



SHAREABLES

BILLION \$\$\$ BOURBON BACON

Pecan Smoked / Sweet & Spiced Bourbon Maple Glaze 7.5

BUTTERMILK BISCUIT & SAGE SAUSAGE GRAVY 7.25

CORNERED 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
Add Bacon +.5

BC APEROL SPRITZ *Cheers to our friends in Beaver Creek*
Prosecco / Aperol / Soda 13.5

ESPRESSO MARTINI *Staff Favorite*

Local Vodka / Kahlua / Espresso 13.5

RISE & PINE

Local Vodka / Splash Pineapple
Shaken Not Stirred 13.5

BRECKFAST OLD FASHIONED

Award-Winning Breckenridge Bourbon / Kahlua
Espresso Simple Syrup / Orange Bitters 14.75

MORNING MARGARITA

100% Blue Agave Tequila / Orange Juice
House Margarita Mix 11

MORNING SCREWDRIVER

Local Vodka / Orange Juice / Prosecco Float 11

THE DUDE

Local Vodka / Kahlua / Cream 10.5

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 9.75

LUSCIOUS LAVENDER

Sparkling Lemon Soda / Prosecco
Lavender Simple Syrup / Sweet Vermouth 10.75

MAUI WAUI *Staff Favorite*

Pineapple Vodka / Orange Juice / Prosecco 11

ULTIMATE MIMOSA

750 ml Bottle of Soffione Prosecco / Orange Juice 38

MAKE IT A MAGNUM

1.5 L La Marca Prosecco / Orange Juice 70
Add a 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

GOURMET PANCAKE FLIGHT

Choose any three pancakes from below 14

DUTCH APPLE PANCAKES

Granny Smith Apples / Royal Icing / Toasted Streusel
Powdered Sugar / Cinnamon Butter 13.5

STRAWBERRY CHEESECAKE PANCAKES

Fresh Strawberries / NY Style Cheesecake Spread
Grandma's Strawberry Sauce / Whipped Cream / Cinnamon 13.5

FRED'S HAWAIIAN PANCAKES

Hawaiian Super Sweet Pineapple / Toasted Coconut
Cinnamon Butter / Housemade Vanilla Crème Anglaise 13.5

BLUEBERRY STREUSEL PANCAKES

Fresh Blueberries / Toasted Streusel / Lemon Honey Butter
Blueberry Infused Maple Syrup 13.5

CINNAMON SWIRL PANCAKES

Cinnamon Slurry / Royal Icing / Cinnamon Butter 13.5

BELGIAN PEARL WAFFLES

Maple Syrup Drizzle / Fresh Strawberries & Blueberries
Housemade Vanilla Crème Anglaise / Whipped Cream 14

TRADITIONAL FRENCH TOAST

Fresh Brioche / Powdered Sugar / Maple Syrup 11.25

STUFFED FRENCH TOAST

Fresh Brioche / Infused Cream Cheese / Caramel Drizzle
Fresh Berries / Crème Anglaise / Maple Syrup
Whipped Cream 14.5

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 13.25
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 *Substitute Egg Whites +2*

ALL NATURAL STEAK & EGGS * *GFA*

Searched Bistro Steak / Sautéed Mushrooms & Onions
Steak Butter / 2 Eggs Your Style / Loaded Hash Browns 21

CHICKEN & THE EGG *

Lightly Fried Chicken / Award-Winning Sage Sausage Gravy
2 Eggs Your Style / Hash Browns / Green Onion 17.75

PROTEIN BOWL * *GFA*

Hash Browns / Peppers & Onions / Cheese Blend / Bacon / Sausage
Ham / 2 Eggs Your Style / Avocado Crema / Choice of Toast 17.5

GARDEN BOWL *GFA*

Hash Browns / Peppers & Onions / Cheese Blend / Spinach
Portobello Mushroom / 2 Eggs Your Style / Tomato
Fresh Avocado / Choice of Toast 16.75

CARNITAS BOWL * *GFA*

Slow Roasted Pork Carnitas / Hash Browns / Green Chili
Avocado / 2 Eggs Your Style / Pico de Gallo / Radish
Cotija / Flour Tortillas 16.75

AWARD-WINNING BUTTERMILK BISCUIT & SAGE SAUSAGE GRAVY *

Scratch Made Buttermilk Biscuit / Award-Winning Sage Sausage Gravy
2 Eggs Your Style / Hash Browns 14.5

ROCKY MOUNTAIN CORNERED BEEF HASH * *GFA*

2 Eggs Your Style / Slow Roasted Corned Beef
Sautéed Peppers / Hash Browns / Jalapeno Bacon Chutney
Jalapeno Slivers / Choice of Toast 15.5

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 14

BREAKFAST TACOS *GFA*

Flour Tortillas / Hash Browns / Scrambled Eggs / Peppers & Onions
Avocado Crema / Pickled Onions / Cotija
Choice of Bacon, Chorizo or Portobello Mushroom 14
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 14

FILLINGS

FRESH VEGGIES Basil / Spinach / Jalapeno / Red Onion / Pico de Gallo
Red Pepper / Portobello Mushroom / Roasted Garlic / Tomato 1.5 Avocado 2.25

CHEESES Havarti / Baby Swiss / Cotija / Sharp Cheddar / House Cheese Blend 1.75

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

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

SOUTHWEST * Open Face Tamale / Green Chili / Chorizo / Hollandaise / Cotija 14.5

CHICKEN & WAFFLE * Belgian Sugar Waffle / Lightly Fried Chicken / Bacon Jam / Chili Maple Bacon Butter / Hollandaise / Green Onion 18

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

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 15.5
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 15.5

ORGANIC BREAKFAST QUINOA GF VA
Cooked with Coconut Milk & Cinnamon / Fresh Strawberries
Fresh Blueberries / Walnuts / Drizzle of Local Honey 13

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 12
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 15.5

ABCLT
Grilled Multi Grain / Smashed Avocado / Applewood Smoked Bacon
Melted Havarti Cheese / Mixed Baby Greens
Sliced Tomato / Mayo 14.5

BLOODY MARY GRILLED CHEESE
Bloody Mary Battered & Grilled Sourdough / Horseradish Aioli
Sharp Cheddar / Havarti / Applewood Smoked Bacon
Pickles / Pepperoncini Pepper / Sliced Tomato 14.25

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 16.25
Add Denver Hot Chicken Style +2

SIDES

HASH BROWNS 5

SINGLE TRADITIONAL PANCAKE 5.25 GFA +2

SINGLE GOURMET PANCAKE 7.25 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 5.25

Chicken Apple Sausage Link / Prosciutto
Plant Based Chorizo / Cured Wild Pacific Salmon 6.25

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

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 6.25
Signature Fair Trade Coffee Served Over Ice

HAZELNUT COLD BREW WITH VANILLA COLD FOAM 6.75

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 4.5

MILK Whole 3.75 / Chocolate 4.25

