



## soup & salad

<b>SOUP OF THE DAY</b>	\$4.25 / \$5.25
<b>HOMEMADE CLAM CHOWER</b>	\$4.25 / \$5.25
<b>FRENCH ONION SOUP</b>	\$5.50
<b>SIDE SALAD</b>	\$4.50

**GREEK SALAD** | \$12.50  
greens, hummus, olives, feta, red onion, artichoke hearts, cucumber, pita red wine vinaigrette - chicken or tofu

**ASIAN CASHEW CHICKEN SALAD** | \$13.00  
Szechuan chicken, cashews, romaine, napa cabbage, carrots, red pepper, jicama, fried rice noodles, ginger soy vinaigrette

**GRILLED SALMON NICOISE** | \$15.75  
greens, olives, capers, egg, onion, shoestring potatoes, buttermilk dill dressing

**GRILLED STEAK SALAD** | \$15.00  
Romaine wedge, caramelized onion, bleu cheese dressing, bacon, candied pecans, tomatoes

**HUCKLEBERRY COBB SALAD** | \$13.00  
mixed greens, fried chicken, roasted beets, hardboiled egg, bacon, bleu cheese, avocado, red wine vinaigrette

## small plates

<b>FRIED MAC n' CHEESE BALLS</b> with panko crust	\$7.00
<b>FRIED GREEN TOMATOES</b> with remoulade	\$7.50
<b>BRUSSELS SPROUTS</b> with bacon Swiss fondue	\$8.00

## dinner entrees

**PUMPKIN SAGE PASTA** | \$14.00  
rigatoni, pumpkin cream sauce, sage, parmesan  
add Italian sausage \$15.50

**HOMEMADE CHICKEN POT PIE** | \$13.00  
roasted chicken, seasonal vegetables,  
housemade pastry crust

**BAKED ENCHILADA PIE** | \$14.75  
corn, zucchini, queso fresca, poblano crema,  
Spanish rice, black beans

**GRILLED SALMON** | \$19.50  
shaved brussel sprouts, pecans, buttered  
parsley potatoes, mustard maple sauce

**MINUTE STEAK** | \$21.00  
thin cut choice ribeye, truffle parmesan waffle  
fries, garlic-parsley butter, chili roasted broccoli

**CIDER BRAISED PORK ROAST** | \$16.50  
mashed potatoes, roasted brussels sprouts, jus

**FRIED CHICKEN** | \$16.25  
buttermilk and spice marinated chicken,  
mashed potatoes, gravy, creamed corn

**ARTICHOKE DIP** \$7.50  
celery, carrot, foccacia

**HUMMUS PLATE** \$7.00  
crudité, olives, pita

**LOADED POTATO CROQUETTES** \$7.50  
bacon, cheddar, green onion

**ROASTED SWEET CHILI BROCCOLI** \$7.50  
with cashews and rice noodles

**PAN SEARED TROUT** | \$18.50  
smoked trout cream, roasted brussels sprouts,  
new potatoes

**GREEN CHILI MAC 'N CHEESE** | \$12.00  
herbed bread crumb, red pepper flakes, and  
parmesan crusted  
add chicken or bacon for additional \$2

**HERB ROASTED HALF CHICKEN** | \$17.75  
herb garlic pan roasted, bacon scallion  
mashers, farm zucchini

**MEATLOAF & MASHERS** | \$15.50  
mushroom gravy, roasted broccoli  
Vegetarian available

**SPICY CHICKEN CUTLETS** | \$15.00  
waffle fries, fresh vegetable slaw, andouille  
gravy

**BROCCOLI MUSHROOM CREPES** | \$15.00  
Swiss fondue, huckleberry chutney, fresh  
arugula

**FISH & CHIPS** | \$13.75  
beer battered cod, tartar sauce, vinegar

## burgers & sandwiches

Half pound burgers. All available vegetarian or with chicken breast served with choice of fries, potato salad, or cole slaw. Sweet potato fries available for \$1.50

**STRAIGHT UP BURGER** | \$10.25  
with cheese \$11

**BISTRO BURGER** | \$12.25  
tomato jam, bacon, brie cream, arugula

**BORDER BURGER** | \$12.00  
avocado, pepper jack, cilantro, chipotle aioli

**MEDITERRANEAN BURGER** | \$12.25  
feta, cucumber, tomato, basil aioli, arugula

**DOUBLE CHEESE AND BACON** | \$ 12.25  
smoked gouda, caramelized onion

**VEGETARIAN BURGER** | \$11.75  
housemade mushroom, veggie, nuts, avocado, Swiss

**REUBEN** | \$11.25 (sub turkey or seitan)  
corned beef, house-made rye, Swiss, sauerkraut,  
thousand island

**FRENCH DIP** | \$11.25  
roast beef, horseradish, Swiss, pickled jalapenos, au jus,  
housemade baguette

**BUFFALO CHICKEN SANDWICH** | \$11.25  
fresh vegetable slaw, pickles, blue cheese dressing

**TARRAGON CHICKEN SALAD**  
**LETTUCE WRAPS** | \$11.25  
golden raisins, almonds, tomato, carrot

**BLACKENED FISH SANDWICH** | \$12.50  
spicy cod, remoulade, fresh vegetable slaw, tomato

*Not all ingredients are listed on the menu. Please inform your server of any dietary restrictions. A gratuity of 18% may be added to parties of 6 or more. Split plate fee \$3.*

*\*Consuming raw or undercooked meats, poultry, seafood, eggs, or shellfish may increase your risk of foodborne illness.*

## Beverages

### BOTTLED BEER | \$5.50

Upslope Craft Lager, Boulder  
 Russell Kelly Pale Ale, Telluride  
 Odell's 90 Shilling, Ft. Collins  
 Great Divide Titan IPA, Denver  
 Buckler, NA  
 Stem Off-Dry Apple Cider, Lafayette \$6

### COCKTAILS

Spiked Huckleberry Lemonade \$7.00  
 Housemade huckleberry lemonade spiked with vodka

Spicy Paloma \$7.00  
 30-30 Tequila Blanco, grapefruit juice, triple sec, jalapeno

Lavender Gin Spritz \$6.50  
 Monopolowa Gin, lavender, fresh lemon, simple syrup

Strawberry Collins \$6.50  
 Monopolowa Gin, strawberry puree, fresh lemon

Starry Manhattan \$8.50

Colorado Fireside Bourbon, sweet vermouth, amaretto, bitters, champagne

Hibiscus Margarita \$7.00  
 30-30 Tequila Blanco, fresh lime, triple sec, hibiscus

### WINES

#### Whites:

Seeker Sauvignon Blanc, NZ 8.75/32  
 Fat Cat Pinot Grigio, CA 8.75/32  
 Kendall Jackson Chardonnay, CA 9.50/36

Bookcliff Riesling, CO 8.75/32  
 Jaime Serra Cava Sparkling, CA split 8.50

#### Reds:

Dante Pinot Noir, CA 9.50/36  
 Purple Cowboy Cabernet, CA 9.50/36  
 Tortoise Creek Zinfandel, CA 8.75/32  
 Murphy Goode Merlot, CA 9.50/36

## OUR FARM & OUR COMPANY

The Huckleberry is operated by Three Leaf Concepts, a local, family owned restaurant group that includes: The Boulder Dushanbe Teahouse, The Chautauqua Dining Hall, Leaf Vegetarian Restaurant, Zucca and our catering company, Three Leaf Catering.

Our commitment to fresh, locally produced and organically grown ingredients prompted us to create our own farm, Three Leaf Farm in Lafayette. Tucked along the banks of the Coal Creek with majestic views of the Continental Divide, 100% of our harvest goes to our restaurants.

## CATERING & SPECIAL EVENTS

We cater events of all sizes, both in-house or off site. With our attention to detail, experience, and commitment to excellence, we'd be honored to create a culinary experience for your special occasion. We gladly offer specialty menus, including vegetarian, vegan, gluten free, as well as a variety of ethnic specialties. Our goal is to make your event exactly what you want it to be!

**CHOCOLATE, VANILLA, HUCKLEBERRY,  
 STRAWBERRY AND  
 SHAKE OF THE MONTH  
 \$4.75**

## Beverages

Sparkling Water 3.25  
 Boylan's Bottled Birch Beer 2.95  
 Boylan's Bottled Root Beer 2.95  
 Iced Tea 2.25  
 Fresh Lemonade 2.50  
 Arnold Palmer 2.50  
 Chocolate Milk 2.25  
 Milk 3.50  
 Fresh Orange Juice 3.00 /Lrg 5.00  
 Juices : Apple, Cranberry, Tomato, 3.00 /Lrg 5.00  
 Grapefruit, Pineapple  
 Soda: Coke, Diet Coke, Sprite 2.50  
 Root Beer, Mr. Pibb, Ginger Ale

HOUSE SPECIALTY DRINKS – NON-ALC. \$3.25

Hibiscus Cooler – Hibiscus tea, soda water, fresh lime & mint  
 Ginger Mango Fizz - Ginger Mango tea, fresh grated ginger, ginger ale,  
 Huckleberry Lemonade – fresh lemonade made with huckleberry puree  
 Rainforest Iced Tea – Mango Mate tea, lemonade, pineapple juice, soda water  
 Lavender Lemon Cooler – Lavender, fresh lemonade, soda water

Chai  
 Traditional Indian spiced tea made fresh daily with full leaf black tea leaves, cinnamon, ginger, cardamom, clove, and cayenne, then blended with milk and sugar.  
 Available in regular, decaf, soy or almond milk \$3.25  
 soy +.50, almond milk +\$1  
 One free refill per In-House order.

Tea  
 Please see our extensive tea menu for our premium tea selections.

