

## 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**

**SILVI'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

**SILVI'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]

**SILVI'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

**SILVI'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

No substitutions on specialty pizzas.

No halves on toppings.

Available on Udi's Gluten Free crust

**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**

Bechamel, 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]

**gf**=Gluten Free

**gfo**=Gluten Free Optional

**v**=Vegan

**vo**=Vegan Optional

**veg**=Vegetarian

**vego**=Vegetarian Optional

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

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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 Liquer, 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

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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-

- FRESH JUICE -

WATERMELON BUZZ -5-

Carrot, celery, watermelon and apples

PINK LAVENDER LEMONADE -4-

Agave muddled with basil  
topped with lavender lemonade

VANILLA ORANGSICLE -5-

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

LANIES HOMEMADE -6-

Spinach, kale, carrot, apple and  
celery

- 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

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

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