

brunch

Fall 2025



smaller bites	charcuterie board	25
	three rotating meats/three rotating cheeses/red onion jam/apple/stone mustard/housemade bread	
	pumpkin cinnamon roll	7
	brown butter cream cheese icing	
breakfast	pumpkin bread french toast	12
	brown butter cream cheese icing	
	chocolate french toast	13
	housemade chocolate ciabatta/powdered sugar	
bennies	smothered burrito	15
	pork green chili/eggs/bacon/potato/cheese/sour cream/green onion	
	american breakfast	14
	two eggs your way/pork sausage, chicken sausage, or bacon/white or wheat toast/potatoes	
	green goddess benedict	16
	sourdough/spinach/avocado/poached eggs/hollandaise/dill/served with potatoes	
	short rib benedict	17
	ciabatta/short rib/poached eggs/demi glaze/hollandaise/served with potatoes	
	beet benedict	14
	english muffin/beets/arugula/poached eggs/goat cheese/hollandaise/side salad	
lunch	hangover burger [*]	18
	egg your way/cream cheese/red onion jam/bacon/served with side of fries	
	apple blossom burger [*]	18
	lettuce/tomato/onion/pickle/spicy aioli/fries or side salad	
	caesar salad sandwich [*]	15
sides	brioche bun/fried chicken/ceasar salad/served with side of fries	
	figs and beets salad	13
	arugula/goat cheese/walnuts/fig dressing	
	add protein: salmon +10 / steak^ +12 / chicken +9/ tofu +6	
	bacon 7	avocado 5
	pork sausage 4	yogurt 4
	chicken sausage 5	mixed fruit 6
	potatoes 4	granola 3
	bread 3	egg 3

Executive Chef: Amanda Singh

Apple Blossom Signature Dish

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

^{*} These items can be made gluten-free. [^]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.

brunch cocktails

libations



mimosa 9
choice of juice: orange/grapefruit/cranberry/pineapple

 **bottomless mimosa** * 23
brut/orange juice

 **bottomless espresso martini** * 29
ketel one/mr.black coffee liquor/espresso/
housemade vanilla maraschino demerara

really loaded bloody mary 16
titos/house made bloody mary mix/topped with slider,bacon,and cheese

sage and spicy margarita 14
sage and ancho peppers infused cazadores reposado/agave/lime

lambrusco & fig 13
kasama rum/fig shrub/dry lambrusco/amaro nonino

espresso old fashioned 14
four roses bourbon/espresso/chocolate bitters

basil lemon drop 14
milk washed vodka/lemon/basil/sugar rim

non boozy

drip coffee 4

cold brew 7

cappuccino 5

latte 5

pumpkin spice latte 7

white chocolate pistachio 7

mocha

honey fig dirty chai 7

tea 5
english breakfast/earl grey/chamomile/
mint/alpine berry/peppermint

juice 5
orange/cranberry/grapefruit/pineapple

rosemary lemonade 6

hibiscus arnold palmer 6

cans

beer

coors light 8
coors brewing/golden,co

blue moon 9
blue moon brewery/denver,co

pilsner 10
woods boss brewing/denver,co

hazy double ipa 10
new image brewing/arvada,co

sour 10
martini house brewery/fort worth,tx

finkel & garf stout 10
finkel & garf brewery/boulder,co

cream ale 10
living the dream/denver,co

n/a ipa or pilsner 10
safety glasses, new york

draft

coors banquet 8
coors brewing/golden,co

mexican lager 10
dewey brewing/denver,co

juicy banger ipa 10
station 26 brewing/denver,co

*90 MINUTE TIME LIMIT, OFFER VALID ONLY WITH PURCHASE OF AN ENTREE