

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

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

WINTER 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

WINTER SEASONAL VEGGIES:
PARNSIP/TURNIP/RUTABAGA/
ACORN SQUASH/BROCCOLI/
RAINBOW CARROT
GF DF

WINTER BRUSSELS & SQUASH:
ROASTED BRUSSELL SPROUTS/
BUTTERNUT SQUASH/DRIED
CRANBERRIES/TOASTED
PEPITAS/MAPLE GLAZE
GF DF V

MACARONI & CHEESE:
CAVATAPPI NOODLES/3 CHEESE
BLEND/PARSLEY/BREAD CRUMB

BATTERED FRIES
DF

COLD SIDES

ROASTED CAULIFLOWER
AND BROCCOLI/TOASTED
ALMOND ROMESCO
V GF

FALL BERRY SLAW:
KALE, CRANBERRY/BLUEBERRY/
GOAT CHEESE, PEPITA/APPLE/
CITRUS VINAIGRETTE
GF

WINTER QUINOA FRUIT SALAD:
QUINOA/KIWI/APPLE/
BLUEBERRY/PEAR/MANDARIN
ORANGE/POMEGRANATE/HONEY
GLAZE
GF DF V

GREEK ZOODLE SALAD:
ZUCCHINI NOODLES/CUCUMBER/
FETA/RED ONION/KALAMATA
OLIVES/FRESH LEMON JUICE
GF

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
\$12.50

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

FALL SEASONAL SALAD

Arugula & Spinach, Roasted
Butternut Squash, Candied Walnut,
Cranberry, Shaved Parm, Crispy
Shallot, Sherry Mustard Vinaigrette
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

BISCUIT BREAKFAST SANDWICH

Jalapeño Cheddar Biscuit, 2 fried
eggs, Candied Bacon, White
Cheddar, Cholula Aioli
\$6.95

METABOLIC PALEO COFFEE

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

BACON OR STEAK BREAKFAST BURRITO

Cage-Free Eggs, Cheese Blend,
Applewood Smoked Bacon,
Hatch Green Chiles, Seasoned
Potatoes, Local Tortilla
\$6.95

CROISSANT BREAKFAST SANDWICH

2 fried eggs, Handmade sausage
patty, White Cheddar, Maple
syrup drizzle
\$6.95

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