON BLANCS 5**

**KIM CRAWFORD**

Marlborough, NZ

**AVAILABLE OPTIONS**

\$11.00

\$44.00

**CUVAISON WINERY**

Napa Valley, Los Carneros

**AVAILABLE OPTIONS**

\$12.00

\$48.00

**PASCAL JOLIVET "ATTITUDE"**

Loire Valley

**\$46.00****CAKEBREAD**

Napa Valley

**\$59.00****RAPHAËL MIDOIR LES CHASSEIGNES**

Sancerre, Loire Valley

**\$68.00****INTERESTING WHITES** 7**FOLONARI, PINOT GRIGIO**

Veneto

**AVAILABLE OPTIONS**

\$8.00

\$32.00

**KING ESTATE, PINOT GRIS**

Willamette Valley

**AVAILABLE OPTIONS**

\$12.00

\$48.00

**JEAN-LUC COLOMBO "LA VIOLETTE", VIOGNIER**

Pays d'Oc, France

**AVAILABLE OPTIONS**

\$10.50

\$42.00

**LE CHARMEL, ROSÉ**

Côtes de Provence

**AVAILABLE OPTIONS**

\$9.50

\$38.00

**TERLATO, PINOT GRIGIO**

Fruilli Colli Orientali

**\$36.00****PACO & LOLA, ALBARIÑO**

Rías Baixas

**\$39.00****CARL GRAFF KABINETT, RIESLING**

Mosel, Germany

**\$34.00****CHAMPAGNES & SPARKLINGS** 9**CA' BOLANI TENUTA, PROSECCO**

Italy

**AVAILABLE OPTIONS**

\$8.00

\$32.00

**MASCHIO BRUT ROSÉ 200ML, SPARKLING**

Veneto

**\$10.00**

<b>DOMAINE CHANDON BRUT 187ML, SPARKLING</b>	<b>\$16.00</b>
Napa Valley	
<b>STELLA ROSSA MOSCATO 187ML, SPARKLING</b>	<b>\$9.50</b>
Italy	
<b>BOUVET BY TAITTINGER EXCELLENCE BRUT ROSÉ, SPARKLING</b>	<b>\$36.00</b>
Loire Valley	
<b>MUMM NAPA, SPARKLING</b>	<b>\$45.00</b>
Napa Valley	
<b>TATTINGER, BRUIT LA FRANÇAISE</b>	<b>\$87.00</b>
Reims	
<b>LOUIS ROEDERER, COLLECTION 243, CHAMPAGNE</b>	<b>\$119.00</b>
Reims	
<b>VEUVE CLICQUOT YELLOW LABEL, CHAMPAGNE</b>	<b>\$152.00</b>
Reims	
<b>CABERNET SAUVIGNON</b> 9	
<b>GROUND BY JOSH PHELPS</b>	<b>AVAILABLE OPTIONS</b>
California	\$10.00
	\$40.00
<b>ST. FRANCIS WINERY</b>	<b>AVAILABLE OPTIONS</b>
Sonoma County	\$12.00
	\$48.00
<b>ALEXANDER VALLEY</b>	<b>AVAILABLE OPTIONS</b>
	\$16.00
	\$64.00
<b>DAOU VINEYARDS</b>	<b>\$44.00</b>
Paso Robles	
<b>ROUTESTOCK</b>	<b>\$57.00</b>
Napa Valley	
<b>SEQUOIA GROVE WINERY</b>	<b>\$75.00</b>
Napa Valley	
<b>FAUST</b>	<b>\$86.00</b>
Napa Valley	
<b>FROG'S LEAP ESTATE</b>	<b>\$137.00</b>
Rutherford, Napa	
<b>SILVER OAK</b>	<b>\$195.00</b>
Alexander Valley	

## PINOT NOIRS 9

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### LA CREMA

Monterey

#### AVAILABLE OPTIONS

\$12.00

\$48.00

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### SIDURI

Willamette Valley

#### AVAILABLE OPTIONS

\$15.00

\$60.00

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### ELOUAN

Oregon

**\$37.00**

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### BALLETTO VINEYARDS

Russian River Valley

**\$53.00**

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### MIGRATION BY DUCKHORN

Sonoma Coast

**\$62.00**

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### ETUDE GRACE BENOIST RANCH

Carneros

**\$68.00**

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### DOMAINE DROUHIN VINEYARDS "ROSEROCK"

Eola-Amity Hills

**\$71.00**

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### EMERITUS VINEYARDS HALLBERG RANCH ESTATE

Russian River Valley

**\$86.00**

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### DOMAINE GACHOT-MONOT

Côte de Nuits-Villages Burgundy

**\$92.00**

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## OTHER RED VARIETALS 9

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### MARQUÉS DE CÁCERES CRIANZA, TEMPRANILLO

Rioja, Spain

#### AVAILABLE OPTIONS

\$9.00

\$36.00

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### DOMAINE DE LA SOLITUDE

Côtes du Rhône

#### AVAILABLE OPTIONS

\$10.00

\$40.00

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### BAROSSA VALLEY ESTATE "GSM", GRENACHE SYRAH MOURVÈDRE

Barossa Valley

#### AVAILABLE OPTIONS

\$8.50

\$34.00

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### PIATTELLI VINEYARDS RESERVE, MALBEC

Lujan De Cuyo, Mendoza

#### AVAILABLE OPTIONS

\$9.50

\$38.00

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### BODEGAS MURIEL, TEMPRANILLO CRIANZA

Rioja, Spain

#### AVAILABLE OPTIONS

\$9.00

\$36.00

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<b>CAMPO VIEJO RIOJA GRAN RESERVA, TEMPRANILLO</b>	<b>\$51.00</b>
Rioja, Spain	
<b>CROGNOLO, SUPER TUSCAN</b>	<b>\$65.00</b>
Tuscany	
<b>DUCKHORN VINEYARDS, MERLOT</b>	<b>\$79.00</b>
Napa Valley	
<b>RIDGE, THREE VALLEYS, ZINFANDEL</b>	<b>\$49.00</b>
Sonoma County	
<b>RED BLENDS 5</b>	
<b>NINER BOOTJACK</b>	<b>\$44.00</b>
Paso Robles	
<b>PRISONER</b>	<b>\$79.00</b>
Napa Valley	
<b>PENFOLDS BIN 389 (BABY GRANGE), CABERNET/SHIRAZ</b>	<b>\$82.00</b>
South Australia	
<b>ORIN SWIFT "8 YEARS IN THE DESERT"</b>	<b>\$91.00</b>
California	
<b>OPUS ONE "OVERTURE"</b>	<b>\$279.00</b>
Napa Valley	
<b>BREAKFAST 3</b>	
<b>SILVER DOLLAR STUFFED PANCAKES</b>	<b>\$10.00</b>
Mini chocolate chip pancake, mini strawberry pancake, mini cinnamon pancake, brushed with butter, maple syrup on the side	
<b>CRUNCHY MAPLE BUTTER WAFFLE</b>	<b>\$10.00</b>
Crispy Belgian vanilla waffle, butter, maple syrup, raspberry garnish	
<b>CHEESY SCRAMBLES</b>	<b>\$10.00</b>
Scrambled eggs with cream cheese, two strips of bacon, home fries	
<b>BREAKFAST SIDES 5</b>	
<b>ONE EGG ANY STYLE*</b>	<b>\$4.00</b>
<b>THICK CUT BACON STRIP</b>	<b>\$4.00</b>
<b>HALF HAM STEAK</b>	<b>\$4.00</b>
<b>BREAKFAST LINK SAUSAGE</b>	<b>\$4.00</b>
<b>CHOICE OF TOAST</b>	<b>\$3.00</b>
English Muffin, Sourdough, Marble Rye, 7-Grain Wheat, Gluten-Free Toast	

## LUNCH & DINNER 5

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**CAPTAIN CHEESEBURGER\*** **\$12.00**

CAB burger patty, buttered brioche bun, lettuce, tomato, white cheddar cheese, salt & pepper fries or fruit

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**KIDDO PASTA WITH BUTTER & PARMESAN** **\$10.00**

Cavatappi noodles tossed with melted butter and freshly grated parmesan cheese

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**GRILLED CHEESY SANDWICH** **\$10.00**

Fresh-hand-cut cod loins, battered & fried, tartar sauce, fresh lemon, salt & pepper fries or fruit

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**FRIED CHICKEN FINGERS** **\$10.00**

Five breaded chicken strips, ranch dip, BBQ sauce, salt & pepper fries or fruit

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**MY MOM'S MACARONI & CHEESE** **\$10.00**

Cavatappi noodles tossed in a cheddar and parmesan cheese sauce, butter toasted breadcrumbs

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## SODAS 5

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**PEPSI**

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**STARRY LEMON LIME**

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**MOUNTAIN DEW**

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**DIET PEPSI**

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**GINGER ALE**

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## JUICES 4

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**LEMONADE**

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**ORANGE JUICE**

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**APPLE JUICE**

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**CRANBERRY JUICE**

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## MILKS 5

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**FAT-FREE MILK**

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**WHOLE MILK**

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**ALMOND MILK**

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**OAT MILK**

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**CHOCOLATE MILK**

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