



## Happy Hour

5pm - 7pm Daily

### *Draft Beers \$3*

Fat Tire, Dales Pale Ale, Stella Artois,  
Guinness, Avery White Rascal

### *St Julien House Wines \$5*

Bonterra Vineyards, Organic Wine, CA  
Merlot, Cabernet, Chardonnay

### *St Julien Fruit Bellini's \$5*

Fresh fruit purees with sparkling wine

*Choose one: blood Orange, blackberry or raspberry*

### *St Julien Cocktails \$7*

*Served the way you want it*

Ketel One Vodka  
Tanqueray Gin

## Food Specials

### *Jills Bistro Tots*

Hand made Tots, truffle aioli \$4.95

### *Pulled Pork Sliders*

Jicama Slaw \$6.95

### *Dim Sum Basket*

Shrimp shumai, pork pot sticker, jade dumpling,  
ponzu sauce. \$7.95

### *Veggie Eggrolls*

chili ginger sauce \$6.95

### *Steamed Edamame*

Sea salt \$3.75

### *Tuna Tartare*

Ginger, cilantro, cucumber, scallion garlic,  
sweet soy sauce, wonton chips \$6.95

### *Papas Bravas*

Garlic, smoked paprika \$3.95

### *Thai Chicken Wings*

Spicy peanut sauce \$5.95



## Appetizers

### *Crispy Calamari*

Guajillo chili tomato sauce  
\$9.50

### *Jill's Bistro Tots*

handmade tots, truffle parmesan aioli  
\$7.95

### *Tuna Tartare*

Ginger, cilantro, cucumber, scallion garlic,  
sweet soy sauce, wonton chips  
\$9.95

### *Dim Sum Basket*

Shrimp shumai, pork pot sticker, jade dumpling  
ponzu sauce  
\$10.95

### *Papas Bravas*

Garlic, smoked paprika  
\$5.95

### *Cheddar & Apples*

aged Vermont white cheddar cheese,  
Granny Smith apples, nuts, dried fruits  
\$6.95

### *Curry Coconut Steamed Mussels*

Ginger, scallions, garlic, cilantro  
\$9.95

### *Steamed Edamame*

Sea Salt  
\$5.95

### *Thai Chicken Wings*

Spicy peanut sauce  
\$9.95

### *Veggie Eggrolls*

Sweet chili garlic sauce  
\$8.95

### *Pulled Pork Sliders*

Jicama Slaw  
\$9.95



## Salads

### *Chipotle Caesar*

Black beans, tortilla strips, roasted corn green onion,  
cotija cheese

\$9.95

with grilled chicken \$13.95

### *Iceberg Wedge*

Bacon, scallions, tomatoes, blue cheese buttermilk  
ranch dressing

\$8.95

### *900 Walnut*

Organic baby greens, walnuts, pears,  
grapes, hazelnut vinaigrette

\$7.95

## Sandwiches

French fries, potato chips or green salad

### *Duck Quesadilla*

Chipotle slaw, mango chutney

\$9.95

### *The Burger*

natural beef or veggie patty, lettuce, tomato, onion

\$11.95

### *Cuban Panini*

Boneless pork roast, ham, Swiss cheese,  
mustard, pickles

\$10.95

### *Chicken Tomato Arugula*

provolone, tomato pesto, truffle aioli

\$12.95

### *The Saint Burger*

All natural beef patty, roasted poblano chili,  
tomato, capicola, cheddar cheese,  
balsamic onions, chipotle aioli

\$13.95



## Entrees

### *Grilled Chicken Pizza*

Kalamata olives, feta, artichokes

\$13.95

### *Margherita*

Fresh mozzarella, basil

\$11.95

### *Pizzadilla*

Chicken, corn, black beans, tomato

Cilantro, salsa ranchera

\$12.95

### *Natural Chicken Breast*

creamed spinach, fingerling potatoes Lyonnaise

\$18.95

### *Churrasco*

N.Y. steak, papas bravas, chimichurri

\$29.95

### *Salmon ala Plancha*

Vegetable, citrus mojo

\$23.95

### *Rigatoni Bolognese*

Porcini mushrooms, spicy sausage Bolognese

\$16.95

## Desserts

### *Ice Cream & Sorbet Scoop*

\$3.95

### *Pêches Melba*

Poached peach, vanilla ice cream, crème Chantilly and  
chocolate sauce

\$6.95

### *Amaretto Cheesecake*

Salted caramel macaroon

\$6.95



## St Julien Martinis

### **Frambuesa Pera**

muddled raspberries, Grey Goose la Poire vodka, bubbles  
\$12

### **Green**

Hendricks gin, fresh lime juice, cucumber,  
mint and tonic  
\$12

### **Asian Pear**

Grey Goose la Poire, Domain Canton ginger, fresh lemon  
juice  
\$9

### **Rosemary Acai**

Veev acai, fresh rosemary and lemon juice  
\$8

### **Blood Orange French 75**

Bombay Sapphire, bubbles, blood orange juice  
\$10

### **Violette**

Crème de Violette, Ketel one orange, lemon juice  
\$10

### **Lavender**

homemade kaffir lime and lavender bitters, Tanqueray  
\$11

### **Devils Garden**

Ketel One Citron, Grand Marnier, agave nectar, lemon juice,  
house made kaffir-lime and lavender bitters  
\$10

### **Orange Julien**

Navan vanilla cognac, Stoli vanilla vodka, Grand Marnier,  
orange juice, cream  
\$9

### **Forbidden Fruit**

Don Julio Blanco tequila, Pama pomegranate liqueur,  
lime juice, sugar rim  
\$9

### **Sake**

Tozia 'living soul' sake, St. Germain Elderflower liqueur,  
muddled raspberries, Midori melon liqueur



## St Julien Cocktails

### **St Julien Fruit Bellini's**

fresh fruit purees, bubbles  
Choose one: blood Orange, blackberry or raspberry  
\$9

### **Colorado Gentleman**

Stranahans Colorado Whiskey, muddled mint, cucumber,  
lemon juice, soda  
\$10

### **Floradora**

Hendricks gin, lime, muddled raspberries, ginger beer  
\$11

### **Elderflower Spritzer**

St. Germain Elderflower liqueur, bubbles and Soda.  
\$7/Glass \$20/Pitcher

### **Summer Fruit White Sangria**

homemade fresh fruit sangria.  
\$7/Glass \$20/Pitcher

### **English Pimm's Cup**

Pimm's English Liqueur, sprite, fresh oranges, strawberries,  
mint and cucumber.  
\$7/glass \$25/Pitcher

### **Dark and Stormy**

Gosling's rum, Goslings ginger beer  
\$8

### **Limonada Latina**

St Julien House Jalapeño lemonade, fresh strawberries,  
Don Julio Blanco tequila.  
\$9

### **St J. Margarita**

Patron silver tequila, Grand Mariner, lime juice, agave  
Served: coin style, house, spicy, or pomegranate  
\$9

### **Canyon Mint Mojito**

Bacardi rum, Fresh lime juice and mint  
Choose one: original, acai, strawberry, or raspberry  
\$8/glass \$30/Pitcher



## *Bottled Beers*

Budweiser - Bud Light - Coors Light  
\$3.50

New Castle - Stella Artois - Heineken  
Corona - Fat Tire - St Pauli Girl \$4

## *What we are Drinking Now*

### *Seasonal Brew*

The Best Brews available right now..\$4

### *Bartenders Choice*

T-Zero's seasoned Bartenders pick some of the best brews from Local, National and International breweries.

*Ask your server for current selection and pricing.*

## *Beer Flight*

Fat Tire - Dales Pale Ale  
Avery White Rascal - Bartender's Choice  
\$5

## *Colorado Beers on Draft*

**New Belgium - Fat Tire, Amber Ale**  
toasty malt flavors, crisp hoppiness,  
delicious stability  
\$4

**Avery - White Rascal, Belgian White Ale**  
Belgian style wheat ale, spiced with coriander and orange  
peel producing a refreshingly fruity thirst quencher.  
\$5

**Oskar Blues - Dale's, Pale Ale**  
assertive but balanced beer,  
strong European malts and American hops  
\$5

**Oskar Blues - G'Knight Imperial Red, Double IPA**  
gooey, resinous aroma, luscious mouth feel  
\$7

**Coors Light**  
brewed in the Rockies, light & crisp  
\$3.50

## *International Beers*

**Chimay 'Triple' (Belgium)**  
smell of hops: above all it is the fruity  
notes of muscat and raisins  
\$9

**Guinness 'Stout' (Ireland)**  
ruby & cream, black & white, distinct  
\$5

**Stella Artois 'Pilsner' (Belgium)**  
full flavor, crisp, piney hop, sweet malt  
\$5



## *St Julien House Wines*

**Bonterra Vineyards, Organic Wine, CA**  
chardonnay, merlot, cabernet sauvignon \$7

## *Wine Flights*

**Whimsical Whites :** Saint M. Riesling,  
Bonterra Chardonnay, Dom Schlumberger Pinot Blanc  
\$12

**Robust Reds :** La Vendimia Tempranillo, Terrazas Malbec,  
Masi Valpolicella Classico  
\$12

## *Sparkling & Champagne*

La Marca, Prosecco, Veneto, Italy \$9  
Domaine Carneros "by Taittinger", California \$13  
Veuve Clicquot, Yellow Label, Reims, France \$19

## *Rose and Dessert Wine*

Folie a Deux, Ménage a Trois, Rose, California \$7  
Far Niente, Dolce, Napa Valley, California \$18

## *Whites*

Bonterra, Chardonnay, Mendocino, California \$7  
Saint M., Riesling, Pfalz, Germany \$8  
Domaines Schlumberger, Pinot Blanc, Alsace, France \$8  
Masi Masianco, Pinot Grigio, Friuli-Venezia Giulia, Italy \$8  
Craggy Range, Sauvignon Blanc,  
Martinborough, New Zealand \$12  
Scarpetta, Pinot Grigio, Friuli-Venezia Giulia, Italy \$12  
Sonoma Cutrer 'Russian River Ranches' Chardonnay, Sonoma,  
California \$14

## *Reds*

La Vendimia, Tempranillo, Rioja, Spain \$8  
Bonterra, Merlot, Mendocino, California \$7  
Bonterra, Cabernet Sauvignon, Mendocino, California \$7  
Peter Lehmann, Shiraz, Barossa, Australia \$8  
Terrazas, Malbec, Mendoza, Argentina \$10  
Masi 'Banacosta' Valpolicella Classico, Italy \$11  
Mauritson, Zinfandel, Dry Creek Valley, California \$11  
Benziger, Cabernet Sauvignon, Sonoma, California \$13  
ZD, Pinot Noir, Napa Valley, California \$15