

SMALL BITES

SOUP OF THE DAY [2.75/4.75] gfo/vo

SWEET POTATO FRIES [5] gf/v

With chipotle aioli

HOUSE CUT FRIES [3] gf/v

UDI'S HUMMUS [6] gfo/v

Served with vegetables and pane bianco add falafel [1.5]

DELUXE MAC & CHEESE [7]

With bacon and bread crumbs

CHARRED BRUSSEL SPROUTS [7] gf/v

Tossed with mandarin oranges, almonds, honey and a hint of lemon

KALE GRATIN [7] gfo/veg

Kale, parmesan, mozzarella, bread crumbs. Served hot

SALADS

All salads served tossed with dressing and served with assorted artisan bread

HOUSE GREENS SALAD [4] gfo/v

Mixed greens, cucumbers, tomatoes, carrots and croutons with choice of dressing

ROASTED BEETS [6] gf/veg/vo

Power greens, roasted beets, goat cheese and walnuts with balsamic glaze

UDI'S COBB SALAD [9.75] gf

Romaine lettuce, roasted chicken, bacon, avocado, cucumbers, tomatoes, egg and Danish blue cheese with ranch dressing

MANGO CHICKEN SALAD [9.75] gf/vego/vo

Power greens, roasted chicken, jicama, almonds, cranberries, goat cheese and mango salsa with orange balsamic vinaigrette



POWER FOOD

Packed with macro and micro nutrients; low in calories, fat, sugar, sodium; free of saturated fat

SANDWICHES

COMES WITH CHOICE OF SIDE

Available on Udi's Gluten Free bread [1.5]

UDI'S FAMOUS FRENCH DIP [10.25] gfo

Aspen Ridge all-natural roast beef, gouda, caramelized onions and aioli with beef au jus on wood oven pane bianco

REUBEN [9.75] gfo

Corned beef, Swiss, sauerkraut and Thousand Island on rye. Substitute turkey [9]

ROASTED SALMON [10.75] gfo

Arugula, sauteed onions, horseradish and wasabi sauce on challah bread

FALAFEL SANDWICH [8] gfo/v

Hummus, tomatoes, cucumber, parsley, red onion, cabbage and pickles with green tahini sauce. Served on wood oven pane bianco

CHICKEN SHAWARMA [9] gfo

Tender chicken marinated in our 21 spice blend with tomatoes, cucumber, onions, cabbage and our garlic yogurt sauce. Served on wood oven pane bianco

Sandwich & burger sides

Fries gf/v

Power Greens gf/v

Add 1.5 for:

Sweet Potato Fries gf/v

Soup gfo/vo

Add 3 for:

Brussels Sprouts

Smashed Potatoes gf/veg

21 Spiced Roasted Veggies gf/v

DINNER ENTREES

CHESAPEAKE STYLE CRAB CAKES [18]

Red bliss potato salad, house made coleslaw, lemon caper aioli

SHORT RIBS [16] gf

Braised short ribs, mashed potatoes and charred green beans

SALMON [17] gf - NEW

Roasted cauliflower, Brussels sprouts and porcini vinaigrette

JERUSALEM CHICKEN [16] gf - NEW

Roasted chicken marinated in 21 spices with root veggies and pine nuts

MUSHROOM RISOTTO [13] veg

Crimini and shiitake mushroom risotto, sugar snap peas and roasted tomatoes add salmon [4] add chicken [3]

BARON BOWL [12] gf/v NEW

Roasted portabella mushroom with Red and brown rice, sofrito sauce, kale, broccoli and butternut squash

BURGERS

COMES WITH CHOICE OF SIDE

Aspen Ridge half-pound, house-made beef patties with secret spices and caramelized onions served on a brioche bun with lettuce, tomato, red onion and pickle spear

Available on Udi's Gluten Free bun [1.5]

CALIFORNIA BURGER [11] gfo

Cheddar, bacon and avocado

BUILD YOUR OWN [8.75]

Toppings: Cheddar, Swiss, Jack, Blue, Gouda, Mozzarella, Caramelized Onions, Jalapenos \$1 each
Mushrooms, Bacon, Avocado \$1.25 each

PIZZA

No substitutions on specialty pizzas.

No halves on toppings.

Available on Udi's Gluten Free crust

UDI'S BASIL [12] gfo/v

Tomato sauce, basil, onions, olives, roasted garlic, wilted arugula, cherry tomatoes

MARGHERITA [12] gfo/veg

Tomato sauce, basil, fresh mozzarella and extra virgin olive oil

CLASSIC PEPPERONI [13] gfo

Tomato sauce, mozzarella, pecorino

MUSHROOM & SAUSAGE [14.5] gfo

Tomato sauce, mozzarella, peppers, parmesan, oregano, red chili flakes

ARTICHOKE BASIL [14.5] gfo/veg

Béchamel, basil, mozzarella, pecorino, arugula

3 MEAT PIZZA [15.5] gfo

Tomato sauce, pepperoni, sausage, bacon, mozzarella and parmesan

PROSCIUTTO [14] gfo

Tomato sauce, spinach, prosciutto diparma, house made mozzarella, roasted garlic and red onion

MUSHROOM [14.5] gfo/veg

Béchamel, portabella, crimini and white button mushrooms, mozzarella, pecorino, parmesan, truffle oil, parsley

HOUSE MADE SAUSAGE [13.5] gfo

Béchamel, house made sausage, parmesan, sage, garlic and red onions

HAWAIIAN [13.5] gfo

Béchamel, bacon, mozzarella, smoked mozzarella, pineapple, jalapeños and red chili flakes

ROASTED SQUASH [13.5] gfo/veg

Béchamel, squash, goat cheese, roasted garlic, arugula and balsamic vinegar

BUILD YOUR OWN PIZZA [11] gfo

White or red sauce with mozzarella and parmesan

Green Olives, Red Onions, Arugula, Tomatoes, Squash, Pistachios, Roasted Peppers, Roasted Garlic [add 1]

Sausage, Bacon, Pepperoni, Chicken, Mushrooms, Artichokes [add 2]

Prosciutto [add 3]

*Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness

gf=Gluten Free | gfo=Gluten Free Optional | v=Vegan | vo=Vegan Optional | veg=Vegetarian | vego=Vegetarian Optional

Join us on Facebook
f/udisrestaurants

udi's
PIZZA • CAFÉ • BAR

www.udisfood.com

WHITE WINE

	glass	bottle
Villa Sandi Brut Rose, Italy _____	8	30
Borgo Magredo Extra Dry Prosecco, Italy (187 ml) _____	8	
Banfi Centine Rose, Toscana _____	7	24
Frisk Prickly Riesling, Australia _____	7.5	28
Villa Antinori Bianco, Toscana IGT _____	7	25
IL Conte Pinot Grigio, Italy _____	8	28
Torre Di Luna Pinot Grigio, Italy _____	7	24
Blackjack Sauvignon Blanc, California _____	7.5	28
Villa Maria Sauvignon Blanc, New Zealand _____	8.5	32
William Hill Chardonnay, California _____	8	28
Chateau Ste. Michelle Indian Wells Chardonnay, California _____	9	34

RED WINE

	glass	bottle
Llai Llai Pinot Noir, Chile _____	8.5	30
Hangtime Pinot Noir, California _____	9.5	34
14 Hands Merlot, Washington _____	7	24
Peter Lehman Shiraz, Australia _____	8	30
Greystone Cellars Cabernet Sauvignon, California _____	7.5	28
Seven Falls Cabernet Sauvignon, Washington _____	9	34
Kaiken Malbec, Argentina _____	8.5	30
Tamari Malbec, Argentina _____	8	30
Santa Cristina Chianti Superiore DOCG, Italy _____	8	30
Haras Carmenere, Chile _____	7	25

- COCKTAILS -

MILE HIGH MANHATTAN -8-

Bulleit Bourbon, Sweet Vermouth, Lillet Rouge, Fee Bros. Bitters, shaken and served up with house cherries.

*Substitute Woodford Reserve [add \$1]

GRAND POMEGRANATE -8.5-

Sour pomegranate and lime with just the right amount of sugar and Pearl Pomegranate Vodka. Shaken and served up.

OLDE TOWN MARGARITA -7-

El Jimador Blanco Tequila, fresh lime juice, triple sec. Served on the rocks with salt.

ARVADA HARD TEA COOLER -6-

Deep Eddy sweet tea vodka mixed with lemonade and served over ice.

OLDE FASHIONED -8-

Maker's Mark, Muddled oranges, bourbon cherries, sugar, bitters

DARK & STORMY -7-

Snap Liqueur, spiced rum and ginger beer served on the rocks with fresh lime

ORANGE BASIL BURST -7.5-

Hendrick's Gin, muddled fresh basil, orange juice, soda water, ginger ale and bitters served on the rocks with fresh lemon

PINK ROSE MARTINI -9-

Tito's Gluten Free Vodka, cranberry juice, pom juice and fresh lime juice served chilled in a sugar rimmed martini glass

7600 GRAND MARGARITA -8.5-

Milagro Silver Tequila, house-made sour mix, cointreau and agave nectar with a Grand Marnier float served on the rocks with fresh lime

WATERMELON BUZZ -5-

Carrot, celery, watermelon and apples

VANILLA ORANGSICLE -5-

Muddled agave, vanilla and orange shaken with oranges and a splash of almond milk

PINK LAVENDER LEMONADE -4-

Agave muddled with basil topped with lavender lemonade

LANIES HOMEMADE -6-

Spinach, kale, carrot, apple and celery

- FRESH JUICE -

- SPECIALTY JUICE COCKTAILS -

WATERMELON MARGARITA -7.5- (gf)

Sauza Blue, triple sec, fresh watermelon juice, fresh lime juice

CARROT GINGER MARTINI -9-

Muddled oranges and agave topped with carrot, ginger, and apple juice. Shaken with 360 Vodka

SUPER FRUIT MOJITO -9-

Mint and limes muddled with blueberry simple syrup, topped with a shot of Cruzan Rum, VeeV Acai Liqueur pomegranate juice and soda

CUCUMBER GIN REFRESHER -10-

Muddled agave with mint, sage, and cucumber pieces, topped with lime and cucumber juice, a shot of Hendrick's Gin and splash of St. Germain

FLOYD'S PINK LAVENDER LEMONADE -8-







New Amsterdam Vodka, agave muddled with basil topped with lavender lemonade

CHARRED PINEAPPLE PEAR MARTINI -9-







Pear and Pineapple juice shaken with Grey Goose La Poire Vodka

BEER NATION



ON TAP

Coors Light 	-3.25-
Peroni	-4.75-
Alaskan Amber	-4.25-
Breckenridge Seasonal 	-4.50-
Odell's, 90 Schilling 	-4.25-
Avery, White Rascal 	-4.50-
Great Divide, Titan IPA 	-4.50-
Colorado Native 	-4.50-

BY THE BOTTLE

Coors Original, Golden CO 	-3.00-
Miller Lite, Milwaukee, WI	-3.00-
PBR Can, Milwaukee, WI	-2.00-
Molson, Canada	-3.00-
Corona, Mexico	-4.00-
Paulaner Hefe-Weizen, Germany	-4.00-
Mama's Little Yella Pils, Lyons CO 	-4.00-
Deviant IPA 16oz, Lyons CO 	-4.25-
Deschutes Black Porter, Bend, Oregon	-4.00-
Big Sky Moose Drool, Montana	-4.00-
New Belgium 1554, Ft Collins CO 	-4.00-
Guinness, Dublin, Ireland	-4.50-
Woodchuck Amber Cider, Vermont	-4.00-
Paulaner N/A, Germany	-4.00-
Blue Moon, Golden CO 	-3.50-
Dales Pale Ale, Lyons CO 	-4.00-

GLUTEN FREE BEER

Greens Amber Ale, Belgium 500ml	-9.25-
Greens Endeavor Dark, Belgium 500 ml	-9.25-
New Planet Blonde Ale, Boulder 	-4.00-
New Planet Raspberry Ale, Boulder 	-4.00-

Join us on Facebook
f/udisrestaurants

udi's
PIZZA • CAFÉ • BAR

www.udisfood.com