

LEAF BEVERAGES



Draft Kombucha	6
Fresh Juices	6
Beet, Apple, Carrot	
Kale, Spinach, Apple, Orange	
Orange	
Grapefruit	
Iced Tea	3.5
Hibiscus Cooler	3.75
Matcha Lemonade	4.75
Rainforest Iced Tea	3.75
Blackberry Lemonade	3.75
Blueberry Lavender Fizz	4.5
Rocky Mountain Cola	6

HOUSE COCKTAILS

Mango Tango	12
mango cardamom infused vodka, amaretto, pistachio syrup, lemon	
Pineapple Habanero Margarita	12
habanero infused tequila, orange liqueur, pineapple sage tarragon syrup, lime	
Strawberry Basil Spritz	13
gin, strawberry basil shrub, alpine liqueur, lemon, sparkling water	
Cherry Rose Whisky Sour	14
cherry rose infused Japanese whisky, Japanese sake sweet vermouth, honey syrup, lemon	
Angostura Cuba Libre	12
white rum, citrus peel syrup, angostura bitters, fresh lime juice	

ZERO-PROOF COCKTAILS

Spicy Thai	10
coconut water, Thai chili, citrus syrup, lime, Thai basil	
Honey Ginger Gin & Tonic	9
n/a gin, ginger, honey, lemon, tonic	

BEER, ETC.

Rotating Draft Beer	7
Rotating Draft Hard Kombucha	8
Rotating Can Beer	MKT
Hard Kombucha Can	9
Hard Cider Can	9
Untitled Art Juicy IPA	5.5
Untitled Art Italian Pilsner	5.5

COFFEE & TEA

Silver Canyon Drip Coffee	4
Espresso	3.75/5
single/double	
Latte or Cappuccino	4.5/6
single/double	
Matcha Latte	6
Boulder Teahouse Chai	5
whole milk; soy or oat milk (+1)	

LOOSE LEAF TEA 4

BLACK

Margaret's Hope Darjeeling
mild, delicately flowery

Earl Grey Supreme

premium black tea with oil of bergamot; bold, citrus flavor

GREEN

Mystic Mountain

spring harvested Mao Feng, gently rolled,
uniform leaf, complex, full flavor and aroma, light sweetness

Jasmine Pearls

top quality tea leaves scented with
fresh jasmine blossoms rolled into tiny pearls

Cherry Rose Sencha

organic sencha style tea with
sweet spring cherry and blooming lush red rose

OOLONG & PU-ERH

Milk Oolong (Taiwan)

Jin Xuan oolong, creamy, nutty, buttery aroma

Elephant Moon 2010

cooked & pressed, complex, rich, bold, smooth aftertaste

HERBAL BLENDS

Lavender Mint

organic peppermint, lavender

Feel Better Brew

echinacea, rosehips, elder, rosemary,
peppermint, lemon balm, licorice root, lemongrass

Boulder Tangerine

cinnamon, chicory, tangerine,
blackberry, hibiscus, orange blossom, clove

Vanilla Nut Rooibos

rooibos, vanilla, almond & hazelnut

Chamomile

organic chamomile blossoms

Peppermint

organic peppermint

*At Leaf, there is a 4% **Kitchen Living Wage Surcharge** added to each guest check to address the growing wage disparity among restaurant employees. This fee goes directly to our hardworking and creative Leaf Kitchen staff. We ask for your support in this new sustainable practice. A 20% gratuity may be added to parties of 6 or more; split plate fee \$3. **These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All of our ingredients may not be listed on the menu; please be specific with your server regarding any dietary restrictions.

WINES BY THE GLASS

WHITE

Pine Ridge Viognier Blend 9
Napa, CA

Laetare Pinot Grigio 12/48
2021, Friuli-Venezia IT

Luc Poullain Touraine Sauv. Blanc 11/42
2022, Loire Valley, FR

Her Chenin Blanc 12/48
2023, Western Cape, SA

Domaine Martinolles Chardonnay 11/42
2021, Peloponnesos, GR

SPARKLING

La Fama Glera Prosecco, 10.5/42
Prosecco di Treviso, IT

Stenberg Sauvignon Blanc, 12/48
Western Cape, SA

ROSÉ

Ostatu 14/56
2022, Rioja Alavesa, ES

Vrac 9.25/37
2022, Vin de Pays Méditerranée, FR

RED

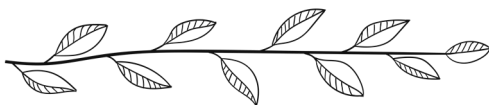
Infinite Monkey Theorem Syrah 9
blend, Denver, CO

Capo Nativo Cabernet Sauvignon 10/40
2022, Maipo Valley, CL

Esentia Tempranillo 10/40
2021, Rioja, ES

Delacorte Montepulciano 12/48
2021, Abruzzo, IT

Aguijón de Abeja Obrera Malbec 11/42
2020, Patagonia, AR



SIPPING

W. & J. Graham 20 year Port 12

Don Ciccio Limoncello 8

Txurrut Basque Vermut 10

Spirit Hound Sambuca 8

Raynal Brandy V.S.O.P 12

Johnnie Walker Green 14

123 Organic Añejo Tequila 15



WINES BY THE BOTTLE

WHITE

Balea Txakoli 47
2022, Getaria, ES

Sartarelli Verdicchio 38
2021, Marche, IT

Viticoltori di Conciliis Falanghina 39
2020, Beneventano, IT

Portland Wine Co. Riesling 43
2018, Willamette Valley, OR

Famille Fabre Équilibre Viognier 50
2021, Languedoc, FR

SPARKLING

Gran Gesta Cava Brut Reserva 43
Prosecco di Treviso, IT

Alain Couvreur Rémi Brut 82
Champagne, FR

ROSÉ & NATURAL

Navarsotillo Gaupasa Garnacha 37
Navarra, ES

Luis Pato Baga Sparkling Rosé 42
Beiras, PT

Lunaria Ancestrale Pinot Grigio 40
pétillant naturel, Abruzzo, IT

RED

Domaine du Séminaire Grenache 48
Côtes du Rhône, FR

Bodegas Puiggros Exedra Garnacha 54
2020, Catalonia, ES

Venturini Corvina 45
2021, Valpolicella, IT

Pascal Biotteau Cabernet Franc 47
2022, Loire Valley, FR

Chateau de Cugat Bordeaux 40
2016, Bordeaux, FR

Lubanzi Shiraz 40
2020, Cape Town, SA

Goru Verde Monastrell 34
2020, Jumilla, ES

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