

# brunch

Winter 2025



smaller bites

- charcuterie board**

three rotating meats/three rotating cheeses/jalapeno jam/apple/stone mustard/olives/marcona almonds/sourdough bread

25
- tiramisu cinnamon roll**


mascarpone cream/ cocoa powder

8

breakfast

- pumpkin bread french toast**

brown butter cream cheese icing

12
- smothered burrito** 

pork green chili/eggs/bacon/potato/cheese/sour cream/green onion

15
- american breakfast**<sup>\*</sup>

two eggs your way<sup>^</sup>/pork sausage, chicken sausage, or bacon/sourdough, wheat, birdseed, or english muffin/potatoes

14
- avocado toast**

sourdough/avocado/confit tomatoes/pickled onions/feta/sunny side egg<sup>^</sup>/side of potatoes

15

bennies

- green goddess benedict**<sup>\*,^</sup> 

sourdough/spinach/avocado/poached eggs<sup>^</sup>/hollandaise/dill/served with potatoes

16
- bacon n eggs benedict**<sup>\*</sup>

ciabatta/bacon/poached eggs<sup>^</sup>/hollandaise/served with potatoes

15
- beet benedict**<sup>\*</sup>

english muffin/golden beets/arugula/poached eggs<sup>^</sup>/goat cheese/hollandaise/side salad

14

lunch

- hangover burger**<sup>\*,^</sup>

cream cheese/jalapeno jam/bacon/<sup>^</sup>egg your way/avocado/side of fries or side salad  
+\$3 sub for impossible burger

22
- apple blossom burger**<sup>\*,^</sup>

white cheddar/lettuce/tomato/onion/pickle/spicy aioli/fries or side salad  
+\$3 sub for impossible burger

18
- chicken caesar sandwich**<sup>\*</sup>

brioche bun/fried chicken/ceasar salad/served with side of fries

15
- golden beet salad**

arugula/beets/apple/goat cheese/pistachios/pickled red onion/lemon vinaigrette  
add protein: salmon +10 / steak<sup>^</sup> +12 / chicken +9/ tofu +6

13

sides

- bacon** . . . . .

7

**avocado** . . . . .

5
- pork sausage** . . . . .

5

**yogurt** . . . . .

3
- chicken sausage** . . . . .

5

**mixed fruit** . . . . .

6
- potatoes** . . . . .

3

**granola** . . . . .

3
- bread** . . . . .

4

**egg your way**<sup>^^</sup> . . . . .

3

 Apple Blossom Signature Dish

Parties of eight or larger will have a 20 % gratuity added to the final bill.

<sup>\*</sup> These items can be made gluten-free. <sup>^</sup>These items may be served raw or undercooked. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Not all menu ingredients are listed. Please inform your server of any food allergies or sensitivities.



A 4% Kitchen Appreciation Fee will be added to all checks. This fee will be paid out directly to our small and mighty kitchen staff, in an effort to bridge the gap in wages between our service staff and kitchen employees. Please note, this fee does not replace a gratuity to our service staff and we encourage you to continue to tip as you see fit.

# libations



## holiday specials

### brunch cocktails

<b>mimosa</b>	<b>9</b>
choice of juice: orange/grapefruit/cranberry/pineapple	
 <b>bottomless mimosa *</b>	<b>23</b>
brut/orange juice	
 <b>bottomless espresso martini *</b>	<b>29</b>
ketel one/mr.black coffee liquor/espresso/ housemade vanilla maraschino demerara	
<b>sage and spicy margarita</b>	<b>14</b>
sage and ancho peppers infused cazadores reposado/agave/lime	
<b>lambrusco &amp; fig</b>	<b>13</b>
kasama rum/fig shrub/dry lambrusco amaro nonino	
<b>espresso old fashioned</b>	<b>14</b>
four roses bourbon/espresso/chocolate bitters	
<b>basil lemon drop</b>	<b>14</b>
milk washed vodka/lemon/basil/sugar rim	

### non boozy

<b>drip coffee</b>	<b>4</b>
<b>cold brew</b>	<b>7</b>
<b>cappuccino</b>	<b>5</b>
<b>latte</b>	<b>5</b>
<b>gingerbread latte</b>	<b>7</b>
<b>peppermint mocha</b>	<b>7</b>
<b>honey fig dirty chai</b>	<b>7</b>
<b>tea</b>	<b>5</b>
english breakfast/earl grey/chamomile/ mint/alpine berry/peppermint	
<b>juice</b>	<b>5</b>
orange/cranberry/grapefruit/pineapple	
<b>rosemary lemonade</b>	<b>6</b>
<b>hibiscus arnold palmer</b>	<b>6</b>

**freshly squeezed  
orange juice**

**8**

### cans

<b>coors light</b>	<b>8</b>
coors brewing/golden,co	
<b>blue moon</b>	<b>9</b>
blue moon brewery/denver,co	
<b>pilsner</b>	<b>10</b>
woods boss brewing/denver,co	
<b>hazy double ipa</b>	<b>10</b>
new image brewing/arvada,co	
<b>sour (16oz)</b>	<b>12</b>
new image brewing/arvada, co	
<b>finkel &amp; garf stout</b>	<b>10</b>
finkel & garf brewery/boulder,co	
<b>cream ale</b>	<b>10</b>
living the dream/denver,co	
<b>n/a ipa or pilsner</b>	<b>10</b>
safety glasses, new york	

### draft

<b>coors banquet</b>	<b>8</b>
coors brewing/golden,co	
<b>mexican lager</b>	<b>10</b>
dewey brewing/denver,co	
<b>juicy banger ipa</b>	<b>10</b>
station 26 brewing/denver,co	

<b>nothing like</b>	<b>14</b>
<b>a mulled wine</b>	
sazerac rye/tempranillo/ lemon/pomegranate/ plum syrup	
	
<b>gingerbread</b>	<b>15</b>
	
bourbon/apple jack/ cocolopez/ amaro nonino/ christmas spices	
<b>aged eggnog</b>	<b>13</b>
	
bourbon / cross & smith overproof rum / hennesy / egg-yolk sabayon / heavy cream	
	
<b>coquito</b>	<b>15</b>
walnut infused bacardi/ ancho reyes/coconut/ nut meg/cinnamon	
	