

Café Aion + Brasserie Boulder

Brunch! 11am – 3pm

Pastries

Today's Pastry Special \$4 **v**

Cinnamon sugar doughnut & the hole \$2 **v**

A dozen holes \$7 **v**

Freshly baked demi-baguette w/ butter & Jam \$8 **v**

Brunch Beverages

Mimosa: Sparkling wine & Orange Juice \$9

Bellini: Sparkling wine & Peach Juice \$9

Bloody Mary: vodka & spiced tomato \$11

Cava: Sparkling Spanish wine \$12

Sangria: red wine, fruit, spices & secrets \$9

Crispy Fried Cauliflower: Toasted cumin and saffron yogurt \$12 **v, gf**

Seasonal Hummus: Local corn, roasted tomato, olive w/ fresh herbs & grilled flatbreads \$16 **v**

Truffles Fries: Crispy golden potatoes with truffle, parmesan and parsley \$11 **v, gf**

Croque Madame: Grilled ham and gruyere cheese topped w/ béchamel sauce & a fried egg. \$19

Eggs Benedict: Ham, English muffin, crispy smashed potatoes & hollandaise sauce \$21

Veggie Bennie: Kale, tomato, mushroom, English muffin, crispy smashed potatoes & hollandaise sauce \$20 **v**

Shakshuka: Moroccan baked eggs in spiced tomato stew, feta & grilled flatbread \$22 **v**

Steak & Eggs: 4oz petit bistro, 2 fried eggs, crispy smashers, & sauce Béarnaise \$25

Kale Caesar Salad – Lacinato kale, tahini Caesar vin, toasted almonds, dates & croutons \$21 **v**

Salmon Niçoise Salad: Pan roast salmon, mixed lettuce, olives, tomatoes, potatoes and green beans \$27 **gf**

Aion Burger: Bacon, brie and house-made pickles served on a brioche bun a side of fries \$19

Veggie Burger: House-made yam-quinoa patty on a brioche bun with pickled veg and a side of fries \$19 **v**

Paella *please allow 50min for each paella to be prepared from scratch

House Paella - Smoked chorizo, chicken, mussels, peppers, peas & saffron rice \$41 \$55-XL **gf**

Meaty Paella - house-made chorizo, chicken, andouille, peppers, peas & saffron rice \$45 \$59-XL **gf**

Seafood Paella - Shrimp, mussels, cod, roasted peppers, peas & saffron rice \$47 \$61-XL **gf**

Vegetarian Paella – Summer squash, corn, mushrooms, peppers, peas & saffron rice \$43 \$57-XL **v, gf**

Dessert

Brie Cheese: Soft-ripened, served with apricot jelly and sliced baguette \$10 **v**

Crème Brûlée: Infused with Ozo coffee, rum and a “burnt” sugar top \$11 **v, gf**

Flourless Chocolate Tort: Chili and cinnamon spiced server with whipped cream and berries \$10 **v, gf**

Flan: Spanish style custard with caramelized sugar sauce \$9 **v, gfv**

Coffee/Juice/Tea/Soda

Ozo Coffee: French press, small or large \$6/9

Cold Brew: Ozo iced coffee 4

Tea Spot: Black, Sencha, Earl Grey, Rooibos or Mint 4

Iced ‘Tea Spot’ Tea: black w/ lemon peel & star anise 4

House-made Ginger-Limeade 4

Boylan's Root Beer 4

Soft Drinks 3

V=Vegetarian, GF = Gluten Free

**20% gratuity will be added to the bill*