

Narrative

222 Milwaukee St 80206-5006 · +17205718080 · Updated: Jan 14, 2026

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FRESH BEVERAGES 6

‘big b’s’ colorado juices	\$9.00
peach-apricot apple-ginger hibiscus-pomegranate lemonade vg, gf	
fresh orange or grapefruit juice	\$5.00
GF VG	
tart cherry creek smoothie	\$10.00
tart cherry, acai, banana, orange juice vg, gf	
classic mimosa	\$11.00
orange juice, sparkling wine vg, gf	
jacquard bloody mary	\$13.00
vodka, seasoned tomato juice, garnished with lime, olive, and bacon	
hummingbird spritz	\$13.00
golden falernum and chia liqueurs, pineapple, cardamom, cava vg, gf	

TOASTS & BOWLS 4

avocado toast	\$16.00
shaved radish, sweet peppers, arugula, poppy seed vg	
blt toast	\$17.00
crispy pork belly, tomato, romaine lettuce, egg salad, pickled red onion	
super food smoothie bowl	\$16.00
kale, almond, chia seed pudding, granola, bee pollen vg, gf	
noosa yogurt bowl	\$14.00
house made granola, seasonal fruits, Colorado honey gf	

BREAKFAST 7

italian style donuts	\$14.00
lemon curd, raspberry preserves vg	
blueberry crunch pancakes	\$15.00
almonds, granola, maple syrup vg	

southern hoppin' john	\$18.00
rice, beans, bacon lardons, green onions, fried egg gf	
eggs your way	\$18.00
two eggs any style, smoked bacon or chicken sausage, crispy potatoes, toast	
jacquard omelet	\$19.00
ham, avocado, boursin cheese, crispy potatoes, toast	
eggs benedict	\$21.00
rosemary ham, roasted tomato hollandaise, cheddar biscuit, crispy potatoes	
breakfast tacos	\$18.00
eggs migas, chorizo, pepper jack, avocado, jalapeno sauce, crema	

EXTRAS & SIDES 6

seasonal berries	\$7.00
vg, gf	
cage free eggs	\$3.00
gf	
smoked bacon	\$6.00
gf	
breakfast potatoes	\$6.00
chicken sausage	\$7.00
gf	
smoked salmon	\$12.00
gf	

FROM THE BAKERY 5

sourdough toast	\$4.00
vg	
wheat toast	\$4.00
vg	
croissant	\$4.00
bagel	\$5.00
plain or everything vg	
gluten-free	\$4.00
white toast or english muffin gf	

SHARED & TOASTS 5

jumbo lump crab cake	\$24.00
arugula, pickled red onion, baby bell pepper, red wine vin, old bay aioli	
burrata	\$18.00
warm tomato confit, shaved fennel, citrus salad, aged balsamic vg	
tuna poke	\$21.00
avocado, sesame ponzu, green onion, yuzu kusho, furikake rice crackers	
avocado toast	\$19.00
fried egg, shaved radish, sweet peppers, arugula, poppy seed vg	
blt toast	\$17.00
crispy pork belly, tomato, arugula, egg salad, pickled red onion	

SOUPS & SALADS 4

butternut squash soup	\$13.00
roasted squash, cippolini onion, pumpkin seeds, creme fraiche vg, gf	
baby spinach	\$15.00
dried cranberries, manchego, candied pecan, mustard vin, breaded poached egg vg	
chicken avocado chop salad	\$24.00
bacon, avocado, corn, tomato, date, almond, goat cheese gf	
caesar salad	\$16.00
romaine, shaved pecorino, buttered panko, cured egg yolk	

HANDHELDS 7

beef short rib cubano	\$23.00
beef bacon, b & b pickles, gruyere cheese, dijonaise	
fried chicken sandwich	\$20.00
serrano lime sauce, cabbage slaw, aioli	
chilled shrimp roll	\$20.00
romaine, aioli, lemon, celery, kohlrabi, pickled vegetable butter	
falafel & hummus wrap	\$19.00
pita bread, cucumber salad, roasted pepper hummus vg	
slow roasted pork hoagie	\$21.00
provolone cheese, broccolini, spicy mustard, dill pickle spear	
the jacq burger*	\$22.00
colby cheese, bacon jam, pickled onion rings, alabama bbq sauce	
veggie burger	\$21.00
black bean patty, colby cheese, pickles, lettuce, smoked tomato aioli vg	

ENTREES 4

carrot cassoulet	\$22.00
white bean stew, bbq heirloom carrot, carrot top pistou vg	
brick chicken	\$24.00
warm panzanella salad, root vegetables, lemon-herb sauce gf	
king salmon	\$29.00
toasted farro, roasted fennel, sweet cream sauce	
bolognese	\$25.00
orecchiette pasta, ground veal beef and pork, parmesan, basil oil	

FRESH BEVERAGES & BOWLS 5

fresh orange or grapefruit juice	\$5.00
vg, gf	
‘big b’s’ colorado juices	\$9.00
peach-apricot apple-ginger hibiscus-pomegranate lemonade vg, gf	
tart cherry creek smoothie	\$10.00
tart cherry, acai, banana, orange juice vg, gf	
super food smoothie bowl	\$16.00
kale, almond, chia seed pudding, granola, bee pollen vg, gf	
noosa yogurt bowl	\$12.00
house-made granola, seasonal fruits, colorado honey vg	

FOR THE TABLE 3

burrata	\$18.00
warm tomato confit, shaved fennel, citrus salad, aged balsamic vg	
jumbo lump crab cake	\$24.00
arugula, pickled red onion, baby bell pepper, red wine vin, old bay aioli	
italian style donuts	\$14.00
lemon curd, raspberry preserves VG	

LARGE PLATES 15

avocado toast	\$16.00
shaved radish, sweet peppers, arugula, poppy seed VG	
smoked salmon toast	\$19.00
smoked salmon shmear, cucumbers, pea shoots, everything spice	
greek chicken salad toast	\$17.00
shredded chicken, tzatziki, cucumber, tomato, fennel	

blueberry crunch pancakes	\$15.00
almonds, granola, maple syrup VG	
cage-free eggs	\$18.00
smoked bacon, crispy potatoes, toast	
jacquard omelet	\$19.00
ham, avocado, boursin cheese, crispy potatoes, toast	
egg white & spinach scramble	\$19.00
chicken sausage, tomato, feta, crispy potatoes, toast	
eggs benedict	\$21.00
rosemary ham, roasted tomato hollandaise, cheddar biscuit, crispy potatoes	
breakfast tacos	\$18.00
eggs migas, chorizo, pepper jack, avocado, jalapeno sauce, crema	
bbq spiced chicken sandwich	\$20.00
bbq spiced chicken breast, cider vinegar slaw, smoked cheddar cheese, dijonnaise, fries	
shrimp & grits	\$32.00
andouille, pancetta, peas, roasted tomato, tabasco cream GF	
the jacq burger	\$22.00
colby cheese, bacon jam, pickled onion rings, alabama bbq sauce impossible meat 2	
chicken avocado chop salad	\$24.00
bacon, avacado, corn, tomato, date, almond, goat cheese GF	
caesar salad*	\$16.00
romaine, shaved pecorino, buttered panko, cured egg yolk add: grilled chicken 9 blackened shrimp 10 seared salmon 10	
baby spinach salad	\$15.00
dried cranberries, manchego, candied pecan, mustard vin, breaded poached egg vg add: grilled chicken 9 blackened shrimp 10 seared salmon 10	

WINE 2

rotating wines by the glass	\$9.00
bubbles, white, red, and rose are available	
select bottles of wine	
50% off bottles \$350 or less, please refer to our wine list for available options	

COCKTAILS 5

the marquis	\$11.00
cimmaron tequila, grove st. hatch chile, fresh lime, cucumber	
the witching hour	\$13.00
woody creek vodka, grove st. cranberry, mint	

of mule & man	\$13.00
del maguy vida mezcal, lime, mint, ginger beer	
barrel aged negroni	\$14.00
(aged in house) woody creek gin, campari, vermouth rosso	
speer boulevardier	\$15.00
(solera aged in house) laws original rye, vermouth rosso, rhubarb amaro	

DRAFTS 5

denver beer co. ‘love this city’	\$6.00
pilsner	
tivoli ‘mile hi’	\$6.00
hefeweizen	
four noses ‘bout damn time’	\$6.00
ipa	
ratio beerworks king of carrot flowers	\$6.00
saison	
cerveceria ¡venga!	\$6.00
mexican lager	

CANNED BEER 8

tivoli helles	\$4.00
lager	
denver beer co. ‘incredible pedal’	\$4.00
ipa	
dry dock amber	\$4.00
amber ale	
coors banquet	\$4.00
lager	
coors light	\$4.00
lager	
heineken	\$4.00
lager	
corona	\$4.00
mexican lager	
grüvi	\$4.00
non-alcoholic lager	

SMALL BITES 5

marcona almonds	\$7.00
rosemary, smoked salt GF VG	
crispy sweet potato	\$7.00
twice cooked sweet potato, honey butter, herb trio	
lobster corndogs	\$15.00
jalapeno hot sauce, smoked pepper honey	
burrata	\$15.00
warm tomato confit, shaved fennel, citrus salad, balsamic VG	
baby spinach salad	\$9.00
dried cranberries, manchego, candied pecan, mustard vin, breaded poached egg vg	

HAND-CRAFTED COCKTAILS 5

Bentley Todd	\$14.00
four noses bourbon, disaronno, lemon, spiced honey	
The Witching Hour	\$15.00
woody creek vodka, grove st. cranberry, mint	
House of Leaves	\$18.00
breckenridge bourbon, grove st. chai, espresso, maple syrup	
A Clockwork Blood Orange	\$16.00
breckenridge gin, cinnamon apple cider, grove st. orange	
The Marquis	\$17.00
cimmaron tequila, grove st. hatch chile, fresh lime, cucumber	

BARREL AGED COCKTAILS 4

Naked and Famous	\$19.00
vida mezcal, yellow chartreuse, aperol, lime	
Negroni	\$18.00
woody creek gin, campari, vermouth rosso	
Speer Boulevardier	\$19.00
laws original rye, vermouth rosso, rhubarb amaro	
The Shining	\$30.00
jefferson's ocean rye, benedictine, walnut bitters, calvados, smoked *Award winning cocktail by our bartender Harvest Pelletier*	

BEVERAGES ON TAP 6

Queen City Collective Nitro Cold Brew Coffee	\$7.00
Colorado	

Denver Beer Co. ‘Love This City’	\$8.00
Colorado	
Tivoli ‘Mile Hi’	\$8.00
Colorado	
Four Noses ‘bout Damn Time’	\$8.00
Colorado	
Telluride ‘AlpenGOSE’	\$8.00
Colorado	
Ratio ‘Dark Lands’	\$8.00
Colorado	

ADDITIONAL BEER & CIDER 13

Colorado Cider Co. 'Grasshopp-ah' Cider	\$8.00
Colorado	
Coors Banquet	\$6.00
Colorado	
Coors Light	\$6.00
Colorado	
Corona	\$6.00
Mexico	
Delirium 'Tremens' Belgian Ale	\$12.00
Belgium (500 ml)	
Denver Beer Co. 'Incredible Pedal' IPA	\$6.00
Colorado	
Dry Dock Amber Ale	\$6.00
Colorado	
Great Divide 'Yeti' Imperial Stout	\$8.00
Colorado	
Gruvi 'Golden' Lager (non-alcoholic)	\$6.00
Colorado	
Odell Brewing Co. 'Sippin' Pretty'	\$6.00
Colorado	
Heineken	\$6.00
Netherlands	
Odd13 'Codename: Superfan' Hazy IPA	\$12.00
Colorado	

Tivoli Helles Lager	\$6.00
Colorado	

CHAMPAGNE & OTHER SPARKLING 4

Bisol 'Jeio' Prosecco Rosé Brut	\$13.00
2020 Veneto, IT	
Schramsberg Mirabelle Brut	\$20.00
NV North Coast, CA	
Huia Brut Rosé	\$26.00
2018 Marlborough, NZ	
Gaston Chiquet Tradition Brut	\$48.00
NV Champagne, FR	

LIGHT BODIED WHITE & ROSÉ 7

Altano Naturalmente Dry Blend	\$10.00
2020 Douro, PT	
Villa Maria Sauvignon Blanc	\$11.00
2021 Marlborough, NZ	
Borell Diehl Müller-Thurgau Trocken Rose	\$12.00
2020 Pfalz, DE	
Alois Lageder 'Terra Alpina' Pinot Grigio	\$12.00
2021 Trentino-alto, IT	
Gai'a 'Monograph' Assyrtiko	\$14.00
2020 Nemea, GR	
Peyrassol 'La Croix' Rosé	\$15.00
2020 Méditerranée, FR	
Domaine Ricard Touraine Petiot Blanc	\$23.00
2021 Loire Valley, FR	

FULL BODIED WHITE 5

De Wetshof 'Limestone Hill' Chardonnay	\$12.00
2021 Breede River Valley, ZA	
Small Vines Wines Chardonnay	\$20.00
2018 Sonoma County, CA	
Laroche Bourgogne Blanc	\$18.00
2017 Burgundy, FR	

Hyde de Villaine 'Hyde Vineyard' Chardonnay	\$35.00
2018 Napa Valley, CA	
Château de Meursault Savigny-lès-Beaune	\$49.00
2017 Burgundy, FR	
LIGHT & MEDIUM BODIED RED 4	
Domaine de la Solitude Côtes du Rhone	\$12.00
2019 Rhône Valley, FR	
Bacchus 'Ginger's Cuvée' Pinot Noir	\$13.00
2020 California, US	
Sunu Pinot Noir	\$23.00
2018 Oregon, US	
Aurélien Verdet 'Prieure' Hautes-Côtes du Nuits	\$39.00
2019 Burgundy, FR	
FULL BODIED RED 5	
Graffito Malbec	\$13.00
2019 Mendoza, AR	
Ramirez de la Piscina Crianza	\$15.00
2016 Rioja, ES	
Château de Cugat Bordeaux Supérieur	\$14.00
2016 Bordeaux, FR	
Rivetto Langhe Nebbiolo	\$17.00
2020 Piedmont, IT	
Synthesis Cabernet Sauvignon	\$20.00
2020 Napa valley, CA	