



FOOD FORWARD

SHARED OR NOT

CHARCUTERIE BOARD | \$19

ARTISAN CURED MEATS, DOMESTIC CHEESE, LOCAL JAMS & HONEY WITH GRILLED CROSTINIS

FLAT BREAD | \$18

PROSCIUTTO, BABY ARUGULA & ASIAGO CHEESE
DRIZZLED WITH A BALSAMIC REDUCTION

CHICKEN WINGS | \$16/10 WINGS

HOUSE HOT SAUCE, SWEET CHILI OR SMOKED
BBQ SERVED WITH ROOT VEGETABLES AND A
CHOICE OF RANCH OR BLUE CHEESE

LIGHTER FARE

SOUP OF THE DAY | \$8

CAESAR SALAD | \$11

ROMAINE, ASIAGO CHEESE, BAKED FOCACCIA CROUTONS
& HOUSE CAESAR VINAIGRETTE

FLATZ COBB | \$15

MIXED GREENS, SMOKED APPLEWOOD
BACON, BOILED EGG, TOMATOES,
GORGONZOLA CRUMBLE & LEMON
POPPYSEED VINAIGRETTE

BERRIES & GOAT CHEESE | \$9

ORGANIC MIXED GREENS, SEASONAL BERRIES,
LOCALLY SOURCED GOAT CHEESE, CANDIED
PECANS & CITRUS HONEY VINAIGRETTE

FRENCH DIP SANDWICH | \$18

HORSERADISH AIOLI, BEEF AU JUS, WASABI AIOLI ON
A FRENCH BUN SERVED WITH CRISPY FRIES

TORTA | \$18

SLOW BRAISED CITRUS PORK, CILANTRO LIME
CABBAGE, FRESH AVOCADO, CHIPOTLE AIOLI ON A
TOASTED CIABATTA BUN

TURKEY BLT | \$18

HICKORY SMOKED TURKEY, APPLEWOOD BACON,
LETTUCE, BEEFSTEAK TOMATO, AVOCADO,
PEPPERCORN AIOLI ON GRILLED HONEY WHEAT
BREAD SERVED WITH CRISPY FRIES

GRILLED CHICKEN | \$18

CHICKEN BREAST WITH MOZZARELLA, BEEFSTEAK
TOMATO, BABY ARUGULA, BASIL PESTO ON TOASTED
CIABATTA BUN SERVED WITH SWEET POTATO FRIES

FLATZ BURGER | \$18

BURGER TOPPED WITH APPLEWOOD BACON, LETTUCE,
BEEFSTEAK TOMATO, SMOKED CHEDDAR, AVOCADO
AIOLI SERVED WITH CRISPY FRIES

HEALTHY WAY | \$16

OVEN ROASTED PORTOBELLO MUSHROOM, RED
PEPPERS, GARLIC INFUSED ASPARAGUS, BRIE CHEESE,
MIXED GREENS ON TOASTED FOCACCIA SERVED
WITH SWEET POTATO FRIES

LARGE PLATES

12 OZ HANDCUT RIBEYE STEAK | \$36

SERVED WITH TRUFFLE SEA SALT WHIPPED POTATOES,
SEASONAL OVEN ROASTED VEGETABLES DRIZZLED
WITH A SAGE INFUSED DEMI-GLACE

GRILLED CITRUS SALMON | \$29

SERVED WITH ORANGE/ BASIL RISOTTO, SEASONAL
OVEN ROASTED VEGETABLES DRIZZLED A MANDRIN
BEURRE BLANC

PAN SEARED FREE RANGE CHICKEN | \$30

SERVED WITH SAUTÉED BABY SPINACH, OVEN
ROASTED TOMATOES OVER A PARMESAN CREAM
GNOCCHI

SWEET TOOTH

VANILLA CRÈME BRÛLÉE | \$9

SEA SALT CARAMEL CHEESECAKE | \$9

CHOCOLATE LAVA CAKE | \$9

SERVED WITH CINNAMON ICE CREAM, WHITE CHOCOLATE
SAUCE AND SEASONAL BERRIES

CONSUMING RAW OR UNDER COOKED EGGS,
MEATS, POULTRY, SEAFOOD OR SHELLFISH MAY
INCREASE YOUR RISK OF FOOD BORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL
CONDITIONS.

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