



•WHEN PIGS FLY•

House-made fried chicken

- orange-infused waffles
- bacon-thyme 100% real maple syrup **12**
- make it a whole waffle & double syrup **16**

SMALL PLATES

CUP OF SOUP roasted red pepper tomato bisque **4.50**

MAC & CHEESE cavatappi noodles • gruyère • sharp white cheddar • bread crumbs **7.5** add bacon **+3**

GREEN BEANS or BROCCOLI fresh lemon juice • fresh garlic **6**

ORGANIC CRISPY POLENTA (4) polenta cakes • cheddar cream cheese • jalapeños • corn • tomatillo sauce **10**

BRUSSELS SPROUTS fresh orange juice • fresh garlic • shaved parmesan **10**

GRILLED SKEWERS steak* • chicken or tofu • grilled veggies • pickled vegetables • choice of sauce **12**

SALADS

all dressings made in-house: lemon garlic, greek, balsamic vinaigrette, caesar or ranch

add quinoa or bacon **+3**, organic tofu or chicken **+5**, shrimp, steak or salmon **+6**

THE 415 romaine • house-made croutons • lemon garlic dressing • shaved parmesan half **7** | full **9**

CAESAR romaine • shaved parmesan • house-made croutons • house-made caesar dressing half **7** | full **9**

GREEK SALAD greek olives • feta • tomato • red onion • organic greens • cucumber • garbanzo beans • greek dressing
half **9.5** | full **14**

ROASTED BEET SALAD crispy goat cheese • beets • candied hazelnuts • organic greens • house-made balsamic dressing
half **9.5** | full **14**

QUINOA BOWLS

add bacon **+3**, organic tofu or chicken **+5**, shrimp, steak or salmon **+6**

THE MED BOWL quinoa • feta • red onion • tomato • garbanzo beans • roasted squash • zucchini • red peppers
• cauliflower • spinach • lemon aioli **14**

THE ROASTED BEET BOWL quinoa • roasted beets • roasted yams • pistachios • fresh chevre • spinach
• honey mustard **14**

BBQ CHICKEN BOWL quinoa • pulled BBQ chicken • avocado • roasted squash, zucchini, & yams • red onion
• red peppers • cauliflower • spinach • sriacha aioli **16**

HOT SANDWICHES

your choice of a cup of soup, side 415 salad or pomme frites

upgrade your side to broccoli, brussels, small beet
salad or small greek salad **+3**

415 BURGER kobe beef* • bacon • sharp cheddar • arugula • tomato • roasted garlic aioli • brioche bun **16**

BLT four strips of bacon • arugula • tomato • maple aioli **14**

LUNCH PAIL grilled chicken • mozzarella • arugula • tomato • pesto **15**

LEFT EARLY egg • cheddar • tomato • basil • cream cheese • kale **13**

THE GIMMIE steak • roasted red peppers • cheddar • arugula • sriracha aioli **15**

PROVINCIAL brie • caramelized onions • arugula • house-made blueberry jam **13**

MAS POR FAVOR avocado • cheddar • tomato • jalapeños **14**

PIZZA

MARGHERITA tomato • basil • mozzarella • house • pizza sauce **14**

PEPPERONI nitrate free pepperoni • mozzarella • house pizza sauce **14**

PESTO organic arugula • roasted red pepper • house cheese mix • pesto **15**

SOUTHWESTERN chorizo • red bell peppers • roasted corn • cheddar • jalapeños • cilantro • green chile crema **20**

THE JUST house cheese mix • pizza sauce **12** | kid pie **6**

THE WOODLAND caramelized onions • fresh wild mixed mushrooms • dried figs • goat cheese
mozzarella • balsamic glaze • chard & kale • garlic & olive oil base **20**

MAINS

SHRIMP & GRITS shrimp • sautéed greens • organic polenta • roasted red pepper sauce **24**

SPICY GRILLED CHICKEN half pound of chicken breasts • sautéed greens • herb roasted potatoes • spicy citrus jalapeño sauce **23**

PAN SEARED SCOTTISH SALMON dijon mustard maple glaze • lemon quinoa • brussels sprouts **27**

BLACKENED CAULIFLOWER blackened grilled cauliflower • sautéed greens • organic polenta • roasted red pepper sauce **17**

GRILLED ORGANIC TOFU mix grilled veggies • herb roasted potatoes • bbq sauce **18**

Consuming raw or under cooked meats, poultry seafood, or eggs may increase your risk of food borne illness
these items are served raw or under cooked, or contain, raw or under cooked ingredients

HOUSE COCKTAILS- \$10

ALL HOUSE COCKTAILS ARE A DOUBLE, 3oz. POUR

MAKE IT A SINGLE, 1.5OZ. POUR FOR \$7.50

415 - NOCO Vodka, hand juiced ginger & lime

The Paloma- Milagro Silver Tequila, fresh squeezed grapefruit & lime juice

Mint Julep - Bulleit Bourbon & fresh mint

Cane & Flower - Flor de Caña Rum, hand juiced ginger & lime

Gin Mojito - Denver Dry Gin, fresh juiced lime & mint

Chupacabra- Milagro Silver Tequila, cucumber, jalapeño, lime, agave nectar

FAVORITES

Mimosa- Stellina Di Notte Prosecco mixed with fresh squeezed orange juice.....\$8

French 75- Denver Dry Gin, Prosecco, lemon juice & sugar.....\$8

Bloody Mary- NOCO Vodka mixed with housemade Bloody Mary mix.....\$9

WINE

BUBBLES

Michelle, Brut Rosè.....9./34.

Stellina Di Notte, Prosecco.....8./32.

WHITES

Dark Horse, Pinot Grigio.....8./32.

Bonterra, Organic Sauvignon Blanc.....9./34.

Edna Valley, Chardonnay.....11./44.

REDS

19 Crimes, Shiraz8./32.

Casillero del Diablo, Malbec Reserva.....9./36.

Clos du Bois, Merlot.....10./40.

Willamette Valley, Pinot Noir Whole Cluster.....13./52.

Chateau Ste. Michelle Indian Wells,

Cabernet Sauvignon.....11./44.

DRAFT

MAXLINE BREWING- Raspberry Basil Saison 5.7% ABV..... \$7

HORSE & DRAGON- Sad Panda Coffee Stout 6.8% ABV.....\$7

FUNKWERKS- Raspberry Provincial (10 oz. Pour)
4.2%ABV.....\$6

ODELL BREWING CO.
IPA 7% ABV.....\$6
Seasonal rotator beer-Ask your server for whats on tap.....\$6

PACIFICO- Mexican Pilsner 4.5% ABV.....\$4

SNOWBANK- Snow Juice NE IPA 6.0% ABV.....\$7

NEW BELGIUM BREWING
Old Aggie 4.7% ABV.....\$6
Seasonal rotator beer-Ask your server for whats on tap.....\$6

BOTTLES & CANS

SEATTLE CIDER COMPANY\$7
Dry Hard 6.5% ABV
Berry Rose 6.9% ABV

BUD AND BUD LIGHT BOTTLES\$4

HIGH NOON HARD SELTZERS\$5
WATERMELLON
BLACK CHERRY
GRAPEFRUIT
PINEAPPLE

NON ALCOHOLIC

ATHLETIC BREWING COMPANY
Golden Upside Dawn.....\$4
Run Wild IPA.....\$4

BRUNCH MENU

Saturday & Sunday 11-3pm

BELGIAN WAFFLES

Orange infused waffles, topped with a warm berry compote,
whipped cream, orange zest, and fresh mint.....\$11

MIGAS BOWL

Quinoa mixed with red peppers, onions, jalapenos, black beans and chorizo,
on a bed of spinach, topped with scrambled eggs, avocado, tortilla strips,
cotija cheese and cilantro microgreens, with tomatillo sauce on the side.....\$16
Can substitute tofu for chorizo to make vegetarian

CLASSIC 3 EGG BREAKFAST

Three eggs cooked any style with a side of bacon.
Includes sourdough toast and blueberry jam.....\$11

CHORIZO BREAKFAST SANDWICH

Chorizo patty on a brioche bun with housemade sriracha aioli,
arugula, melted white cheddar cheese, over medium egg, avocado,
topped with tortilla strips and cotija cheese.
Served with a side of cheesy grits.....\$15

EGG WHITE OMELET

Sauteed onions, jalapenos, heirloom tomatoes, topped with tomatillo sauce,
cilantro microgreens, avocado, and cotija cheese.
Served with a side of cheesy grits.....\$14

LEFT EARLY SANDWICH

2 eggs, white cheddar cheese, tomato, basil, cream cheese, & kale
served with a side of cheesy grits.....\$13

BREAKFAST PIZZA

Oil & garlic based pizza topped with white cheddar cheese, eggs,
red peppers, mushrooms, jalapenos, & bacon
with a spicy green chili crema & scallions.....\$15