



## SHAREABLES

- BILLION \$\$\$ BOURBON BACON**  
Pecan Smoked / Sweet & Spiced Bourbon Maple Glaze 8.25
- BUTTERMILK BISCUIT & SAGE SAUSAGE GRAVY** 7.25
- CORNED BEEF HASH** with Jalapeno Bacon Chutney 9.75
- LOADED HASH BROWNS** Jalapenos / Green Onions  
Bacon / Melted Cheese / Crème Fraiche 6.75

## BREAKFAST BUZZ

- BLOODY MARY**  
Local Vodka / Signature House Mary Mix 10.5  
*Add Bacon +.5*
- BC APEROL SPRITZ** *Cheers to our friends in Beaver Creek*  
Prosecco / Aperol / Soda 14.25
- ESPRESSO MARTINI** *Staff Favorite*  
Local Vodka / Kahlua / Espresso 14.25
- RISE & PINE**  
Local Vodka / Splash Pineapple  
Shaken Not Stirred 14.25
- BRECKFAST OLD FASHIONED**  
Award-Winning Breckenridge Bourbon / Kahlua  
Espresso Simple Syrup / Orange Bitters 15.5
- MORNING MARGARITA**  
100% Blue Agave Tequila / Orange Juice  
House Margarita Mix 11.5
- MORNING SCREWDRIVER**  
Local Vodka / Orange Juice / Prosecco Float 11.5
- THE DUDE**  
Local Vodka / Kahlua / Cream 11.25
- MILE HIGH BOURBON CHAI**  
Breckenridge Bourbon / Chai / Cream / Cinnamon 12.5
- BACK TO BED COLD BREW**  
Local Vodka / Rum / Tequila / Bailey's  
Kahlua / Cold Brew / Cinnamon 14.25

## MIMOSAS

*Featuring Soffione Prosecco from the world-renowned Veneto region of Northern Italy*

- THE CLASSIC**  
Prosecco / Orange Juice 10
- LUSCIOUS LAVENDER**  
Sparkling Lemon Soda / Prosecco 11.25
- MAUI WAUI** *Staff Favorite*  
Pineapple Vodka / Orange Juice / Prosecco 11.5
- ULTIMATE MIMOSA**  
750 ml Bottle of Soffione Prosecco / Orange Juice 40
- MAKE IT A MAGNUM**  
1.5 L La Marca Prosecco / Orange Juice 70  
*Add a Side of House Infused Pineapple Vodka +10*

## BENEDICTS

*Served with Harvest House Salad or Hash Browns / Substitute Fresh Fruit +3 / GFA Upon Request +3*

- CLASSIC \*** Black Forest Ham / Hollandaise / English Muffin 14.25
- SOUTHWEST \*** Open Face Tamale / Green Chili / Chorizo / Hollandaise / Cotija 15.25
- CHICKEN & WAFFLE \*** Belgian Sugar Waffle / Lightly Fried Chicken / Bacon Jam / Chili Maple Bacon Butter / Hollandaise / Green Onion 18.5
- TUSCAN \*** Prosciutto / Fresh Tomato / Fresh Basil / Hollandaise / Balsamic Drizzle / English Muffin 15.25
- DENVER HOT CHICKEN \*** Lightly Fried Chicken / Roasted Chilis Buffalo Sauce / Scratch Made Buttermilk Biscuit  
Creamy Ranch & Hollandaise / Crumbled Bleu Cheese / Carrot / Celery 18.5

## BREAKFAST BLISS

*Three Pancakes Per Order / GFA Upon Request +3*

- TRADITIONAL PANCAKE FLIGHT**  
Buttermilk / Blueberry / Strawberry / Chocolate Chip 12.5
- GOURMET PANCAKE FLIGHT**  
Choose any three pancakes from below 14.5
- DUTCH APPLE PANCAKES**  
Granny Smith Apples / Royal Icing / Toasted Streusel  
Powdered Sugar / Cinnamon Butter 14
- STRAWBERRY CHEESECAKE PANCAKES**  
Fresh Strawberries / NY Style Cheesecake Spread  
Grandma's Strawberry Sauce / Whipped Cream / Cinnamon 14
- FRED'S HAWAIIAN PANCAKES**  
Hawaiian Super Sweet Pineapple / Toasted Coconut  
Cinnamon Butter / Housemade Vanilla Crème Anglaise 14
- BLUEBERRY STREUSEL PANCAKES**  
Fresh Blueberries / Toasted Streusel / Lemon Honey Butter  
Blueberry Infused Maple Syrup 14
- CINNAMON SWIRL PANCAKES**  
Cinnamon Slurry / Royal Icing / Cinnamon Butter 14

- BELGIAN PEARL WAFFLES**  
Maple Syrup Drizzle / Fresh Strawberries & Blueberries  
Housemade Vanilla Crème Anglaise / Whipped Cream 14.5
- TRADITIONAL FRENCH TOAST**  
Fresh Brioche / Powdered Sugar / Maple Syrup 12.25
- STUFFED FRENCH TOAST**  
Fresh Brioche / Infused Cream Cheese / Caramel Drizzle  
Fresh Berries / Crème Anglaise / Maple Syrup  
Whipped Cream 15

## EGGSTRAORDINARY

*Served with Harvest House Salad or Hash Browns  
Substitute Fresh Fruit +3*

- 3 EGGS YOUR STYLE \*** *GFA*  
Local Eggs / Hash Browns / Choice of Toast / Choice of Protein 13.75  
*Substitute Egg Whites +2*
- 3 EGG OMELET OR SCRAMBLE** *GFA*  
Local Eggs / Choice of 2 Fillings from Below / Hash Browns  
Choice of Toast / Choice of Protein 14.5 *Substitute Egg Whites +2*
- ALL NATURAL STEAK & EGGS \*** *GFA*  
Seared Bistro Steak / Sautéed Mushrooms & Onions  
Steak Butter / 2 Eggs Your Style / Loaded Hash Browns 22

- CHICKEN & THE EGG \***  
Lightly Fried Chicken / Award-Winning Sage Sausage Gravy  
2 Eggs Your Style / Hash Browns / Green Onion 18.25
- PROTEIN BOWL \*** *GFA*  
Hash Browns / Peppers & Onions / Cheese Blend / Bacon / Sausage  
Ham / 2 Eggs Your Style / Avocado Crema / Choice of Toast 18
- GARDEN BOWL** *GFA*  
Hash Browns / Peppers & Onions / Cheese Blend / Spinach  
Portobello Mushroom / 2 Eggs Your Style / Tomato  
Fresh Avocado / Choice of Toast 17
- CARNITAS BOWL \*** *GFA*  
Slow Roasted Pork Carnitas / Hash Browns / Green Chili  
Avocado / 2 Eggs Your Style / Pico de Gallo / Radish  
Cotija / Flour Tortillas 17

- AWARD-WINNING BUTTERMILK BISCUIT  
& SAGE SAUSAGE GRAVY \***  
Scratch Made Buttermilk Biscuit / Award-Winning Sage Sausage Gravy  
2 Eggs Your Style / Hash Browns 15.5
- ROCKY MOUNTAIN CORNED BEEF HASH \*** *GFA*  
2 Eggs Your Style / Slow Roasted Corned Beef  
Sautéed Peppers / Hash Browns / Jalapeno Bacon Chutney  
Jalapeno Slivers / Choice of Toast 16.5

- BREAKFAST BURRITO**  
Green Chili Tortilla / Scrambled Eggs / Black Beans / Hash Browns  
Peppers & Onions / Cheese Blend / Avocado Crema / Cotija  
Choice of Red (GF) or Green Chili  
Choice of Bacon, Chorizo or Portobello Mushroom 15
- BREAKFAST TACOS** *GFA*  
Flour Tortillas / Hash Browns / Scrambled Eggs / Peppers & Onions  
Avocado Crema / Pickled Onions / Cotija  
Choice of Bacon, Chorizo or Portobello Mushroom 15  
*Hash browns are served in the tacos and are not served on the side.*
- BLUE CORN HUEVOS RANCHEROS \*** *GFA*  
Black Beans / Avocado Crema / Radish / Pickled Onion / Cotija  
Eggs Your Style / Choice of Red (GF) or Green Chili  
Choice of Bacon, Chorizo or Portobello Mushroom 15

## FILLINGS

- FRESH VEGGIES** Basil / Spinach / Jalapeno / Red Onion / Pico de Gallo  
Red Pepper / Portobello Mushroom / Roasted Garlic / Tomato 1.75 Avocado 2.25
- CHEESES** Havarti / Baby Swiss / Cotija / Sharp Cheddar / House Cheese Blend 2
- PROTEINS** Applewood Smoked Bacon / Black Forest Ham / Carnitas / Spiced Chorizo  
Local Sausage / Diced Chicken / Marinated Tofu 2  
Chicken Apple Sausage / Prosciutto / Plant Based Chorizo 3  
Billion \$\$\$ Bourbon Bacon / Cured Wild Pacific Salmon 6

HEALTHY OPTIONS

TATUM’S ORIGINAL AVOCADO TOAST \*  
Local Multi Grain / Smashed Avocado / Egg Your Style  
Crispy Bacon / Cotija / Sprouted Quinoa  
Market Salad with Fresh Melon 16.25  
Add Plant Based Chorizo +3  
GFA Upon Request +3

WILD PACIFIC SALMON AVOCADO TOAST \*  
Local Multi Grain / Smashed Avocado  
Cured Wild Pacific Salmon / Egg Your Style  
Cotija / Sprouted Quinoa / Toasted Capers  
Market Salad with Fresh Melon 19.25  
GFA Upon Request +3

FARMERS MARKET EGG WHITE OMELET GFA  
Spinach / Portabello Mushroom / Red Pepper  
Market Salad with Fresh Melon / Choice of Toast 16.25

ORGANIC BREAKFAST QUINOA GF VA  
Cooked with Coconut Milk & Cinnamon / Fresh Strawberries  
Fresh Blueberries / Walnuts / Drizzle of Local Honey 13.5

HOUSEMADE GRANOLA & YOGURT GF  
Fresh Granola / All Natural Yogurt / Drizzle of Local Honey  
Seasonal Fresh Fruit 11.5

MARKET SALAD WITH FRESH MELON GF VA  
Seasonal Greens / Seasonal Melon / Fresh Tomato  
Peruvian Sweet Drop Peppers / Goat Cheese  
White Balsamic Vinaigrette / Balsamic Drizzle 13  
Add Grilled Chicken +5 Wild Pacific Salmon +7 Grilled Steak +10

GOURMET SANDWICHES

Served with Harvest House Salad or French Fries  
Substitute Fresh Fruit +3

THE URBANO \*  
Pressed Baguette / Black Forest Ham / Swiss / Applewood Smoked Bacon  
Dressed Greens / Black Peppercorn Mustard Aioli  
Sliced Tomato / Egg Your Style 16.5

ULTIMATE BREAKFAST SANDWICH \*  
Sourdough / Egg Your Style / Sharp Cheddar  
Dressed Market Greens / Basil Pesto Aioli  
Choice of Applewood Smoked Bacon or Local Sausage 16.25

ABCLT  
Grilled Multi Grain / Smashed Avocado / Applewood Smoked Bacon  
Melted Havarti Cheese / Mixed Baby Greens  
Sliced Tomato / Mayo 15.25

BLOODY MARY GRILLED CHEESE  
Bloody Mary Battered & Grilled Sourdough / Horseradish Aioli  
Sharp Cheddar / Havarti / Applewood Smoked Bacon  
Pickles / Pepperoncini Pepper / Sliced Tomato 15.25

AVOCADO & CHEDDAR CHICKEN MELT  
Brioche Bun / Choice of Grilled or Lightly Fried Chicken  
Avocado / Basil Pesto Aioli / Melted Sharp Cheddar  
Applewood Smoked Bacon / Sliced Tomato & Onion 17.25  
Add Denver Hot Chicken Style +2

SIDES

HASH BROWNS 5

SINGLE TRADITIONAL PANCAKE 5.75 GFA +2

SINGLE GOURMET PANCAKE 7.75 GFA +2

SEASONAL FRESH FRUIT 6

GEORGE’S BERRIES Strawberries / Blueberries 7.5  
George’s secret to longevity. Biking and skiing at 96. Be like George.

BREAKFAST PROTEINS  
Applewood Smoked Bacon / Black Forest Ham / Carnitas  
Spiced Chorizo / Diced Chicken / Local Sausage Patty  
Marinated Tofu 5.5

Chicken Apple Sausage Link / Prosciutto  
Plant Based Chorizo / Cured Wild Pacific Salmon 6.5

LOCAL BREADS Brioche / Sourdough / Multi Grain  
Tortillas / English Muffin / Biscuit 2.5

GF ENGLISH MUFFIN 3.75

ONE EGG \* 2.5

GFA: Gluten free available upon request. While we offer gluten free items, our kitchen is not completely gluten free.

VA: Vegan available

\* These menu items are served raw, lightly cooked or cooked to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

AMERICA’S BEST BREAKFAST

At Urban Egg, we will always strive to offer you America’s Best Breakfast. The finest, locally sourced, honest ingredients. The best meats, cheeses, eggs and produce available combined with innovative and flavorful presentations. The highest quality roasted coffee and freshest juice drinks all served with genuine, sincere and authentic hospitality. Your best day starts at Urban Egg.

Share the love and tag us: @urbanegg #urbanegg #americasbestbreakfast

Community Matters

Urban Egg has always supported the local communities we call home. From parks to libraries to outstanding educators, we are committed to reinvesting in the communities we serve. Supporting local businesses helps build stronger communities, leading to better places to live for our employees and guests. Thank you for supporting Urban Egg and your local community.

Colorado Proud

The philosophy at Urban Egg is simple. We select local ingredients, whenever possible, from small producers to offer fresh, chemical-free, delicious produce and meats. Our farmers are not only our purveyors; they’re our friends. A big thanks to our local suppliers:

Ardent Mills Flour  
Aspen Baking Company  
Barista Espresso  
Bee Squared Honey  
Deby’s Gluten Free English Muffins & Flour  
Elevation Ketchup  
Locally Sourced Brown Eggs

Horsetooth Hot Sauce  
La Tolteca Tortillas  
Mile High Spirits  
Polidori Sausage Company  
Rakhra All Natural Mushrooms  
The Tea Spot

Colorado Surcharge

To maintain our quality standards, provide a living wage for all employees and help with the rising cost of all of our products, a 3% Colorado service charge will be added to all menu items. Thank you for your understanding and support of our teams and our restaurants.

DRINK YOUR VITAMINS

NATURAL JUICE BLENDS

THE CURE Staff Favorite  
Pineapple / Vanilla / Orange Juice  
Coconut Water 7.25

HEAVENLY DEW  
Honeydew / Cucumber / Pineapple / Fresh Mint 7.25

URBAN BEET  
Apple / Carrot / Beet / Ginger / Lemon 8.25

GINGER SPLASH  
Carrot / Ginger / Local Honey Lemonade 8.25

LOCAL HONEY LEMONADE  
Local Honey / Lemons / Filtered Water 7

STRAWBERRY BASIL LEMONADE  
Muddled Strawberry / Fresh Basil  
Local Honey Lemonade 7.25

Add Locally Crafted Spirits to Any Above Drink +3.5

FAIR TRADE COFFEE CLASSICS

HOUSE BLEND COFFEE  
Fair Trade Locally Roasted  
Guatemalan Sumatra Blend 4.25

CAFE LATTE  
Espresso / Steamed Milk 7.25

CAPPUCCINO  
Espresso / Steamed Milk  
Foam Cap 7.25

CHAI  
Big Train Spiced Chai / Cinnamon  
Steamed Milk / Filtered Water 7.25

URCHATA  
White & Dark Chocolate / Chai  
Half & Half / Cinnamon 8.25

CAFE MOCHA  
Espresso / Dark Chocolate  
Steamed Milk / Whipped Cream  
Chocolate Drizzle 8.25

Your Coffee, Your Way +1  
Choose one of these flavored syrups:  
Caramel\* / Vanilla\* / Hazlenut\*  
White Chocolate  
\* Available Sugar Free



We proudly brew locally roasted, fair trade coffee from Barista Specialty Coffees.

Substitute almond or oat milk +1

COFFEE BY THE LB.  
Whole Bean or Freshly Ground 17  
Take some home with you.

COLD BREWS

URBAN COLD BREW 6.75  
Signature Fair Trade Coffee Served Over Ice

HAZELNUT COLD BREW WITH VANILLA COLD FOAM 7.25

VANILLA & CINNAMON MACCHIATO 7.25

BEVERAGES

LOCAL LOOSE LEAF TEA 5

SAN PELLEGRINO 6.25

SOFT DRINKS 4

FRESHLY BREWED ICED TEA 4  
Peach, Mango or Strawberry 4.5

JUICES Orange / Grapefruit / Apple  
Cranberry / Tomato 5

MILK Whole 3.75 / Chocolate 4.25

