

Sweets

AFFOGATO (GF)

espresso / vanilla bean gelato \$3

GELATO OF THE DAY (GF) \$2.50

SORBETTO OF THE DAY (GF) \$2.50

ROTATING SEASONAL SWEETS \$4.50

Refreshments

PEPSI PRODUCTS, LEMONADE \$1.50

ICED CODA TEAS \$1.75

black / citrus / hibiscus lemon

CODA COFFEE SPECIALTIES

Latte / Cappuccino / Mocha

*Daniel D. Skay - Executive Chef
and Adam Freisem - Chef de Cuisine*

We proudly partner locally with:

*Boulder Natural Chicken, Best Buddies Bakery,
Busy Bee Farms, Clydes Sausage, Coda Coffee, Growers Organic,
Jumping Goat Dairy Farm, Loco Foods,
Lombardi Meats, Merfs Condiments, Real Dill,
Sweet Escape Bakery, Yumbana Gluten Free*

(GF) GLUTEN FREE, (V) VEGETARIAN

*We cannot guarantee a 100% allergy free kitchen as there is
always a risk of contamination. Before placing your order, inform
your server if a person in your party has a food allergy.*

We will do our best to accommodate you.

**These items may be served raw or undercooked based
on your specification, or contain raw or undercooked
ingredients. Consuming raw or undercooked meats,
poultry, seafood or eggs may increase your risk of
foodborne illness, especially if you have certain
medical conditions.*

Manna

*Our menu reflects Colorado's
growing season and features
the best our region has to offer.*

*We support humane,
sustainable and responsible
farming practices, even from
our own garden . . .*

*For the simple fact - local
food, raised and produced by
people who care, is better.*



**Castle Rock
Adventist Hospital**

 **Centura Health.**

RESTAURANT HOURS

10:30AM - 9PM • Monday - Saturday
Closed Sundays

720-455-3664

720-455-FOOD

Soups

CREAMY CAULIFLOWER (V GF) \$3.50

SWEET POTATO RED PEPPER BISQUE (V GF) \$3.50

SOUP OF THE MOMENT \$3.50

TRIO SAMPLER

a sampling of all three soups \$7

Market Salad Bar

Dine-in (no carryout)

\$4.50/\$8

Small Bites

DUCK WINGS

padrón pepper soy glaze / peanuts / cilantro / cardamom crème fraiche \$7.50

THICK CUT ROASTED GARLIC BREAD (V)

burrata cheese / olive oil / balsamic / sundried tomato pesto / micro arugula \$5.50

EMPANADA TRIO

chicken / steak / spinach / chimichurri / lime \$8

*AHI POKE TOSTADAS (GF)

mango sriracha / black sesame / green onion \$9

Rock Oven Pizza

(no substitutions or additions)

8 INCH OR 16 INCH

MARGHERITA (V)

marinara / mozzarella / basil / olive oil / Cyprus sea salt \$7 / \$13

BLACK SEA (V)

garam masala marinara / mozzarella / red onion / jalapeno / cilantro \$7 / \$13

MAPLE BACON

mascarpone / mozzarella / candied bacon / maple drizzle \$8 / \$14

DIAMOND RIDGE

beef prosciutto / fig preserves / fresh mozzarella / gorgonzola / parmesan / balsamic glaze \$9 / \$16

Rock Oven Custom Pizza

SAUCES: *marinara / parmesan white / Corto ev olive oil*
\$6 / \$9 / (8"GF \$7 / 14"GF \$10)

TOPPINGS: *mushrooms / olive / peppers / ripe tomatoes / sun-dried tomatoes / spinach / onion / artichokes / garlic / basil / mozzarella / parmesan*
(\$.25 EACH – 8" PIZZA / \$.50 EACH – 16" PIZZA)

MEATS: *grilled chicken, turkey pepperoni, Italian beef sausage*
(\$1 EACH – 8" PIZZA; \$2 EACH – 16" PIZZA)

Crafted Sammies

(GF bread upon request)

HOUSE-CURED LAMB PASTRAMI DIP

swiss / pub hoagie / rosemary jus / garlic pickles \$8

CASTLE ROCK CUBANO

cajun spice turkey / honey jalapeno dill pickle / swiss / beer mustard \$7

MUSHROOM MELT (V)

semolina bread / port salut / truffled hazel dell mushrooms \$7

BAVARIAN

pretzel bun / sausage / sauerkraut / muenster / beer mustard \$7

Burgers

Served on a brioche bun (GF bun upon request)

***CRAFT BURGER** *Chef's handcrafted special* MARKET \$

GRILLED BOULDER NATURAL CHICKEN BREAST \$6

***CERTIFIED ANGUS BEEF BURGER** *lean ½ pounder* \$7
ADD BEEF BACON \$1

*THE FATTED CALF

lean ½ pounder / garlic aioli / caramelized onion / port salut / arugula \$8

*COLORADO LAMB BURGER

lean ½ pounder / local goat cheese / spicy blueberry relish \$8

*TRUFFLE SHUFFLE

lean ½ pounder / swiss / garlic aioli / truffled mushrooms / parmesan truffle chips \$9

THE FORAGER (V GF)

hazel dell mushrooms / wild rice \$5

Mains

*STEAK TAMPIQUEÑA (GF)

grilled angus steak / organic georgia grits / corn chile sauce \$10

GRILLED THAI CABBAGE STEAK (V GF)

marinated cabbage / spicy lime dressing / shishito pepper \$8

SMOKED SALMON CARBONARA (GF)

gluten-free pasta / beef bacon / leeks / garlic / local egg yolk \$9

MAPLE GLAZED DUCK CONFIT

swiss chard / spätzle / barrel aged maple glazed duck leg \$9

KOREAN RIBS (GF)

baby wedge lettuce / pan-asian caesar / smoked blue \$10

CARAWAY SALMON

rye berry & beet salad / seared salmon \$8

Sides

(V) \$3

CHARRED CARROTS WITH BURRATA, PEPITAS, & LOCAL HONEY (GF)

CINNAMON SUGAR PLANTAINS WITH AVOCADO CREMA (GF)

SWEET POTATO SMASH WITH MAPLE DRIZZLE (GF)

BRUSSEL SPROUTS WITH ANCHO CARAMEL (GF)

SMOKED GOUDA MAC & CHEESE BITES

SHOESTRING FRIES