

breakfast

Fall 2025



sweet

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

savory

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

sides

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



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.

libations



cocktails

mimosa	9
choice of juice: orange/grapefruit/cranberry/pineapple	
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 mocha	7
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

beer

cans

coors light	8
coors brewing/golden,co	
blue moon	9
blue moon brewery/denver,co	
pilsner	10
wood bros 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	

