

SHAREABLES

BILLION \$\$\$ BOURBON BACON

Pecan Smoked / Sweet & Spiced Bourbon Maple Glaze 8.25

BUTTERMILK BISCUIT & SAGE SAUSAGE GRAVY 7.25

CORNED BEEF HASH with Jalapeño Bacon Chutney 9.75

LOADED HASH BROWNS Jalapeños / Green Onions Bacon / Melted Cheese / Crème Fraiche 6.75

BREAKFAST BUZZ

Local Vodka / Signature House Mary Mix 10.5 Bacon +.5

BC APEROL SPRITZ Cheers to our friends in Beaver Creek Prosecco / Aperol / Sparkling Water 14.25

ESPRESSO MARTINI Staff Favorite Local Vodka / Kahlúa / Espresso 14.25

RISE & PINE MARTINI Local Vodka / Splash of Pineapple Shaken Not Stirred 14.25

BRECKFAST OLD FASHIONED

Award-Winning Breckenridge Bourbon / Kahlúa 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

Local Vodka / Kahlúa / Cream 11.25

MILE HIGH BOURBON CHAI

Local Bourbon / Chai / Cream / Cinnamon 12.5

FREE SPIRITS

WOW ... WITHOUT THE ALCOHOL

POMONA'S SPRITZ

Muddled Blueberries / Fresh Mint Honey Lemonade / Lavender Kombucha 10

Pineapple Juice / Ginger / Apple Cider Vinegar Honey Simple Syrup / Peach Kombucha 10

MIMOSAS

Featuring La Bella Prosecco from the world-renowned Friuli region of Northern Italy

THE CLASSIC

Prosecco / Orange Juice 10

LUSCIOUS LAVENDER

Sparkling Lemon Soda / Prosecco Lavender Simple Syrup / Sweet Vermouth 11.25

MAUI WAUI Staff Favorite

House Infused Pineapple Vodka / Orange Juice / Prosecco 11.5

ULTIMATE MIMOSA

750 mL Bottle of La Bella Prosecco / Choice of Juice 40

MAKE IT A MAGNUM

1.5 L La Marca Prosecco / Choice of Juice 70 Side of House Infused Pineapple Vodka +10

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

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 PANCAKESFresh Blueberries / Toasted Streusel / Powdered Sugar
Lemon Honey Butter / Blueberry Infused Maple Syrup 14

CINNAMON SWIRL PANCAKES

Cinnamon Slurry / Royal Icing / Cinnamon Butter 14

BELGIAN PEARL WAFFLES Maple Syrup Drizzle / Housemade Vanilla Crème Anglaise Fresh Berries / Whipped Cream 14.5

TRADITIONAL FRENCH TOASTFresh 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
Top Sirloin Cap Steak / Roasted Espresso Butter
Sauteed Mushrooms & Onions / 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 / Paprika
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 Sauteed Peppers / Hash Browns / Jalapeño Bacon Chutney Jalapeño 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*Blue Corn Tortillas / Black Beans / Avocado Crema / Radish / Cotija Pickled Onion / Eggs Your Style / Choice of Red (GF) or Green Chili Choice of Bacon, Chorizo or Portobello Mushroom 15

FILLINGS

FRESH VEGGIES Basil / Spinach / Jalapeño / 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 Polidori Sausage / Diced Chicken / Marinated Tofu 2

Apple Chicken Sausage / Prosciutto / Plant Based Chorizo 3

Billion \$\$\$ Bourbon Bacon 6

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 Faced Tamale / Green Chili / Chorizo / Hollandaise / Paprika / Cotija 15.25

CHICKEN & WAFFLE* Belgian Sugar Waffle / Lightly Fried Chicken / Bacon Jam / Roasted Espresso 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 Chili Buffalo Sauce / Buttermilk Biscuit / Ranch & Hollandaise / Bleu Cheese 18.5

HEALTHY OPTIONS

TATUM'S ORIGINAL AVOCADO TOAST*

Local Multigrain / Smashed Avocado / Egg Your Style Crispy Bacon / Cotija / Sprouted Quinoa Market Salad with Fresh Melon 16.25 Plant Based Chorizo +3 GFA Upon Request +3

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

ORGANIC BREAKFAST QUINOA GF VA Cooked with Coconut Milk & Cinnamon / Fresh Berries 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 Grilled Chicken +5 / Grilled Steak +10

GOURMET SANDWICHES

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

THE URBANO

Grilled Baguette / Black Forest Ham / Swiss / Applewood Smoked Bacon Dressed Market 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 Polidori Sausage 16.25

Grilled Multigrain / 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 / Mixed Greens 17.25 Denver Hot Chicken Style +2

SIDES

HASH BROWNS 5

SINGLE PANCAKE Traditional 5.75 / Gourmet 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 Polidori Sausage Patty Marinated Tofu 5.5

Apple Chicken Sausage Link / Prosciutto 6.5

LOCAL BREADS Brioche / Sourdough / Multigrain 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.

* This item is 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.

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

Apple / Carrot / Beet / Ginger / Lemon 8.25

GINGER SPLASH

Carrot / Ginger / Housemade Honey Lemonade 8.25

LOCAL HONEY LEMONADE Local Honey / Lemons / Filtered Water 7

STRAWBERRY BASIL LEMONADE

Muddled Strawberry / Fresh Basil Housemade Honey Lemonade 7.25

Locally Crafted Spirit in Any Above Drink +3.5

FAIR TRADE COFFEE CLASSICS

HOUSE BLEND COFFEE

Fair Trade Locally Roasted Brazilian & Costa Rican Blend 4

CAFE LATTE

Espresso / Steamed Milk 7

CAPPUCCINO Espresso / Steamed Milk

Big Train Spiced Chai / Cinnamon Steamed Milk / Filtered Water 7

Foam Cap 7

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

CAFE MOCHA

Espresso / Dark Chocolate Steamed Milk / Whipped Cream Chocolate Drizzle 8

Your Coffee, Your Way +1 Choose one of these flavored syrups available regular or sugar free: Caramel / Vanilla / Hazelnut White Chocolate (Sugar Free Not Available)

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 / Strawberry 4.5

JUICES Orange / Grapefruit / Apple Cranberry / Tomato 4.5

MILK Whole 3.75 / Chocolate 4.25

KOMBUCHA 8 Lavender / Peach

AMERICA'S BEST BREAKFAST

<mark>At Urb</mark>an Egg, we will always <mark>strive to offer yo</mark>u America's Best <mark>Breakfast. The f</mark>inest, locally sourced, honest ingredients. The best meats, c<mark>heeses, eggs an</mark>d produce availa<mark>ble combined with</mark> 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

<mark>Urban Egg has</mark> always supporte<mark>d the local co</mark>mmunities we c<mark>all home. From p</mark>arks to libraries t<mark>o outstanding ed</mark>ucators, 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 farme<mark>rs are not o</mark>nly our purv<mark>eyors; th</mark>ey're our friends. A big thanks to our local suppliers:

Ardent Mills Flour <mark>Aspen Ba</mark>king Company Barista Espresso Bee Squared Honey
Deby's Gluten Free English Muffins & Flour Elevation Ketchup

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



Join Our VIP Rewards Program

Colorado Surcharge

<mark>To</mark> maintain ou<mark>r quality</mark> standards, provide a living <mark>wag</mark>e for all empl<mark>oyees and hel</mark>p with the rising cost of all of our products, a 3% Colorado se<mark>rvic</mark>e charge will be added to all menu items. Tha<mark>nk you for yo</mark>ur understanding and support of our teams and our restaurants.