SUGAR PINE

Plates

Mojo Pork Eggs Benedict – $22
Mojo pulled pork, poached egg, green chili hollandaise, toasted ciabatta
served w/ farm potatoes

Shrimp & Grits (gf) - $22
seared shrimp, Anson Mills Blue Corn Grits, tabasco sofrito, micro greens

Breakfast Burrito - $18
chorizo, potato, cheddar, pico de gallo, eggs, green chili, crema. pickled red onion
(vegetarian option with roasted seasonal vegetables)

Omelet (veg, gf) - $17
choose up to 3 - ham, bacon, sausage, chorizo, bell pepper, onion, monterey cheddar, spinach
served w/ farm potatoes
green chili +$2.50

Classic Breakfast - $16
eggs your way, bacon or sausage, farm potatoes, toast

Avocado Toast (veg) - $14
sourdough, smashed avocado, roasted vegetables, arugula, balsamic reduction

French Toast - $14
berry coulis, powdered sugar

Handhelds

add fries or house salad +$2.50

Cuban - $18
crunch roll, ham, house mojo pork, house pickles, swiss cheese, yellow mustard

Double Decker - $18
brioche bun, two 1/4 lb angus beef smash burger patties, cheddar cheese, caramelized onion, pickles, Sugar Pine sauce

The Prospect - $17
sourdough, ham, turkey, bacon, provolone, greens, tomato, garlic aioli

Chicken Katsu - $18
brioche bun, chicken katsu, slaw, cucumbers, honey sriracha

Reuben - $18
marbled rye, corned beef, sauerkraut, provolone, Sugar Pine sauce

Sugar Pine Philly Cheesesteak - $19
crunch roll, house roast beef, caramelized onion, red pepper, house cheese sauce

Falafel Wrap (Veg) - $15
pita, falafel, hummus, quinoa, cucumber, tomato, red onion, tzatziki sauce

Bowls

Oaxacan Bowl (wah-hah-cahn) (veg, gf) – $16
sweet potato, red pepper, black beans, slaw, avocado, cilantro, lime crema

Chicken Quinoa Bowl (gf) - $21
roasted chicken thigh, chicken stock steeped quinoa, roasted seasonal vegetables, green chili cream sauce

Ahi Tuna Bowl (gf) - $24
seared ahi tuna, sushi rice, poached egg, nori, avocado, radish, chives, ponzu

Salads

House Salad (veg) - $14
mixed greens, seasonal vegetables, house vinaigrette

Arugula Salad (veg) - $15
arugula, candied almonds, dried fruit, apple, red onion, shaved parmigiana cheese, basil vinaigrette

*DF: Dairy Free | *GF: Gluten Free bread +$3
*Veg: Vegetarian | Vgn: Vegan

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

OUR KITCHEN USES NUTS, SOY, DAIRY, AND WHEAT. WE TAKE PRECAUTIONS, BUT CANNOT GUARANTEE ANY ITEM IS 100% FREE FROM CROSS-CONTACT

SUGAR PINE

Sides

Farm Potatoes 5
Anson Mills Blue Corn Grits 4
Crispy Bacon 7
Sausage 7
NY Strip 14
Fruit 5
Eggs scrambled or fried 3
Fries 6
Parm Frites 7

FROM THE BAKERY

CINNAMON ROLLS ~ $9 with vanilla bean frosting
MINI QUICHE ~ $9
Ingredients are determined by weekly market availability
ROTATING CAKE AND PIES ~ $8 per slice
weekly rotating selection ~ by the slice
COOKIES AND CUPCAKES ~ $4.50
weekly rotating selection
QUICK BREAD ~ $6
weekly rotating selection ~ by the slice

Served 9 am - 3 pm Friday and Saturday,
all day Thursday and Sunday

SUGAR PINE

SIGNATURE COCKTAILS

vodka

THE STUBBORN MULE - $16
vodka, orange liqueur, fresh squeezed lime juice, basil, jalapeno, tabasco, ginger beer

LAVENDER FIELDS - $14
vodka, lavender infused lemonade, rosemary sprig

bourbon

OLD SMOKEY - $16
bourbon, muddled orange, hickory smoked simple syrup, smoked orange bitters

THE GINGER ORANGE - $14
bourbon, ginger beer, blood-orange soda, fresh squeezed lime juice

tequila

THE ANGRY CUCUMBER - $16
tequila, muddled cucumber and jalapeño, fresh squeezed lime juice, agave nectar

EL DIABLO - $14
tequila, infused blackberry syrup, fresh lime juice, ginger beer

gin

A BUSY BEE - $14
gin, elderflower liqueur, honey syrup, fresh squeezed lemon juice

RASPBERRY REVENGE - $15
gin, simple syrup, lime juice, raspberry, thyme

bubbles

Aperol Spritz- $14
Aperol, presecco, club soda, orange

OYE COMA VA - $15
tequila, agave, lime, cointreau, prosecco

Mimosa - $11
Prosecco, freshly squeezed orange juice

WINE

HOUSE WINE
Bison Ridge Red Blend - $7 by the glass only
Bison Ridge Sauvignon Blanc - $7 by the glass only

red

Palladino Barbera d'Alba - $14/ 44
Ricasoli Brolio Chianti Classico - $17/ 52
Teal Lake Shiraz - $8/ 25
Firestone Vineyard Cabernet Sauvignon - $12/ 36
Kind of Wild Malbec - $12/ 36
Borealis Pinot Noir - $13/ 38

white

Unknown Author Chardonnay - $8/ 25
Beauty in Chaos Pinot Grigio - $9/ 28
The Beachhouse Chenin Blanc - $9/ 28
Archetype Sauvignon Blanc - $8/ 25
Cantina Santadi Vermentino - $13/ 38
rose The Pale Rose - $9/ 28
sparkling La Marca Prosecco $13/ 38

BEER

Odell Brewing 90 Shilling Amber Ale - $7
New Belgium Voodoo Ranger IPA - $8
Bootstrap Lush Puppy IPA - $7
Upslope Craft Lager - $6
Wibby Lightshine Helles - $7
New Belgium Paloma - $7
Ska Mexican Lager - $6
Coors Banquet - $5
Blue Moon - $6
Stem Real Dry Cider - $8

SUGAR PINE

Smoothies ~ 16 ounce ~ $9

Add bee pollen, protein powder, collagen $1.75

BERRY BLAST
strawberry, blueberry, raspberry, banana, orange juice, honey, almond milk

PEANUT BUTTER BANANA BLISS
banana, peanut butter, rolled oats, cinnamon, honey, almond milk

PURA VIDA
pineapple, mango, papaya, Greek yogurt, agave, almond milk

STRAWBERRY FIELDS FOREVER
strawberry, banana, vanilla, honey, almond milk

PINK LADY
dragon fruit, mango, banana, lime, honey, almond milk

GREEN MACHINE
spinach, banana, pineapple, agave, almond milk

Fresh juice ~ 16 ounces ~ $10

SUNSHINE DAY
carrot, apple, ginger

GREEN DETOX
cucumber, apple, kale, spinach, lemon

BEETROOT POWER
beet, apple, carrot, lemon

Freshly Squeezed juice ~ $9

orange | apple | watermelon | pineapple

NON-ALCOHOLIC

Italian Soda ~ 16 ounce

strawberry or blueberry ~ $5
Add cream- $1

Coffee Drinks ~ 12 ounce

Espresso - $3.5 (2oz shot)
Cappuccino - $5
Americano -$4
Latte - $5 hot or iced
Matcha Latte - $6 hot or iced
Chai Latte - $7 hot or iced
Hot Tea - $3

Alternative milks (.75 oat / almond / coconut) Syrups (.75 vanilla, hazelnut, caramel, and seasonal) Extra Shot - $1

Gift Cards

Buying gifts can be tricky, but with the SP Gift Card, you're giving your friends and family something they'll truly enjoy.

Good to Know

For custom orders and large groups please contact us at 303.827.3763

SUGAR PINE

DINNER MENU

5:00 pm - 9:00 pm Friday and Saturday Night

SHARED PLATES

Mushroom Arancini (veg)- $12
house pesto, romesco

Roasted Carrots (veg, gf) - $14
black garlic, paprika, cumin, creme fraiche

Crispy Cauliflower (veg) - $14
romesco, cotija, fresh herbs

Bacon Wrapped Dates - $14
chev, micro greens

Lamb Skewers - $16
house lamb sausage, spiced cilantro yogurt

Crispy Shrimp - $16
yuzu aioli

Parm Frites - $7
truffle oil, parsley, shaved parmigiana

SALADS

House Salad (veg)- $12
mixed greens, seasonal vegetables, house vinaigrette

Arugula (veg)- $15
arugula, candied almonds, dried fruit, apple, red onion, shaved parmigiana cheese, basil vinaigrette

Kale (veg)- $14
chiffonade kale, pickled cauliflower, roasted beets, red onion, goat cheese, honey dijon vinaigrette

MAINS

Seasonal Vegetable Medley (vgn, gf) - $24
crispy potato rounds, seasonal vegetables, lemon, olive oil, fresh herbs

Mushroom Risotto (veg, gf) - $26
wild mushroom, shallot, garlic, butter, herbs, shaved parmigiana

Pappardelle (veg) - $28
rotating selection of the freshest seasonal vegetables with complimentary sauce. Ask your server for details.

Chicken Aji Amarillo (gf)- $32
leg & thigh, yellow chili pepper, herbs, cilantro, steamed potato, roasted seasonal vegetable

Braised Short Rib (gf) - $34
red wine, garlic, onion, carrot, Anson Mills Blue Corn Grits, charred seasonal vegetable

Wild Caught Salmon (gf) - $32
farm carrotts, quinao, lemon, tarragon cream

NY Strip (gf) - $38
farm carrots, mashed red potato, herb butter, rosemary demi glace, micro green

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

OUR KITCHEN USES NUTS, SOY, DAIRY, AND WHEAT. WE TAKE PRECAUTIONS, BUT CANNOT GUARANTEE ANY ITEM IS 100% FREE FROM CROSS-CONTACT