

# 4580 TakeOut Menu Week of 3/25

## Thank you for supporting local business

### STARTERS & SALADS

#### 4580 Frites

Original or Cajun 4

with grana padano & garlic 5

with truffle oil 6

#### GF **Coconut Milk Tomato Bisque**

Roasted tomatoes blended with coconut milk & spices- topped with goat cheese 6.5

#### **Cauliflower 'Wings'**

Lightly tempura battered & fried cauliflower served with celery, carrots & blue cheese dressing- choice of Korean BBQ with sesame seeds or traditional hot buffalo 9

#### GF **\*Bacon Wrapped Dates**

Our signature chorizo stuffed medjool dates, wrapped with applewood bacon- served over a coconut cream & roasted red pepper sauce 11.5

#### **Quinoa Fritters**

Black bean, sweet corn, & serrano chili stuffed fritters served over a chipotle- lime cream sauce & fresh cilantro 8

#### **\*Lobster Mac & Cheese**

Fresh Maine lobster with Gruyere & Vermont white cheddar cheese, topped with shallot-herb panko breadcrumbs & baked to bubbly 14

#### **4580 Salad**

Fresh butter lettuce served with our champagne shallot vinaigrette, shaved carrots, cucumbers & fried capers (GFO) 6

#### GF **Winter Squash Salad**

Leafy greens sautéed with mushrooms, roasted butternut squash & red onion tossed with an apple cider & molasses vinaigrette- with brown butter-sage pumpkin seeds & topped with fresh goat cheese 12

### ENTRÉES

#### GF **\*Prime Rib**

Slow roasted prime rib served over creamy garlic mashed potatoes with roasted Brussels sprouts, au jus & horseradish creme fraiche 30

#### GF **\*Pan Seared Salmon**

Sustainably farmed Norwegian salmon, served over fingerling potatoes, sautéed leafy greens, mushrooms & leeks, finished with a port wine reduction & horseradish crème fraiche 25

#### GF **Curry Braised Lamb**

Sauteed pulled lamb shank in Moroccan yellow curry served over a vegetable rice pilaf, topped with a jalapeno chutney & house-made Naan bread (GFO) 24

#### GF **Farmers Vegetable Risotto**

Creamy arborio rice generously topped with broccolini, butternut squash, kale, chard, garlic, red bell pepper & Grana Padano 18 **add flavor boost: pesto 3 roasted red pepper 3 goat cheese & truffle oil 4**

#### **\*Burger Deluxe or the 'Impossible' Burger(+\$2)**

Boulder famous 1/2 lb burger or 'Impossible Burger' served with hot grilled onions, butter lettuce, tomato & garlic aioli on a fresh brioche bun with fries 14.95 **add: cheese 1 bacon 1.5 mushrooms 1 caramelized onion .75 avocado 1.5 sub gluten-free bun 2.5 sub 4580 salad 3**

#### **Fried Shrimp Po' Boy**

Fried seasoned shrimp with a Cajun remoulade, shredded lettuce & sliced tomato on a hoagie roll- served with frites 15.95

### DESSERTS

#### GF **Flourless Chocolate Torte**

Served with a raspberry coulis & fresh whipped cream 9

#### **Bread Pudding**

Pistachio, almond, walnut & salted caramel pearl bread pudding served with our house caramel sauce 9

#### **Mixed Berry Crumble**

Fresh blueberry & raspberry crumble baked to golden brown & topped with a crème anglaise 9

### ON THE SIDE \$4 EACH

GF **ROASTED FINGERLING POTATOES, SAUTEED GREENS, GARLIC MASHED POTATOES, SAUTEED MUSHROOMS, SAUTEED BROCCOLINI**

### SPECIAL MEAL COMBOS

#### **2 Burgers & 2 Beers**

2 Burgers(\*extras not included) & Any 2 Beers \$33

#### **Dinner for 2**

Any 1 Starter, Any 2 Entrées(\*extras included), Any 1 Dessert + 1 bottle of wine choice(Sauvignon Blanc, Pinot Grigio, Merlot, Montepulciano Italian Red) 80

#### **Create a Dinner**

Choice of ANY 1 Starter, 1 Entrée (\*extras included) & 1 Dessert 40

#### **Industry Worker Dinner**

Are you a current or furloughed hospitality worker? Bring in your last stub or employment record, get a burger or Impossible burger(\*extras included) & any beer or house margarita 10

**\*extras include burger add-ons, risotto flavor boosts**

### DRINK SPECIALS

**33% OFF ANY BOTTLE OF WINE**

**20% OFF ANY COCKTAIL  
\$2 OFF ANY BEER**

**SUGGESTED  
COCKTAILS(ALREADY  
DISCOUNTED)**

**COIN MARGARITA \$7**

**NOBO HOT TODDY \$8**

Four Roses bourbon, ginger cognac, honey, fresh lemon & hot water

**GINGER POM SPRITZ \$8**

Vodka, Pama liquor, fresh ginger & fresh lime, shaken & served over ice with soda water

**ALPINE PALMER \$8**

Vodka, Goslings gold rum, gin, fresh lemon juice, a splash of cranberry & unsweetened iced tea

**\*\*\*Prices do not include gratuity, gratuities will be shared with Kitchen Staff\*\*\***