

O&F COCKTAILS

PINK CUCUMBER

gin, lime, rose, cucumber • 8

RYOKAN MOJITO

silver rum, yuzu, mint, lime • 8

PEACHY KEEN

white wine, peach schnapps, peaches, grapes • 9 glass • 34 carafe

VITALITY

tequila, chateau aloe liqueur, lemon, turmeric, ginger, cayenne • 10

OF OF

rye whiskey, orange liqueur, black walnut bitters, amarosa cherry • 11

BERRY NICE

vodka, strawberry, basil, lime, black pepper, balsamic vinegar • 9

MARY'S GIMLET

vodka, lime juice, simple • 8

HANOI DREAMS

vodka, coffee liqueur, vietnamese coffee • 11

BLOODY MARY

choice of vodka, tequila or beer • 9 glass • 34 carafe

MIMOSAS

fresh grapefruit juice, orange juice or blueberry lemonade with champagne • 8 glass • 30 carafe

ZERO PROOF

VITALITY SPRITZ

lemon, turmeric, ginger, cayenne, soda • 7

HAPPY MULE

ginger, blueberry, lemon • 7

PURPLE HAZE

carrot, beet, apple, lemon, rose, coconut milk • 14

KYOTO

matcha, strawberry, lemon, soda • 6

**HAPPY HOUR 3-5pm
7 DAYS A WEEK**

WINE

SPARKLING

TIAMO | PROSECCO BRUT | Veneto, Italy

crisp and refreshing, tart apples, dancing bubbles • 11 • 44

WHITE

WITHER HILLS | SAUVIGNON BLANC | Marlborough, New Zealand

dry white with good acid, fresh cut grass, grapefruit • 9 • 36

DALIA | PINOT GRIGIO | Venezia, Italy

easy sipping, light white, honeysuckle, pears • 8 • 32

ST. FRANCIS "BUTTERY" | CHARDONNAY | Sonoma, CA

rich oaky wine, butter, caramel, toasted marshmallow • 11 • 44

FAMILLE PERRIN | CÔTE DU RHÔNE BLANC | Cairanne/Jonquières, France

blend of white rhône grapes with good acid, peaches and nectarines • 10 • 40

VINO | ROSÉ | Columbia Valley, WA

rose of sangiovese, rose petals, copper, and strawberry • 8 • 32

RED

ANGELINE | PINOT NOIR | Northern & Central Coast, CA

delightful light bodied red, cherry cola, leather, raspberry • 9 • 36

ZUCCARDI "SERIES A" | MALBEC | Mendoza, Argentina

medium bodied red, cassis, earth, smoke • 11 • 44

KLINDER BRICK "OLD VINE" | ZINFANDEL | Lodi - Mokelumne River, CA

jammy medium bodied red, plums, cherry, boysenberry • 13 • 52

QUEST | RED BLEND | Paso Robles, CA

rich and velvety full bodied red, dark berry fruit • 12 • 48

WINE WEDNESDAY - HALF PRICE BOTTLES OF WINE!

BEER

All canned beer is from Tivoli Brewery in Denver, Colorado

HELLES LAGER | GERMAN STYLE LAGER

5.1% ABV | 19 IBU | classic german style lager, crisp and refreshing • 6

MOUNTAIN SQUEEZE IPA | JUICY IPA

6% ABV | 30 IBU | juicy ipa, fruit bursts with very subtle bitterness • 7

MILE HIGH HEFE | GERMAN STYLE WHEAT

5% ABV | 15 IBU | rich wheat beer, slightly sweet, citrus notes • 6

OBSCURA | DARK MEXICAN STYLE LAGER

5.5% ABV | 25 IBU | mexican style dark beer, caramel, nutty • 6

OUTLAW MILE HIGH LIGHT BEER | LAGER

4.2% ABV | 15 IBU | light beer at it's finest, goes down smooth and won't fill you up, light hops • 5

O&F COLD-PRESSED JUICE

CLASSIC GREEN

apple, celery, cucumber, spinach, kale, parsley, ginger, lemon • 6.75 • 7.75 • 8.75

DEEPLY ROOTED

carrot, beet, apple and lemon • 6.75 • 7.75 • 8.75

IMMUNITY BOOST

orange, carrot, lemon, turmeric, ginger • 6.75 • 7.75 • 8.75

CLEAN CARBON

activated charcoal, agave nectar, lemon, mint, lavender, filtered water • 6.75 • 7.75 • 8.75

JUST ORANGE

valencia and navel oranges • 4.95 • 5.95 • 6.95

GRAPEFRUIT • 3.95 • 4.95 • 5.95

WELLNESS SHOTS

ANTIOXIDANTS

elderberry, tart cherry, camu camu, ginger, green apple • 5.50

INFLAMMATION

lemon, ginger, turmeric, black pepper, agave • 5.50

CAFÉ FAVORITES

MEXICAN LATTE

espresso, steamed milk, cinnamon, brown sugar, chili powder, cocoa, orange • 5 • 6 • 7

CAFÉ MOCHA espresso, steamed milk, dark or white mocha, whipped cream • 5 • 6 • 7

CARAMEL MACCHIATO steamed milk "marked" with espresso, caramel drizzle • 5 • 6 • 7

MAPLE MUSHROOM LATTE

espresso, steamed milk, 10 medicinal mushrooms, maple syrup, cinnamon • 6 • 6.50 • 7

SMOKED SEA SALT & CARAMEL LATTE

espresso, steamed milk, smoked sea salt, caramel • 5 • 6 • 7

DIRTY CHAI TEA LATTE

espresso, steamed milk, lightly-sweetened bhakti chai • 8 • 8.50 • 9

CINNAMON SWEET CREAM SPARKLING ESPRESSO • 4.75 • 5.50 • 6

ICED VIETNAMESE chicory coffee, sweetened condensed milk, ice • 4.75 • 5.25 • 6

ICED COFFEE fresh brewed coffee served cold, ice • 3.50 • 4.25 • 4.75

COLD BREW 24-hour cold steeped coffee, ice • 4 • 5 • 6

SYRUPS

vanilla • hazelnut • lavender • almond
turmeric • rose • peppermint • pumpkin
smoked sea salt • sugar-free vanilla
cinnamon brown sugar • caramel

ADD ONS

vanilla sweet cream • 1
mushroom extract • 2
syrup • .75

SUBSTITUTE

coconut milk • 1.25
oat milk • 1.25
soy milk • 1
almond milk • 1

CAFÉ CLASSICS

CAFÉ LATTE espresso, steamed milk • 4.75 • 5.50 • 6

FLAT WHITE espresso, micro foam • 4.75

CAPPUCCINO espresso, steamed milk, foam • 4.75 • 5.50 • 6

AMERICANO espresso, hot water • 3.75 • 4.25 • 5

CAFÉ AU LAIT fresh brewed coffee, steamed milk • 4.75 • 5.25 • 5.75

CORTADO espresso "cut" with steamed milk • 4.25

ESPRESSO MACCHIATO espresso "marked" with milk foam • 3.75 solo • 4.25 doppio

ESPRESSO single or double espresso • 3.50 solo • 4 doppio

ESPRESSO CON PANNA espresso, whipped cream • 4 solo • 4.50 doppio

DRIP COFFEE fresh brewed coffee • 3.50 • 4.25 • 4.75 to go / 4.50 dine in unlimited refills

NOT COFFEE

MATCHA TEA LATTE lightly-sweetened matcha green tea, steamed milk • 5 • 6.50 • 7

CHAI TEA LATTE lightly-sweetened bhakti chai, steamed milk • 6 • 6.50 • 7

GOLDEN MILK LATTE

lightly-sweetened ginger, turmeric golden spices, steamed milk • 6 • 6.50 • 7

ROSE LATTE blend of fresh fruit and vegetable juices, rose, coconut milk • 6 • 6.50 • 7

CAMBRIC earl grey tea, honey, steamed milk • 4.25 • 4.50 • 5

HOT CHOCOLATE dark chocolate sauce, steamed milk, whipped cream • 3.50 • 4.25 • 4.75

HOT TEA • 3.75 one bag • 4.50 two bags

REFRESHERS

SPARKLING GREEN TEA LEMONADE • 4.75 • 5.25 • 5.75

BLUEBERRY LEMONADE • 4.25 • 4.75 • 5.25

LAVENDER LEMONADE • 4.25 • 4.75 • 5.25

ICED TEA • 3.50 • unlimited refills

OLIVE PALMER black iced tea & blueberry lemonade • 4.25 • 4.75 • 5.25

HOUSE-MADE SODAS • 5 • unlimited refills

ginger beer | cucumber lime | strawberry | blueberry

A.M. SAMMIES

All sandwiches served with choice of fruit, mixed green salad or O&F signature crognet. Can be made on GF bread +3

PAMPAS

pastrami, over easy eggs*, chimichurri, spinach, red onion, garlic aioli, choice of everything or plain bagel • 15

HIGH FIVE

sunny side eggs*, five spice candied bacon, cheddar cheese, green onions, sriracha aioli, brioche bun • 13

GREEN EGGS & SAM VG

scrambled eggs, provolone cheese, spinach, basil pesto, roasted tomatoes, focaccia • 13

CITY FRENCH

scrambled eggs, black forest ham, brie cheese, red pepper aioli, croissant • 13

HASHES

All hashes served with choice of fruit, english muffin, or O&F signature crognet. All hashes can be made into a burrito with a white or wheat flour tortilla for +2

GENOA

sunny side eggs*, choice of salumi or scrambled tofu, mushrooms, roasted tomatoes, spinach, provolone cheese, basil pesto, potatoes, onions • 15

BOGOTA

sunny side eggs*, chorizo, roasted sweet and white potatoes, roasted red peppers, caramelized onions, cheddar cheese and kale • 15

WILLIAMSBURG

sunny side eggs*, pastrami, potatoes, bacon roasted cabbage, caramelized onions, scallions, dijonnaise • 15

TARTINES

All tartines served with mixed green salad. add two eggs* +3

ABBOT KINNEY VG

smashed avocado, green olives, pickled fennel, parsley, smoked sea salt, rosemary garlic sourdough • 15

LYON GF

smoked salmon, "caviar", citrus dill cream cheese, pickled onions, crispy capers, potato cake • 17

Early Bird Special 7am-9am

BREAKFAST BURRITO

scrambled eggs, cheddar, potatoes, green chile, white flour tortilla • 7.50 | add bacon +3

BREAKFAST PLATES

ADD: chorizo, bacon, pulled pork, sausage patty, ham, avocado, or extra eggs +3 | prosciutto +5

FARMHOUSE SCRAMBLE VG

scrambled eggs or scrambled tofu, provolone cheese, roasted red peppers, caramelized onions, spinach, mixed green salad, roasted potatoes, toast • 15.50

QUICHE LORRAINE

black forest ham, gruyere cheese, mixed green salad • 14

D-TOWN OMELETTE

scrambled eggs, diced ham, cheddar cheese, roasted red peppers, red onions, mixed green salad, roasted potatoes, toast • 16

YOGURT & GRANOLA GF/VG

house-made granola, greek yogurt, fresh berries, house-made compote, honey • 10

D.F. BURRITO

scrambled eggs, pulled pork, cheddar cheese, pico de gallo, green chile, mixed green salad, roasted potatoes • 15.50

BREAKFAST TACOS GF/VG

scrambled eggs or scrambled tofu, smashed avocado, black beans, roasted tomato salsa, cheddar cheese, cotija cheese, roasted potatoes, corn tortillas • 14

BASIC BREAKFAST

two eggs*, bacon, roasted potatoes, fruit, choice of english muffin or O&F crognet and toast • 14

HUEVOS RANCHEROS GF/VG

sunny side eggs*, cheddar cheese, green chile, seasoned black beans, seared avocado, sour cream, cotija cheese, cilantro, crispy corn tortillas • 15.50

OVERNIGHT OATS WITH MUESLI GF/VGN

oats, oat milk, walnuts, golden raisins, dehydrated cranberries, chia seeds, toasted quinoa, toasted pepitas • 13

SALADS, BOWLS & SOUPS

ADD: house-roasted chicken breast or turkey breast +3 | seared salmon* +6 | seared tuna* +6 | beef kofta +4 | plant-based chicken +4 | crispy tofu +4

HAIL CAESAR SALAD GF/VGN

kale, romaine, sesame almond duqqa, toasted quinoa, roasted pine nut dressing • 14.50 full • 8.50 half

QUINOA SALAD GF/VG

tri-color quinoa, arugula, honey-roasted carrots, dried cranberries, roasted almonds, goat cheese, citrus herb vinaigrette • 16.50 full • 11.50 half

GODDESS SALAD GF/VG

cucumber, avocado, radish, mint, crispy capers, green goddess dressing • 15.50 full • 9.50 half

FATTOUSH SALAD VG

romaine, cucumbers, tomatoes, red peppers, onion, mint, pickled turnips, toasted pita, parsley, za'atar, grilled lemon, sumac vinaigrette • 15.50 full • 11.50 half

FRANKLIN SALAD

house-roasted turkey, bacon, avocado, spinach, romaine, tomatoes, red onion, dried cranberries, croutons, tarragon vinaigrette • 16.50 full • 11.50 half

NIÇOISE GF

achiote rubbed seared tuna*, crispy bacon, deviled egg, crispy sweet and red potatoes, garbanzo beans, blistered tomatoes, spinach, pickled onions, crispy capers, herb vinaigrette • 18

BUDDHA BOWL GF/VGN

crispy sesame crusted tofu, wild rice, spinach, seasoned cucumbers, red peppers, cabbage, pickled jalapeños, carrots, bean sprouts, cilantro, spicy soy, peanut sauce • 16 | add tuna poke* +6

FARRO BOWL VG

farro, kale, honey-roasted carrots, chickpeas, grape tomatoes, golden raisins, granny smith apples, roasted sunflower seeds, feta cheese, apple cider vinaigrette • 16.50

PHOENICIAN BOWL

beef kofta, hummus, baba ganoush, pickled turnips, fennel, sumac onions, chickpeas, roasted tomatoes, olives, turmeric tahini, schug, pita • 16

LA JEFA BOWL GF

pulled pork, avocado, black beans, fresh pico de gallo, pickled cabbage, jalapeños, wild rice, roasted pepitas, cotija cheese, creamy cilantro sauce • 16

| all bowls can be made into a burrito with a white or wheat flour tortilla for +2

MATZO BALL SOUP

house-roasted chicken, carrots, celery, dill • 9.95
| ask about our rotating vegetarian soup • 4.95 cup • 6.95 bowl

SANDWICHES

All sandwiches served with kettle chips. Can be made on GF bread +3. SIDE SUBS: cup of daily vegetarian soup or mixed green salad +2

WOODY WOOD

house-roasted turkey, bacon, smashed avocado, tomato, lettuce, swiss cheese, cranberry relish, tarragon aioli, ciabatta • 15.50

ASHBURY VG

herbed goat cheese, spinach, roasted garlic, pickled beets, roasted pepitas, focaccia • 15

LUCA

salami, prosciutto, capicola, ham, parmesan, provolone cheese, roasted tomato, arugula, olive tapenade, red onion, crushed red chilis, garlic aioli, baguette • 16

ANKARA

house-roasted turkey, brie cheese, granny smith apples, arugula, walnut aioli, butter, baguette • 15

CURRY BIRD

curried chicken and turkey salad, golden raisins, celery, red onion, lettuce, house-made croissant • 15

CASHMAN

house-roasted beef, brie cheese, arugula, roasted red peppers, caramelized onions, roasted garlic, horseradish aioli, baguette • 15

SERVED HOT

PAISAN

roast pork, provolone cheese, broccoli bagna càuda, kale, crushed chilis, garlic aioli, baguette • 16

SAIGON SAMMIE VG

plant-based crispy chicken, cucumbers, pickled carrots, bean sprouts and jalapeños, cilantro, sriracha aioli, baguette • 16

NICO

choice of shaved carne asada or house-roasted turkey, swiss cheese, roasted mushrooms, spinach, caramelized onions, green chile, chimichurri, ancho chile aioli, baguette • 16.50 | add beef au jus +2

FULL OF SEOUL VG

gochujang glazed crispy chicken or crispy plant-based chicken, seasoned cucumbers, asian slaw, garlic aioli, brioche bun • 15.50

CUBANO

black forest ham, house-roasted mojo pork, swiss cheese, dill pickles, yellow mustard, whipped butter, ciabatta • 15.50 | try it media noche style: grilled onions and garlic mojo dip +2

REUBEN

choice of pastrami or turkey, swiss cheese, sauerkraut, russian dressing, double baked rye • 16.50

O&F BURGER

all natural quarter pound beef burger* cooked medium well, cheddar cheese, arugula, tomatoes, crispy onions, chimichurri, ancho chile aioli, toasted brioche bun, mixed green salad • 17

JOIN US FOR DINNER
AT OUR CHERRY CREEK LOCATION
3-9pm EVERY DAY!

GF = gluten free | VG = vegetarian (may contain eggs or dairy) | VGN = vegan | Most items can be modified to suit dietary restrictions, ask about our pocket menus.

NOTICE TO OUR GUEST: Gratuities are shared by all hourly employees. A 7.5% equitable pay surcharge will be added to your bill before tax. Please notify a manager if you prefer not to participate and we'll gladly remove the charge.
INFORM OUR TEAM OF ANY DIETARY RESTRICTIONS: *These items are undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illnesses, especially if you have certain medical conditions.