

Urban Farmer is a family of restaurants — Portland, Cleveland, Philadelphia, and now home in Denver — that all stem from the concept of a modern, yet inviting locally-sourced steakhouse. The Urban Farmer backdrop is warm and elegant, yet quaint and rustic visually telling the life-story of the hardworking, country farmer who marries the cosmopolitan art-collector. The result is a space that is at once a restored farmhouse combined with an eclectically sophisticated art gallery. Every location of Urban Farmer, though inspired by the same unexpected couple, have their own twist that is uniquely original and authentic to the city it lives within.

Urban Farmer's menu continues the theme of juxtaposition as it appeals to every taste from simple to sophisticated. Our in-house butcher shop means that the whole animal is used in the most creative manner and with only the most meticulously selected heritage-bred beef, while our sustainably-sourced poultry and seafood are equally well-chosen. Our steakhouse, however, is not solely focused on meat alone, offering an array of flavorful, comforting sides, soups and salads chef-inspired from the season's abundance. Our beverage program also compliments our food and concept taking its inspiration from early-American cocktail culture and proudly featuring local craft beers, a curated wine list and spirits with fresh ingredients to give them a creative twist.

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THE WINE ROOM

A warm and inviting space for seating up to 14. Perfect for intimate gatherings or private dinner meetings. Available for regular menu dining or special event limited menu dining.

OCCUPANCY 14 seated





THE PLUM ROOM

A private space with seating for up to 40. This space is a fun, inviting room with ranch themed wallpaper and creative lighting. This space has AV capabilities.

0CCUPANCY 40 seated 40 reception style



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THE PARLOR ROOM

A private or semi-private space that can seat up to 20 guests. This space can also be joined with the Plum Room to seat up to 60.

OCCUPANCY 20 seated 60 when combined with the Plum Room

THE PATIO

Open outdoor space that is available for a reception or seated dining.

0CCUPANCY 40-45 seated 60+ reception style



ADDITIONAL INFORMATION

RESERVATION POLICY

To secure an event space, a signed contract, deposit of 50% of the food and beverage minimum and completed credit card authorization form will be required. The total bill must meet food and beverage minimum before tax and gratuity. All payments must be paid in full at the completion of the event. When charged on a per person basis, client must provide a guaranteed attendance number at least 3 days in advance of scheduled event. The guaranteed attendance number at terms attend. When choosing a prix fixe menu, selection of menu items must be confirmed at least 72 hours in advance of scheduled event date.

CANCELLATION POLICY

Any cancellations within 5 business days will incur a \$500 cancellation fee, if cancelled the day of, the client will incur all charges.

ADDITIONAL FEES

A sales tax of 9%, 4% service fee and 19% gratuity will be added to the final food and beverage subtotal.



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ADDITIONAL SERVICES

VALET

Valet Services are available with a charge of \$12 per car, complimentary at lunch during the week.

WINE

Welcome glass of sparkling wine or wine pairings are available.

INTERACTIVE CHEF ACTION STATIONS

From family events to corporate, make your time at Urban Farmer memorable with interactive chef action stations including oyster shucking and presentation on an ice block and stationed tableside favorites.

CUSTOM MENUS

Work with Executive Chef Chris Starkus to curate a one-of-a-kind experience for your guests.



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URBAN FARMER HORS D'OEUVRES

priced per piece

SMOKED TROUT RILLETTE. crème fraîche, tarragon, english muffin toast	4
WEST AND EAST COAST COLD WATER OYSTERS, shallot and black pepper	4.5
DEVILED EGGS. candied bacon, bourbon maple syrup	4
VEGETABLE CAPONATA. caramelized onion, golden raisin, grilled bread	4
DUNGENESS CRAB CAKE, jalapeño aioli	6
SEASONAL HUSH PUPPY. harissa, sage	3
CEDAR ROASTED SHRIMP. campari tomato, olive	6
BEEF TENDERLOIN SKEWER, bay leaf aioli	5
SPICED ROASTED PORK SLIDER. cabbage slaw, parker roll	5
URBAN FARMER BEEF SLIDER. tomato jam, parker roll	3
SEASONAL FRUIT SKEWER. raspberry, blueberry, blackberry, strawberry, basil	4
MUSHR00M FLATBREAD BITES. balsamic red onion, local goat cheese, chive	4
PRIME BEEF TARTARE. house cracker, parmesan, smoked egg yolk	6
MICHELADA SHOOTERS. little neck clam, spicy tomato, local beer	5
ARANCINI. mushroom, arborio rice, tomato jam	3

PLATTERS

ARTISANAL & HOUSE-MADE CHARCUTERIE. house pickles, mustard	86 (serves 15 guests)
ARTISANAL CHEESE SELECTION. marcona almonds, house preserves	86 (serves 15 guests)
TRADITIONAL HUMMUS, triticale pita chips	30 (serves 6-8 guests)
SPICED NUTS	15 (serves 6-8 guests)
MARINATED SEASONAL VEGETABLE PLATTER	42 (serves 15 guests)
MINIATURE DESSERTS	40 per dozen

CHEF'S CHOICE ASSORTED COOKIE PLATTER

40 per dozen 25 per dozen



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DINNER MENU OPTIONS

3 courses \$75 per person

For Parties of 12-24 guests, the Host Selects 2 First Courses, 3 Entrées and 2 Desserts For Parties over 24 guests, the Host Selects 1 First Course, 2 Entrées and 1 Dessert

FIRST COURSE

SWEET POTATO SOUP. ancho chile, cardamom-cashew cream, harissa CAESAR SALAD. white anchovies, parmesan, garlic croutons LOCAL GREENS. garden vegetables, quinoa, honey vinaigrette

ENTRÉES

VEGETARIAN + GLUTEN FREE SEASONAL RISOTTO. green garlic oil, frisée, parmesan
LIONS MANE MUSHROOM STEAK. heirloom carrot, parsnip, curry-eggplant quinoa, tumeric oil (additional \$5)
SEA TROUT. golden beet, crispy mushroom, confit sunchoke, jalapeño oil
PAN ROASTED CHICKEN. winter greens, cinnamon apple, pickled winter citrus salad, fig-chicken jus
STEAK FRITES. black garlic-olive rub, herb jus
STEAK. potato purée, seasonal vegetables
60Z FILET. king prime beef, california, corn-fed
80Z FILET. king prime beef, california, corn-fed (additional \$14)

120Z WAGYU. high mtn. plains ranch wagyu, colorado, grain-finished (additional \$22)

140Z NEW YORK. grass run farms, colorado, certified grass-fed (additional \$5)

160Z BONE IN RIBEYE. cedar river farms, new mexico, bone-in, grass-fed (additional \$5)

**Additional steaks on our dinner menu available

DESSERT

BUTTERSCOTCH SUNDAE. warm brown butter blondie, toffee chip ice cream WARM FALL SPICED APPLE CAKE. spiced caramel, fig-ginger ice cream CHOCOLATE MOUSSE. chocolate cake, whipped pistachio ganache, cranberry gel, candied pistachio CHEF'S CHOICE ASSORTED ICE CREAM AND SORBETS

WINE PAIRINGS AVAILABLE FOR AN ADDITIONAL CHARGE



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LUNCHEON MENU OPTIONS

3 courses \$45 per person

For Parties of 10-15 guests, the Host Selects 2 First Courses, 3 Entrées and 2 Desserts For Parties of 16-25 guests, the Host Selects 1 First Course, 2 Entrées and 1 Dessert

Choice of coffee, tea or juice included per person. Alcoholic beverages additional.

FIRST COURSE

BEEF & BISON CHILI. green garlic cream, pickled jalapeño, green chileLOCAL GREENS. garden vegetables, quinoa, honey vinaigretteCAESAR SALAD. white anchovies, parmesan, garlic croutons

ENTRÉES

SEA TROUT. golden beet, crispy mushroom, confit sunchoke, jalapeño oil (additional \$11) SMOKED PORK SANDWICH. white cheddar, coleslaw, potato roll, farm fries THE FARM BURGER. local cheddar, aioli, house-made english muffin, farm fries VEGETARIAN PANINI. chive cream cheese, piccallili, avocado, mushroom, farm fries LAMB SHOULDER SANDWICH. preserved tomato chutney, horseradish cream, arugula SMOKED CHICKEN SANDWICH. smoked gouda, harissa aioli, piccalilli STEAK FRITES. black garlic-olive rub, herb jus, farm fries (additional \$10) **Additional steaks on our dinner menu available for an additional charge

DESSERT

BUTTERSCOTCH SUNDAE. warm brown butter blondie, toffee chip ice cream WARM FALL SPICED APPLE CAKE. spiced caramel, fig-ginger ice cream CHOCOLATE MOUSSE. chocolate cake, whipped pistachio ganache, cranberry gel, candied pistachio CHEF'S CHOICE ASSORTED ICE CREAM AND SORBETS CHEF'S CHOICE CUPCAKE PLATTER

WINE PAIRINGS AVAILABLE FOR AN ADDITIONAL CHARGE



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URBAN FARMER FULL BREAKFAST MENU OPTIONS

For parties up to 20 guests \$25 per person

CHOICE OF:

EGGS BENEDICT. house-made english muffin, shaved ham, bernaise BUTTERMILK PANCAKES. vermont maple syrup FARM WAFFLE. butternut squash butter, candied pecan, pickled blackberry POTTED SMOKED SALMON. toasted bagel, local chevre, arugula MILE HIGH OMELET. green chili, ham, roasted red pepper, bernaise FARM EGGS ANY STYLE. two eggs, crispy potato, toast and choice of fennel sausage or bacon CASHEW-BANANA BREAKFAST BOWL. museli, clementine, strawberry, almond brown sugar crunch

PASTRIES. a selection of croissants, danish, muffins

\$5 per person

Choice of coffee, tea or juice included per person. Alcoholic beverages additional.



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BEVERAGE PACKAGE A

BEER
DRAFT
10 Barrel Brewing Out of Office Pilsner, Denver, CO New Belgium 1554 Black Lager, Fort Collins, CO
CANS AND BOTTLES Telluride Facedown Brown
Breckenridge Avalanche Ale
Odd13 Codename: Superfan Ipa
Colorado Cider Co., Glider Cider Dry
LIQUOR
Absolut 100 Vodka
Beefeater Gin
Bacardi Superior Rum
Buffalo Trace Bourbon
Cazadores Blanco
Dewars White Label
WINE
BY THE GLASS
La Marca Prosecco, Italy
Matchbook Chardonnay, California
Fortress Cabernet Sauvignon, California



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\$10

\$7

BEVERAGE PACKAGE B

BEER	\$7
DRAFT	
10 Barrel Brewing Out of Office Pilsner, Denver, CO	
New Belgium 1554 Black Lager, Fort Collins, CO	
CANS AND BOTTLES	
Telluride Facedown Brown	
Breckenridge Avalanche Ale	
Odd13 Codename: Superfan Ipa	
Colorado Cider Co., Glider Cider Dry	
	¢10
	\$13
Ketel One Vodka	
Hendricks Gin	
Clement Vsop Rum	
Knob Creek Bourbon	
Cazadores Blanco	
Glenlivet 12 Year	
WINE	\$16
BY THE GLASS	
Chandon Brut, California	
Hartford Court Chardonnay, California	
Urban Farmer Private Reserve Pinot Noir, Oregon	
URBAN FARMER [®]	
DENVER'S STEAKHOUSE	

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