

OUR STORY



We are a concept that embraces a healthy and sustainable lifestyle by providing menu items that are full of nutrients and packed with nutritious energy that will make our guests feel better and more productive in their everyday lives. Our food provides an incredible flavor naturally because it's fresh, local, and prepared from scratch.

Our concept is a step above fast-casual, instead fitting into the newly emerging "fast fine" restaurant space, providing chef-prepared food that you would expect from a quality table service restaurant, but at a far superior value.

The store interiors are based on a concept we call "barn meets loft." This contemporary combination of natural, reclaimed surfaces combined with clean, contemporary sightlines creates an authentic and pleasing dining atmosphere.

We are committed to doing the right thing for our customers, our employees, our communities and our world. Caring for the environment we live in is equally as important as caring about the food that promotes healthy living. We plan active participation and sponsorship of local initiatives that drive the special spirit of our brand.

CATERING

CALL 720-431-5753
OR EMAIL
CATERING@EATWITHHONOR.COM

MOBILE ORDERING

SHORT ON TIME? SKIP THE LINE BY ORDERING AND PAYING AHEAD VIA THE HONOR SOCIETY MOBILE APP, POWERED BY CHOWNOW, OR ORDER DIRECTLY FROM OUR WEBSITE AT EATWITHHONOR.COM



Made with recycled paper

EATWITHHONOR.COM

1900 16th Street Unit 150 Denver, CO 80202
720.420.0614

BECAUSE SOMETIMES YOU GOTTA HONOR THY GUILTY PLEASURES

GUILTY PLEASURES

AUTHENTIC WNY CHICKEN WINGS

SINGLE
10 COUNT - \$11.99

DOUBLE
20 COUNT - \$21.99

Sauce Options: Mild-Medium-Hot-BBQ-Garlic Parmesan
ADD: BLEU CHEESE & CELERY \$2.00

ONION RINGS

\$6.99

CHICKEN BITES

Buffalo - BBQ - Sriracha
Honey
\$6.99

FRIED MOZZARELLA STICKS

Mozzarella sticks drizzled with alfredo sauce & served with marinara

\$6.99

STEAK BOMBER

Chopped steak sandwich mixed with melted provolone, peppers & onions served on a hoagie roll

\$11.99

STREET TACOS

2x Carnitas tacos w/ grilled pineapple pico de gallo, avocado crema, queso fresco
\$7.99

DESSERTS

GLUTEN FREE KEY LIME PIE

House made lime whipped cream, browned butter-lime drizzle, lime zest
\$8.00

GLUTEN FREE NY STYLE STRAWBERRY CHEESECAKE

House made strawberry whipped cream, fresh strawberries, mint, strawberry reduction drizzle
\$8.00



Kid's

HONOR SOCIETY ENTREES+ONE SIDE

Grilled Free Range Natural Chicken
GF
\$5.75

Gluten Free, Free Range Fried Chicken
GF
\$5.75

Seasonal Roasted Vegetables
V GF
\$5.75

KID'S CHEESE PIZZA

Crushed Bianco DiNapoli Tomato, Sliced Garlic, Hand Stretched Mozzarella (toppings +\$1 each)
\$5.75

SUMMER MENU



EAT WITH HONOR

PLATED ENTREES

PLATED ENTREES ARE SERVED WITH YOUR CHOICE
TWO SEASONAL SIDES OR SIDE SALAD

ROASTED SEASONAL VEGETABLES

Served With Almond Romesco
V GF
\$10.50

CAROLINA PULLED PORK BBQ PLATE

Served with Carolina gold BBQ
sauce and Cole Slaw
GF
\$11.50

FREE RANGE NATURAL GRILLED CHICKEN

Served With Chimichurri
GF
\$11.50

FARM RAISED SUSTAINABLE SALMON*

Served With Herb Yogurt
GF
\$15.50



FREE RANGE NATURAL FRIED CHICKEN

Served With Sriracha Honey
GF
\$12.50

* These items may be served raw or undercooked or contain raw or undercooked ingredients.

SEASONAL SIDES

EXTRA SIDES ARE AVAILABLE TO ORDER A LA CARTE
SMALL \$3.25 LARGE \$6.00

HOT SIDES

MASHED SWEET
POTATOES
GF

SEASONAL
VEGETABLES
V GF

MEXICAN STREET CORN
SWEET CORN / RED BELL
PEPPER / JALAPENO / RED
ONION / CILANTRO / LIME
GF

ROASTED ASPARAGUS
BROWNED BUTTER/ BALSAMIC
GF

BATTERED FRIES
DF



COLD SIDES

ROASTED CAULIFLOWER
AND BROCCOLI, TOASTED
ALMOND ROMESCO
V GF

MACARONI SALAD
MIXED BELL PEPPERS / CELERY /
MAYO/ MUSTARD

SUMMER SLAW
CABBAGE / KALE / MANDARIN
ORANGE / CARROT / RED ONION /
FIRE ROASTED CORN
GF

QUINOA FRUIT SALAD
BLACKBERRY / BLUEBERRY /
STRAWBERRY /MELON/ HONEY
LIME GLAZE / BASIL
GF V DF

SANDWICHES

SANDWICHES ARE SERVED WITH YOUR CHOICE OF
EITHER ONE SEASONAL SIDE OR ONE SIDE SALAD

SEASONAL ROASTED VEGETABLES

Arugula Pepita Pesto, Fresh
Tomato, Local Feta, Organic
Arugula, Local Tortilla
\$10.50

FREE RANGE NATURAL FRIED CHICKEN

Hot Sauce Aioli, Pickles,
Organic Arugula, Local Brioche
\$12.50

FREE RANGE NATURAL GRILLED CHICKEN

Arugula Pepita Pesto, Pickled
Onion, Organic Arugula, Local
Ciabatta
\$11.50

HONOR SOCIETY SIGNATURE BURGER

White Cheddar / Caramelized
Onions / Candied Bacon / Local
Brioche / Served with house
chipotle ketchup
\$13.25

SMOKED CAROLINA BBQ PORK

Carolina Slaw / Pickles / Carolina
Gold BBQ Sauce / Local Brioche
\$11.95

FARM RAISED SUSTAINABLE SALMON*

Cucumbers, Pickled Red Onion,
Organic Arugula, Herb Yogurt,
Local Ciabatta
\$15.50

SALADS

ADD AVOCADO \$1.00, ADD ROASTED VEGETABLES \$3.95,
CHICKEN GRILLED \$4.95 OR FRIED \$5.95, SALMON* \$6.95

KALE

Shredded Kale, Apple, Raisins,
Shaved Carrot, Candied Walnuts,
Miso Vinaigrette
V GF
\$9.45

CASHEW CAESAR

Romaine, Garlic Croutons,
Shaved Parmesan,
Cashew Caesar Dressing
\$9.45

HONOR SOCIETY

Power Greens, Radish, Carrot,
Cucumber, Pepitas, Avocado,
Tomato, Herb Yogurt Dressing
GF
\$9.45

LOCAL BEET SALAD

Organic Arugula, Roasted Beets,
Apple, Toasted Hazelnuts, Local
Goat Cheese, Citrus Vinaigrette
GF
\$10.45

QUINOA SALAD

Organic Spinach, Quinoa, Tomato,
Red Onion, Avocado, Cucumber,
Almond, Feta, Citrus Vinaigrette
GF
\$10.45

SEASONAL SALAD

Power Greens / Fresh Strawberry /
Feta Cheese / Toasted Almond /
Red Onion / Balsamic Honey Vin
GF
\$10.45

HANDMADE FLATBREADS

GLUTEN FREE CRUST AVAILABLE ADD \$4.00

CAPRESE

Mozzarella, Organic Tomato
Sauce, Thin sliced Tomato, Basil,
Oregano, Parmesan
\$9.99

SPICY ITALIAN

Mozzarella, Pepperoni, Cured
Spicy Cappelletti, Genoa
Salami, Giardiniera Peppers,
Fresh Oregano
\$10.99

SPINACH & FETA

Mozzarella, Feta, Garlic Ricotta,
Spinach, Crimini Mushroom, Fire
Roasted Red Pepper
\$9.99

BUFFALO CHICKEN

Cheddar Jack Cheese, Buffalo
Sauce Drizzle, Fried Chicken, Bleu
Cheese Dressing, Celery
\$10.99

LASAGNA

Mozzarella, Organic Red Sauce,
Crumbled Italian Sausage, Garlic
Ricotta, Parmesan, Fresh Oregano
\$9.99

PRIMAVERA

Organic Tomato Sauce, Cold Diced
Tomato, Balsamic Reduction Driz-
zle, Parmesan, Parsley, Oregano
\$9.99

PESTO CHICKEN

Pepita Pesto, Mozzarella, Grilled
Chicken, Tri-Color Peppers,
Lemon Olive Oil
\$10.99

SEASONAL SOUPS

SMALL \$3.25 LARGE \$6.00

CHECK DAILY
FOR AVAILABILITY

CIABATTA ROLL
\$2.00

HEALTHY BOWLS

SERVED ALL DAY

PARFAIT

Local Yogurt topped with
Granola, Strawberries,
Blueberries, Goji Berries,
Banana, Organic Coconut
Shavings, Honey
\$6.25

TASTY DRINKS

SERVED ALL DAY

HANDCRAFTED LEMONADES

Classic Seasonal Selections
\$3.85

HANDCRAFTED ORGANIC TEAS*

Black Tea
Hibiscus Blossom Tea
\$3.85

KOMBUCHA

On Tap
\$7.00

*Free Refill



BREAKFAST

SERVED FRESH WEEKDAY MORNINGS FROM 7:30 TO 10:30AM

VEGGIE BREAKFAST BURRITO

Cage-Free Eggs, Cheese Blend,
Roasted Seasonal Vegetables,
Hatch Green Chiles, Seasoned
Potatoes, Local Tortilla
\$5.95

METABOLIC PALEO COFFEE

Coffee, Organic Coconut Oil,
Grass-Fed Butter, Molasses,
Vanilla, Maple, Maca Root
GF
\$4.45

BACON BREAKFAST BURRITO

Cage-Free Eggs, Cheese Blend,
Applewood Smoked Bacon,
Hatch Green Chiles, Seasoned
Potatoes, Local Tortilla
\$6.45

COFFEE

\$2.00

ORANGE JUICE

\$4.00



FRESH SMOOTHIES

SERVED ALL DAY

RISE AND SHINE

Spinach, Apple, Banana, Cinnamon,
Honey, Almond Milk, Coconut Oil
\$9.25

THE TEMPEL

Acai, Apple, Yogurt, Organic Coconut
Shavings, Blueberry, Banana, Honey
\$10.50

THE WHOLE SHEBANG

Blackberry, Strawberry, Blueberry,
Almond Butter, Oats, Honey,
Almond Milk, Apple Juice
\$10.25

DR. FEEL GOOD

Kale, Blueberry, Banana, Honey,
Acai, Coconut Water, Chia Seed
\$11.25

