

# breakfast

Fall 2025



sweet

|                                                                                                          |           |
|----------------------------------------------------------------------------------------------------------|-----------|
| <b>parfait</b><br>greek yogurt/granola/poached pear/fresh berries/chai glaze<br>(available in grab n go) | <b>8</b>  |
| <b>pumpkin pie oatmeal</b><br>with candied walnuts                                                       | <b>11</b> |
| <b>apple french toast</b><br>with spiced apples                                                          | <b>12</b> |

savory

|                                                                                                                                                                                  |           |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>smothered burrito</b> <br>pork green chili/eggs/bacon/potato/cheese/sour cream/green onion | <b>15</b> |
| <b>american breakfast</b> <sup>*^</sup><br>two eggs your way/pork sausage, chicken sausage, or bacon/sourdough, wheat, birdseed,<br>english muffin/potatoes                      | <b>14</b> |
| <b>green goddess benedict</b> <sup>*</sup><br>sourdough/spinach/avocado/poached eggs/hollandaise/dill/side of potatoes                                                           | <b>16</b> |
| <b>herb ricotta toast</b><br>chili honey/pickled onions/egg your way/side salad                                                                                                  | <b>13</b> |
| <b>grab n go breakfast sandwich</b> <sup>^</sup><br>english muffin/over hard egg/pork sausage/cheddar cheese/spicy aioli                                                         | <b>9</b>  |
| <b>omelet</b><br>roasted tomatoes/spinach/goat cheese/side of potatoes<br><b>sub egg white +3 add bacon +2</b>                                                                   | <b>14</b> |

sides

|                                  |          |                                   |          |
|----------------------------------|----------|-----------------------------------|----------|
| <b>bacon</b> . . . . .           | <b>7</b> | <b>avocado</b> . . . . .          | <b>5</b> |
| <b>pork sausage</b> . . . . .    | <b>4</b> | <b>yogurt</b> . . . . .           | <b>4</b> |
| <b>chicken sausage</b> . . . . . | <b>5</b> | <b>mixed fruit</b> . . . . .      | <b>6</b> |
| <b>potatoes</b> . . . . .        | <b>4</b> | <b>granola</b> . . . . .          | <b>3</b> |
| <b>bread</b> . . . . .           | <b>3</b> | <b>egg</b> <sup>*</sup> . . . . . | <b>3</b> |



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



## cocktails

|                                                                                                                   |    |
|-------------------------------------------------------------------------------------------------------------------|----|
| <b>mimosa</b>                                                                                                     | 9  |
| choice of juice: orange/grapefruit/cranberry/pineapple                                                            |    |
| <b>really loaded bloody mary</b>                                                                                  | 16 |
| titos/house made bloody mary mix/topped with slider,bacon,and cheese                                              |    |
| <b>sage and spicy margarita</b>  | 14 |
| sage and ancho peppers infused cazadores reposado/agave/lime                                                      |    |
| <b>lambrusco &amp; fig</b>       | 13 |
| kasama rum/fig shrub/dry lambrusco/amaro nonino                                                                   |    |
| <b>espresso old fashioned</b>                                                                                     | 14 |
| four roses bourbon/espresso/chocolate bitters                                                                     |    |
| <b>basil lemon drop</b>                                                                                           | 14 |
| milk washed vodka/lemon/basil/sugar rim                                                                           |    |

## non boozy

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

## beer

### cans

|                                     |    |
|-------------------------------------|----|
| <b>coors light</b>                  | 8  |
| coors brewing/golden,co             |    |
| <b>blue moon</b>                    | 9  |
| blue moon brewery/denver,co         |    |
| <b>pilsner</b>                      | 10 |
| wood bros brewing/denver,co         |    |
| <b>hazy double ipa</b>              | 10 |
| new image brewing/arvada,co         |    |
| <b>sour</b>                         | 10 |
| martini house brewery/fort worth,tx |    |
| <b>finkel &amp; garf stout</b>      | 10 |
| finkel & garf brewery/boulder,co    |    |
| <b>cream ale</b>                    | 10 |
| living the dream/denver,co          |    |
| <b>n/a ipa or pilsner</b>           | 10 |
| safety glasses, new york            |    |

### draft

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

