

Featured Cocktails

Colorado 75 Breckenridge Distillery Gin
rosemary shrub, grapefruit, cava \$12

St Julien Old Fashioned Pierre Ferrand Dry Curacao
Old Overholt Rye, bitters \$12

Midnight Express Marble Distilling coffee liquor
Montanya Oro rum, Pierre Ferrand Dry Curacao, espresso \$11

White Wines

Glass / Bottle

St Supéry, Virtu, Semillion-Sauvignon, Napa Valley CA
2013

lime, fig, kiwi, bright and vibrant | 12 / 48

Sonoma-Cutrer 'Russian River Ranches', Chardonnay
Sonoma County, CA, 2013

hazelnut, pineapple, vanilla, green apple | 15 / 58

Van Duzer, Pinot Gris, Willamette Valley, OR 2015
peach, pineapple, crisp and elegant | 12 / 48

Masi 'Masianco', Pinot Grigio, Friuli-Venezia Giulia, Italy
2014

dried fruit, pineapple, floral notes | 8 / 32

Kim Crawford, Sauvignon Blanc, Marlborough
New Zealand 2015

ultra-ripe ruby red grapefruit, passion fruit, lychee, banana
white peach | 12 / 48

Saint M, Reisling, Pfalz, Germany 2014
tangerine, mango, sweet and light | 8 / 32

Domaine Schlumberger 'Les Princes Abbes'
Pinot Blanc, Alsace, France 2013
apricot, limestone, citrus, apple | 10 / 40

True Story, Rosé, Willamette Valley, OR 2013
strawberries and watermelon with a touch of rose water | 9 / 46

St Julien House, Canyon Road, Chardonnay, CA
crisp apple, ripe fruit, cinnamon spice | 7 / 28

Bubbles

La Marca Prosecco 'Brut' Veneto, Italy N.V.
apple, pear, citrus, bright straw yellow with fine bubbles \$9

Domaine Carneros 'by Tattinger', Los Carneros, CA
notes of freshly baked breads, rich and elegant \$13

Veuve Clicquot Ponsardin 'Brut', Reims, France, N.V.
scents of raisins and brioche with a firm, powerful presence \$21



Red Wines

Glass / Bottle

Chalone Vineyard Estate, Pinot Noir, Monterey, CA 2013
dark ruby color, black cherry, rhubarb, clove, spice | 18 / 79

Antinori, Santa Cristina, Super Tuscan, Italy 2014
cherry, black raspberry, aromatic herbs | 9 / 38

Newton "Claret", Bordeaux Blend, Napa Valley, CA 2013
mocha dipped espresso bean, blueberry, red fruit | 11 / 44

Faustino, La Rioja, Tempranillo, Spain 2014
black fruit, raspberry, dark sherry, vanilla | 10 / 40

Terrazas, Malbec, Mendoza, Argentina 2014
cherry, plum, raisin, vanilla | 10 / 40

Ferrari-Carano, Cabernet Sauvignon, Alexander Valley, CA
2013
vibrant, mocha and black cherries, cassis, lingering notes of toasty
caramel | 16 / 67

Mauritson Wines, Zinfandel, Dry Creek Valley, Sonoma
County, CA 2013
raspberry, vanilla, black pepper, big and lush | 12 / 48

St Julien House, Canyon Road, Merlot, CA
ripe fruit, light spice, medium body | 7 / 32



Jill's
RESTAURANT
& BISTRO

900 Walnut Street

720.406.7399

Boulder, Colorado

The kitchen, helmed by Culinary Director, Laurent Mechin and Pastry
Chef, Mark Metzger, sources its ingredients through partnerships
with local farms, creameries and ranches, its own on-site garden and
Boulder's seasonal Farmer's Market

**For a wider selection, please consult our
award-winning wine list and Sommelier**



Tableside Traditions

CAESAR SALAD romaine, croutons, anchovies reggiano | 14.95


FILET MIGNON DIANE* mushrooms Yukon mashed potatoes, brandy-truffle sauce | 39.95


SHRIMP SCAMPI cognac, garlic, shallots, tomatoes smoked paprika herb butter | 18.50


PALISADES PEACH MELBA mascarpone ice cream Leopold blackberry whiskey | 12.95





Salads

 BABY BEET roasted beets, yogurt, toasted almonds St Julien garden arugula | 10.50

 BELGIAN ENDIVE, ARUGULA & APPLE Bleu d'Auvergne, crushed filberts apple-truffle vinaigrette | 9.50

 BOULDER kale, granny smith apple Haystack Mountain goat feta, savory granola kombucha vinaigrette | 9.95

 900 WALNUT organic greens, pears candied walnuts, grapes, hazelnut vinaigrette | 8.95

 HEIRLOOM TOMATO & WATERMELON sweet peppers, cucumbers, buffalo mozzarella, basil pine nuts, white balsamic vinegar | 9.95

CHICKEN, SHRIMP & WONTON Napa cabbage, carrots, bean sprouts, roasted cashews orange segments, sesame-soy vinaigrette | 13.95

Culinary Director: Chef Laurent Mechin
Jill's Chef: Ethan Brown

 Vegetarian

 Vegan



Share Plates

 JILL'S TOTS truffle aioli, reggiano | 7.95

 THAI CURRY POPCORN brown butter, sea salt | 5.95

HICKORY SMOKED CHICKEN WINGS ghost chili sauce | 12.95


 ROASTED PIQUILLO PEPPER HUMMUS carrots cucumber, celery | 8.95


CHARCUTERIE AND CHEESE BOARD cornichons mustard, nuts, quince paste, grapes, grilled bread | 24.95


SHRIMP SCAMPI pernod, oven-roasted tomato fennel butter, cream | 15.95

ESCARGOTS ½ dozen shells, garlic butter | 12.95

TRIO OF SMOKED PULLED PORK SLIDERS poppy seed slaw, bourbon bbq sauce | 12.95


 TRUFFLE FRIES parmesan, Italian parsley truffle aioli | 7.95


 PESTO ROASTED CAULIFLOWER ½ head of cauliflower, pesto, pine nuts, Calabrian chilies | 9.95

 MEDITERRANEAN OLIVE MEDLEY lemon, garlic rosemary | 6.95

DORADO FISH TACOS (3) roasted tomatillo salsa lime crema | 11.95

AHI TUNA POKE BOWL* sticky rice, island pickles nori, furikake | 12.95

 GRILLED ARTICHOKE charred lemon, remoulade | 9.95

 PANISSES chickpea fritters, romesco | 7.95

 CREAMED SPINACH | 6.95

 TRUFFLE WHITE CHEDDAR MAC & CHEESE | 7.95

FRENCH ONION SOUP wood:stone oven baked with cave-aged gruyère | 8.50

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



Entrees

available starting at 5:30 p.m.


SPICEDUSTED FILLET OF FRESH SCOTTISH SALMON* quinoa, seasonal vegetables, citrus pesto | 27.95

SKILLET ROASTED NATURAL CHICKEN BREAST* creamed spinach, fingerling potatoes tarragon jus | 26.95

STEAK FRITES* Natural Angus New York strip hand-cut Kennebec French fries, peppercorn sauce Bleu d'Auvergne | 34.95

RIGATONI BOLOGNESE spicy Sicilian sausage porcini mushrooms, reggiano | 17.95


LOBSTER ALLA CARBONARA* pappardelle, peas house-cured bacon, six-minute organic egg parmesan | 27.95

 COCONUT GREEN TOFU eggplant, peppers, peanuts organic spinach, shiitake mushrooms jasmine rice | 19.95

CIOPPINO LINGUINI shrimp, salmon, calamari, clams andouille, saffron-tomato broth | 24.95


 CAULIFLOWER RISOTTO grilled asparagus, kale pecans, roasted tomatoes, lemon mosto | 19.95

COLORADO LAMB RACK grilled eggplant, tomatoes panisse, mostarda, tapenade piquillo pepper purée | 38.95

 SPAGHETTINI ALLA CHECCA extra virgin olive oil garlic, chili flakes, basil, tomatoes | 13.95



Market Specials

 CHILLED TOMATO-CARROT SOUP yogurt, pistachio lemon mosto | 8.25

GRILLED MAHI MAHI cauliflower risotto, greens garlic scape pesto, heirloom tomato coulis | 34.95

BRAISED BEEF SHORT RIB barolo demi corn & fingerling potato hash | 29.95

"Wood Stone" Oven Pizzas




 MARGHERITA PIZZA tomato sauce, basil fresh mozzarella | 13.95

FIG PROSCIUTTO PIZZA caramelized onions arugula, gorgonzola | 16.95

SPINACH & HAM crème fraiche, mushrooms Calabrian peppers, gruyère | 15.95

 GARDEN VEGETABLE & PESTO basil pesto, tomatoes grilled vegetables | 14.95

CORN & HOUSE-CURED BACON crème fraiche red onion, cilantro, potatoes smoked mozzarella | 15.95


 VEGAN FLATBREAD red pepper coulis, artichoke red onion, castelvetro olives, vegan cheese | 14.95



Signature Sandwiches

choice of potato chips, French fries or side salad

CHICKEN & JALEPENO WRAP chipotle lime ranch avocado spread, pepper jack, romaine lettuce chipotle aioli | 14.50

 THE BOULDER BURGER guacamole, tomato house-made black bean veggie patty white cheddar, adobo mayo | 13.95

TURKEY & BRIE NAAN PANINI fig jam, apples spinach | 13.50

THE BLAST* Scottish salmon, crispy bacon, arugula tomatoes, pickled red onions, chipotle aioli toasted sourdough | 15.95

THE SAINT BURGER* natural beef patty, tomato roasted poblano peppers, capicola, cheddar cheese balsamic onions, chipotle aioli | 15.95