

FALL 2019


GROWN

- V GF DF** **FALL HARVEST SALAD/** spinach, butternut squash, cauliflower, brussels sprout, chickpea, pomegranate vinaigrette\$13
- V GF** **ROASTED BEET SALAD/** mixed greens, roasted beet, mandarin orange, candied walnut, feta cheese, cider mustard dressing\$14
- V GF DF** **HUMMUS PLATE/** mixed greens, cucumber, tomato, Colorado organic quinoa, chickpea hummus, tarragon vinaigrette\$14
- ADD/** avocado or pita \$2, Red Bird Farms grilled chicken \$6 or honey smoked salmon \$9
- ALL SALADS** can be made dairy-free
- ALL DRESSINGS** are vegan
- TO SERVE THE FRESHEST SALADS** ingredients may change without notice



TOASTED

- V DF** **ARTICHOKE PO'BOY/** cornmeal crusted artichoke, lemon caper aioli, arugula, tomato, on ciabatta\$13
- DF** **BLT/** bacon, garlic aioli, arugula, tomato, on ciabatta\$11
- DF** **SBLT/** honey-smoked salmon, bacon, lemon caper aioli, arugula, tomato, on ciabatta\$16
- V DF** **MEDITERRANEAN PITA/** Sunshine patty, hummus, vegan tzatziki, cucumber, arugula, tomato, on pita\$13
- ALL SANDWICHES INCLUDE/** kettle chips
- SUBSTITUTE/** market slaw or fries \$2, side salad or sweet potato fries \$3
- GLUTEN-FREE BURGER BUN/** \$2

GRILLED

- DF** **HIVE BURGER/** Colorado natural beef\$12
- HIVE CHEESEBURGER/** Colorado natural beef, cheddar.....\$13
- BACON CHEESEBURGER/** Colorado natural beef, cheddar, bacon\$14
- GREEN CHILE CHEESEBURGER/** Colorado natural beef, cheddar, roasted green chile\$14
- V DF** **BEYOND BURGER**  / 100% soy-free plant-based protein\$12
- ALL BURGERS** can be substituted for chicken for \$1
- ALL BURGERS INCLUDE/** bun, lettuce, tomato, onion, pickle and kettle chips
- ADD/** bacon or avocado \$2
- SUBSTITUTE/** market slaw or fries \$2, side salad or sweet potato fries \$3
- GLUTEN-FREE BURGER BUN/** \$2

LITTLE SPROUTS [12 AND UNDER]

- V DF** **AB & J/** multi-grain bread, almond butter, house-made strawberry jam\$6
- KID'S BURGER/**\$7 plain | \$8 cheese
- V GF DF** **KID'S BOWL**  / organic quinoa, cucumber, cherry tomato, carrot ginger dressing..... \$6 | add chicken \$3
- GF DF** **GRILLED CHICKEN DIPPERS**  / Red Bird Farms chicken breast strips, choice of BBQ or ranch dipping sauce\$8
- 6" KID'S PIZZA/**\$7 cheese | \$8 pepperoni (includes drink only)
- ALL LITTLE SPROUTS MEALS INCLUDE CARROT STICKS & CHOICE OF DRINK/** apple juice or milk
- ADD/** lettuce, tomato, onion, pickle \$.50
- SUBSTITUTE/** chips \$1, fries or sweet potato fries \$2
- GLUTEN-FREE BURGER BUN/** \$2

WOOD-FIRED

- V** **CHEESE PIZZA/** marinara, mozzarella\$11
- PEPPERONI/** pepperoni, marinara, mozzarella\$12
- V** **BUTTERNUT SQUASH PIZZA/** butternut squash, garlic olive oil, goat cheese, caramelized onion, roasted garlic, arugula\$14
- V** **WILD MUSHROOM/** garlic olive oil, wild mushroom, roasted garlic, mozzarella, arugula.....\$14

ADDED

- V GF DF** **MARKET SLAW/**cabbage, carrot, golden beet, brussels sprout, kale, carrot ginger dressing\$4
- V GF DF** **SIMPLE SIDE SALAD/** mixed greens, tomato, cucumber, almond, tarragon vinaigrette\$5
- V GF DF** **FRENCH FRIES** \$4 or \$7 shareable
- V GF DF** **SWEET POTATO FRIES**..... \$5 or \$8 shareable
- V GF DF** **GLUTEN-FREE BURGER BUN**\$2

SWEETENED

- SOFT SERVE ICE CREAM**\$3
- SODA FLOAT**\$5
- ALL NATURAL FROZEN FRUIT BAR**\$3

SIPS

- JUST BOXED WATER**\$3.95
- SODA**..... [24 oz] \$3.50
- FRESHLY BREWED ICED TEA**
[green, black or raspberry]..... [24 oz] \$3.50
- DAILY AGUAS FRESCAS** [with our garden herbs]..... [16 oz] \$3.95
- SLUSHY OF THE DAY** [just ask] [16 oz] \$5.00
- ORGANIC COLORADO APPLE JUICE** [8 oz] \$2.50
- MILK/CHOCOLATE MILK** [12 oz] \$2.25
- COFFEE** [hot or iced] [16oz] \$2.50
- CAFÉ AMERICANO** [hot or iced]..... [16oz] \$2.75
- LATTE** [hot or iced] [16oz] \$4.65
- CHAI LATTE** [hot or iced] [16oz] \$4.65
- MOCHA** [hot or iced] [16oz] \$4.95
- ESPRESSO** \$1.95 single or \$2.50 double
- ADDITIONAL/** extra shot \$.75, soy or almond milk \$1
- SYRUPS/** almond, caramel, hazelnut, vanilla, or sugar free \$.75 each

FEATURED

During the growing season, our chefs collaborate with the curator of Le Potager Garden (located at the southwest edge of the Monet Pool) and local Colorado farms to feature seasonal produce grown for Hive's menu.

DENVER BOTANIC
GARDENS

 "Go Food" - low in sugar, saturated fat and sodium

V vegetarian **GF** gluten-free **DF** dairy-free **vegan**

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