French Pastries $14
Chef's Choice Sweet & Savory

Parfait $10
Granola, Yogurt, Fresh Fruit

Oatmeal $14
Chia, Banana, Blueberries, Toasted Peanuts

Avocado Toast $18
Pickled Carrots, Garlic Cream, Za'atar
Add egg $3

Simple Breakfast* $22
Two Eggs, Boston Salad, English Muffin,
Choice of Bacon, Sausage, or Ham

French Denver Omelette* $23
Bell Pepper, Onion, Parisian Ham, Gruyère Cheese

Breakfast Burrito* $18
Farm Fresh Eggs, Duck Fat Pinto Beans,
American Cheese, Pico de Gallo

LL **Croque Madame*** $25
Country Toast, Parisian Ham, Gruyère, Sunny Egg

LL **Chilaquiles*** $18
Hash Brown, Avocado, Cotija, Sunny Up Egg

Dutch Baby $18
Fresh Berries, Bee Pollen & Orange Butter

French Toast* $17
Chantilly Cream, Cinnamon Sugar, Maple Syrup

add ons & sides:

two eggs your way $6
apple smoked bacon $6
pork sausage $5
parisian ham $7
smoked salmon $10
chicken breast $10
pan roasted trout $13
avocado $6
boston salad $13
toast & jam $5
kaluga caviar $10
fruit & berries $8
frites $10

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LL *This symbol indicates some of Chef Ludo's Favorites! $1 from each of Ludo's Favorite items sold will be donated to support our fellow Food & Beverage professionals struggling to maintain their sobriety through Ben's Friends. Additional information can be found at www.bensfriendshope.com. Merci!*

A 20% service & hotel surcharge is applied to each guest check. 17% of this charge is distributed to our team members who served you today. 3% is retained by the hotel. Gratuity is at the guest's discretion.

Available after 11am

LL **Escargots** $21
Garlic, Butter, Parsley, Piment d'Espelette

Tuscan Kale Salad $16
Toasted Peanuts, Lime Vinaigrette

Chopped Salad $15
Chickpeas, Olives, Mushrooms, Chicories,
Oregano Vinaigrette

Ahi Tuna Salad* $28
Napa Cabbage, Peanuts, Mustard-Sesame Dressing

Onion Soup Gratinée $18
Veal Broth, Crouton, Gruyère

Mussels Frites $29
Tomato, Saffron, Crème Fraiche

Chicken Paillard $24
Crispy Chicken, Pickled Vegetables, Maggi Ranch

Classic Smash Burger* $28
Lettuce, Tomato, Onion, American Cheese, Frites

LL **Hanger Steak Frites*** $45
Caramelized Shallots, Bordelaise Sauce

NON-ALCOHOLIC

OZO Drip Coffee $4

Espresso $6

Café Latte or Cappuccino $7

Soda $4

HAIR OF THE DOG

Mimosa Glass/ Carafe $11/40
OJ or Grapefruit

House Bloody Mary $14
Ketel One, House Bloody Mix

Bubbles, Bitters & Botanicals $15
Aperol, Lemon, Soda, Sparkling

Rockpile $16
Sipsmith Gin, Lime, Lavender, Fever-Tree Lemon Soda

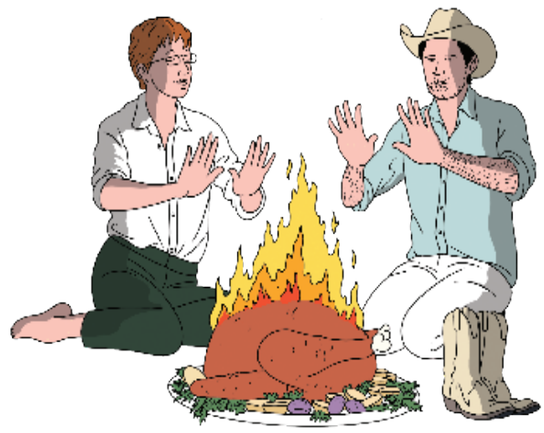
BEER

Draft

Breckenridge Amber $8
Four Noses Flatiron Hazy IPA $8
Prost Kolsch $8
Denver Beer Co. Graham Cracker Porter $8
Stem Cider Real Dry $8

Packaged

10 Barrel Cucumber Sour $8
Pacifico $7
Schofferhofer Grapefruit Radler $8



WINES BY THE GLASS

Sparkling/Champagne

Pierre Sparr, Brut Réserve, Crémant, *Alsace, France* $14/70
Charles de Fere, Brut Blanc de Blancs, *France* $10/50
Ruinart, Brut Blanc de Blancs, *Champagne, France* $26/130

White/Skin Contact

Famille, Perrin Blanc (draft), *Côte du Rhône, France* $10/50
Emmolo, Sauvignon Blanc, *North Coast, California* $12/60
Helfrich, Riesling, *Alsace, France* $14/70
Famille Cordier, 'Aux Bois D'Allier', Chardonnay, *Mâcon, Burgundy, France* $16/90
Hecht & Bannier, Rhône Blend, *Languedoc-Roussillon, France* $12/60
Tenuta di Ghizzano, Il Ghizzano Bianco Tuscan Blend, *Tuscany, Italy* $15/75

Rośe

Moillard, Crémant de Bourgogne Rosé, *Burgundy, France* $13/65
Cave d'Esclans 'Whispering Angel' Rosé, *Côtes de Provence, France* $16/80

Red

Famille, Perrin Rouge Réserve (draft), *Côte du Rhône, France* $10/50
Domaine Charnay, Beaujolais Gamay (chilled), *Burgundy, France* $13/65
Château de la Chaize, Brouilly, Gamay, *Burgundy, France* $17/85
Chamisal, Pinot Noir, *Central Coast, California* $16/80
M. Chapoutier, Grenache/Syrah, 'Marius Pays d'Oc Rouge',
Languedoc-Roussillon, France $11/55
Château La Nerthe, GSM, Villages Les Cassagnes,
Rhône Valley, France $15/75
McBride Sisters, Red Blend, *Central Coast, California* $14/70
Château de Landiras, Graves, Merlot & Cabernet, *Bordeaux, France* $18/90
Cline, Mourvédre Ancient Vines, *Contra Costa County, California* $13/60