

Café Aion + Brasserie Boulder

Lunch 11am – 3pm

Marinated Olives: Whole mixed olives, harissa and preserved lemons \$7 **v, gf**

Baguette & Butter: Freshly baked with salted butter \$8 **v**

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**

Gazpacho – Chilled tomato, cucumber & pepper soup with Aleppo pepper & baguette \$13 **v, gf**

Roast Beet Salad: Mixed greens, feta cheese, orange sections, candied pecans & a honey-citrus vin \$22 **v, gf**

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

Niçoise Salmon Salad - Pan roast salmon, olives, tomatoes, potatoes, green beans and citrus vinaigrette \$27 **gf**

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

Shakshuka: Moroccan spiced tomato stew topped with an egg, feta & grilled flatbread \$22 **v**

Sandwiches & Burgers

BLT: Bacon, lettuce and tomato with garlic aioli on a baguette w/ house-made chips \$16

Roasted Veggies: Roasted peppers, mushrooms & baba ghanoush on a baguette w/ house-made chips \$16 **v**

Chicken Shawarma Flatbread: Spiced & roasted chicken with house made pickles & lettuce w/ chips \$17

Merguez Flatbread: Grilled Moroccan lamb sausage, hummus & tzatziki served w/ house-made chips. \$18

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**

Entrees

Moules Frites - Mussels with garlic, butter, white wine and French fries \$23 **gf**

Coq au Vin - Red wine braised chicken with vegetables, potatoes and jus \$27 **gf**

Steak Frites - 8oz grilled bistro steak with demi-glace sauce, mixed greens & fries! \$34

Dessert

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

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

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

Flan: Spanish style custard with caramelized sugar sauce \$9

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*