

PANCAKE BLISS

Add 100% Pure Maple Syrup +1.99

PEACE, LOVE & PANCAKES FLIGHT (3)
Choose any three pancakes from below. 9.99

STRAWBERRY CHEESECAKE (3)
Fresh Strawberries / New York Style Cheesecake
Grandma's Strawberry Sauce / Whipped Cream 8.99

FRED'S HAWAIIAN (3)
Hawaiian Super Sweet Pineapple / Toasted Coconut
Cinnamon Butter / Housemade Vanilla Cream Anglaise 8.99

COLORADO BLUEBERRY STREUSEL (3)
Fresh Blueberries / Toasted Streusel / Lemon Honey Butter
Blueberry Infused Maple Syrup 8.99

CINNAMON SWIRL (3)
Cinnamon Slurry / Powdered Sugar Glaze
Cinnamon Butter 8.99

TRADITIONAL (3)
Buttermilk / Blueberry / Chocolate Chip 8.79

GFA: All pancakes available gluten free upon request +1.99

FRENCH TOAST

Add 100% Pure Maple Syrup +1.99

CRISPY
Corn Flake Coating / Lemon Puree / Raspberry Coulis
Fresh Berries / Maple Syrup Drizzle 9.99

STUFFED
Fresh Brioche / Infused Cream Cheese / Caramel Drizzle
Fruit / Cream Anglaise / Maple Syrup / Whipped Cream 10.99

TRADITIONAL
Powdered Sugar / Maple Syrup 8.99

BENEDICTS

*Served with a cup of soup, harvest house salad or hash browns.
Substitute Fresh Fruit +1.5 or Field Greens Salad with Melon & Prosciutto +3.*

CLASSIC *
Shaved Hickory Smoked Ham / Hollandaise 11.99

SOUTHWEST *
Open Face Tamale / Green Chile / Chorizo / Hollandaise 12.49

TUSCAN *
Prosciutto / Tomato / Fresh Basil
Hollandaise / Balsamic Drizzle 12.99

CHICKEN & WAFFLE *
Buttermilk Waffle / Lightly Fried Free Range Chicken
Bacon Infused Maple Syrup / Hollandaise 13.99

DUBLINER *
Slow Roasted Corned Beef / Sautéed Sauerkraut
Pickled Mustard Seeds / Rye Toastpoint / Hollandaise 12.49

GFA: Some benedicts available gluten free upon request +1.99

LIGHTER SIDE

ORGANIC BREAKFAST QUINOA *GFA Vegan Available*
Cooked with Coconut Milk / Cinnamon / Fresh Strawberries
Fresh Blueberries / Walnuts / Colorado Honey 8.99

GRANOLA & ROCKY MOUNTAIN YOGURT
Houseblend Granola / Rocky Mountain Yogurt
Drizzle of Colorado Honey / Seasonal Fresh Fruit 8.79

EGG WHITE FRITTATA *GFA*
Colorado Proud Egg Whites / 2 Fillings from the Right
Dressed Mixed Salad with White Balsamic Vinaigrette
Side of Seasonal Fruit 10.99

BUDDHA BOWL *GFA Vegan*
Baby Spinach / Tahini Goddess Dressing
Great Northern Beans / Sriracha & Soy Marinated Organic Tofu
Carrot / Cucumber / Dried Cranberries / Walnut
Sprouted Organic Quinoa 13.99



EGGSTRAORDINARY

*We proudly serve local Colorado Proud Hickman's Brown Eggs.
Egg dishes served with choice of hash browns or harvest house salad.
Substitute Fresh Fruit +1.5 or Field Greens Salad with Melon & Prosciutto +3.*

3 EGGS YOUR STYLE * *GFA*
Colorado Proud Eggs / Hash Browns / Choice of Toast
Choice of Breakfast Meat 10.29 *2 Egg Option 9.49*

3 EGG OMELET OR SCRAMBLE *GFA*
Colorado Proud Eggs / 2 Fillings from Below / Hash Browns
Choice of Toast / Choice of Breakfast Meat 10.99

ALL NATURAL STEAK & EGGS * *GFA*
Coffee Rubbed Bistro Tender / Sautéed Mushrooms & Onions
Chili Maple Bacon Butter / 2 Eggs Your Style
Loaded Hash Browns 16.99

BREAKFAST TACOS (3) *GFA*
Flour Tortillas / Hash Browns / Scrambled Eggs
Peppers & Onion / Avocado Crema
Pickled Onions / Queso Fresco
Choice of Applewood Smoked Bacon or Spicy Chorizo 10.99
Hash browns are served in the tacos and are not served on the side.

BREAKFAST BURRITO
Spinach Herb Tortilla / Scrambled Eggs
Black Beans / Hash Browns / Peppers & Onions
Cheese Blend / Choice of Red (GF) or Green Chile
Choice of Applewood Smoked Bacon or Spicy Chorizo 11.99
Hash browns are served in the burrito and are not served on the side.

BLUE CORN HUEVOS RANCHEROS * *GFA*
Black Beans / Avocado Crema / Radish
Pickled Onion / Queso Fresco / Eggs Your Style
Choice of Red (GF) or Green Chile 10.99
Add Applewood Smoked Bacon or Spicy Chorizo +2

THE CHICKEN & THE EGG *
Breaded & Lightly Fried Free Range Chicken Breast
Award-Winning Sage Sausage Gravy
2 Eggs Your Style / Hash Browns 14.99

**AWARD-WINNING BUTTERMILK BISCUIT
& SAGE SAUSAGE GRAVY ***
Scratch Made Biscuit / Signature Sage Sausage Gravy
2 Eggs Your Style / Hash Browns 11.49

ROCKY MOUNTAIN CORNED BEEF HASH * *GFA*
2 Eggs Your Style / Slow Roasted Corned Beef
Sautéed Peppers / Jalapeno Bacon Chutney / Toast 12.99

FILLINGS

VEGGIES *Fresh Basil / Fresh Spinach / Jalapeno / Red Onion
Pico de Gallo / Red Pepper / Portabello Mushroom
Roasted Garlic / Tomato .99 Avocado 1.49*

CHEESES *Havarti / Baby Swiss / Gorgonzola / Brie
Mild Cheddar / House Cheese Blend 1.19*

MEATS *Applewood Smoked Bacon / Smoked Ham
Chicken, Green Apple & Fennel Sausage / Turkey Bacon
Spiced Chorizo / Polidori Sausage / Prosciutto
Sriracha & Soy Marinated Organic Tofu 1.79*

AVOCADO TOAST

Served with Field Greens Salad with Melon & Crispy Prosciutto

TATUM'S ORIGINAL *
Colorado Multi Grain / Smashed Avocado
Choice of Egg / Crispy Bacon / Queso Fresco
Sprouted Organic Quinoa 11.49

URBAN WHITE BEAN HUMMUS *
Colorado Multi Grain / White Bean Hummus
Sliced Avocado / Choice of Egg / Sprouted Organic Quinoa
Local Honey Drizzle 11.99

SOUP & SALAD

HOUSEMADE SOUP OF THE DAY Cup 3.99 Bowl 5.99

**FIELD GREENS SALAD WITH MELON
& CRISPY PROSCIUTTO** *GFA*
Seasonal Greens / Seasonal Melon / Crispy Prosciutto
Fresh Tomato / Peruvian Sweet Drop Peppers / Goat Cheese
White Balsamic Vinaigrette / Balsamic Drizzle 9.99

GOURMET BURGERS & SANDWICHES

*Served with a cup of soup, harvest house salad or shoestring French fries.
Substitute Fresh Fruit +1.5 or Field Greens Salad with Melon & Prosciutto +3.*

BREAKFAST CROISSANT SANDWICH *
Chicken, Green Apple & Fennel Sausage
Egg Your Way / Housemade Apple Butter / Brie
Dressed Greens 12.99

OLD FASHIONED BURGER *
Brioche Bun / Applewood Smoked Bacon
Aged Cheddar / Sautéed Onion / Sliced Tomato
Egg Your Way / Garlic Aioli 12.99
Available on a Bed of Dressed Greens with Side of Fresh Fruit +2

APPLEWOOD BCLT
Grilled Multi Grain / Applewood Smoked Bacon
Melted Havarti Cheese / Mixed Baby Greens
Sliced Tomato / Mayo 10.69

THE GRILLED CHEESE
Grilled Sourdough / Melted Swiss & Havarti / Fresh Basil
Sliced Tomato / Drizzle of Colorado Honey 9.99
Add Applewood Smoked Bacon +2

AVOCADO & CHEDDAR CHICKEN MELT
Brioche Bun / All Natural Free Range Chicken Breast
Avocado / Basil Aioli / Melted Cheddar
Applewood Bacon / Sliced Tomato & Onion 12.99

SIDES

LOADED HASH BROWNS *Jalapenos / Green Onions
Bacon / Melted Cheese / Crème Fraiche 4.99*

BREAKFAST MEATS *Applewood Smoked Bacon
Chicken, Green Apple & Fennel Sausage / Smoked Ham
Spiced Chorizo / Polidori Sausage Patty
Turkey Bacon / Prosciutto / Organic Tofu 3.79*

SINGLE GOURMET PANCAKE 4.49

BREADS *Brioche / Sourdough / Multi Grain / Rye
Tortilla / English Muffin / Biscuit .99*

GLUTEN FREE ENGLISH MUFFIN 2.25

BUTTERMILK BISCUIT & SAGE SAUSAGE GRAVY 4.99

CORNED BEEF HASH 4.99

HASH BROWNS 3.49 / ONE EGG * 1.49

SEASONAL FRESH FRUIT 4.49

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

**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.*

NATURAL JUICE BLENDS

Drink your vitamins.

THE CURE *Staff Favorite*

Pineapple / Vanilla / Orange Juice
Coconut Water 5.5

HEAVENLY DEW

Honeydew / Cucumber / Pineapple / Fresh Mint 5.5

URBAN BEET

Apple / Carrot / Beet / Ginger / Lemon 5.5

GINGER SPLASH

Carrot / Ginger / Honey Lemonade 5.5

CUCUMBER INVIGORATOR

Cucumber / Honey Lemonade 5

COLORADO HONEY LEMONADE

Colorado Honey / Lemons / Filtered Water 4.5

Add Colorado Crafted Spirits
to any above drink +3

BEVERAGES

SAN PELLEGRINO Blood Orange / Lemon 3.5

SOFT DRINK 2.5 / IBC ROOT BEER 3.75

FRESHLY BREWED ICED TEA 2.99

Peach, Mango or Strawberry 3.29

JUICES Fresh Squeezed Orange

Fresh Squeezed Grapefruit
Apple / Cranberry / Tomato 3.49

MILK Chocolate 3.79 / Fat Free, Whole 3.29

HOUSE BLEND COFFEE

Fair Trade Locally Roasted
Guatemala Sumatra Blend 2.99

LOCAL

LOOSE LEAF TEA

The Tea Spot (Boulder, CO)
Gourmet Single Estate Full Leaf Teas 3.99

SIGNATURE DRINKS

MORNING BUZZ

ORGANIC MORNING MARGARITA *Staff Favorite*

100% Blue Agave Tequila
Housemade Organic Margarita Mix 7

URBAN 52

Colorado Crafted Gin / Prosecco
San Pellegrino Limonata / Orange Juice Float 7

MORNING SCREWDRIVER

Colorado Crafted Vodka / Fresh Orange Juice
Prosecco Float 7

ULTIMATE BLOODY MARY

BUILD YOUR OWN BLOODY MARY BAR 7.5

Add Colorado Crafted Elevate Vodka +2

*Just \$5 from 7-9 a.m. Monday-Friday

MIMOSAS

Featuring Premium Domanda Prosecco from Veneto

ULTIMATE MIMOSA

Bottle of Domanda Prosecco
Fresh Squeezed Orange Juice 34
Add a side of our House Infused Pineapple Vodka +8



COCOMOSA

Mile High Spirits Peg Leg Rum / Coconut Syrup
Prosecco / Coconut Water / Pineapple 8

MAUI WAUI

Pineapple Vodka / Fresh Orange Juice / Prosecco 8

LUSCIOUS LAVENDER

Sparkling Lemon Soda / Prosecco
Lavender Syrup / Sweet Vermouth 7.5

THE CLASSIC

Fresh Orange Juice / Prosecco 7

COFFEE BY THE

Whole Bean or Freshly Ground 12.99
Take some home with you!

FAIR TRADE COFFEE CLASSICS

CAFE LATTE

Espresso / Steamed Milk 4

CAPPUCCINO

Espresso / Foamed Milk / Foam Cap 4

HOT CHOCOLATE 3.5

CHAI

Big Train Spiced Chai / Steamed Milk
Filtered Water 4

CAFE MOCHA

Espresso / Dark Chocolate / Steamed Milk
Whipped Cream / Chocolate Drizzle 4.5

Your Coffee, Your Way +.79

Choose one of these flavored syrups
to add your own twist.

Regular or Sugar Free: Caramel / Vanilla / Hazelnut



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

Hot or iced?
Let us know
how you like
your coffee.

Substitute almond
or soy milk +.79



COLD BREWS

URBAN COLD BREW 4

Signature Fair Trade Coffee Served Over Ice

VANILLA & CINNAMON MACCHIATO 5

KICKED UP COLD BREW with RumChata 7

COFFEE COCKTAILS



AWARD-WINNING MILE HIGH BOURBON CHAI

Mile High Spirits Fireside Bourbon / Chai / Cream 8

COLORADO BLESSINGS

Mile High Spirits Fireside Bourbon
Bailey's Irish Cream / Espresso / Filtered Water 8

COCONUT DREAM PIE

Coconut Syrup / RumChata / Espresso
Steamed Milk / Whipped Cream / Toasted Coconut 8

MEXICAN HOT CHOCOLATE

Kahlua / Tequila / Chocolate Syrup
Steamed Milk / Chocolate & Caramel Drizzle 8

LOCAL



COLORADO-PROUD INGREDIENTS

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 Colorado-proud suppliers:

- Barista Espresso
- The Tea Spot
- Schmidt Apiaries
- Raquelita's Tortillas
- Deby's Gluten Free Flour Mix
- Hickman's Colorado Brown Eggs
- Aspen Baking Company

- Kidstar
- Mountain High Yogurt
- Polidori Sausage Company
- Rome's Sausage Company
- Savory Spice Shop
- West Soy Tofu

SHOUT-OUTS

We love our loyal guests and thank you for these accolades and awards.

- **Best Breakfast Restaurant** — *Colorado Springs Gazette, Colorado Springs Independent & Highlands Ranch Herald*
- **Best Breakfast Spot in Colorado** — *Refinery29, MSNBC*
- **One of the Hottest New Brunch Spots** — *Eater Denver*
- **Top 10 Breakfast Spot in Fort Collins** — *The Coloradoan*

COMMUNITY MATTERS

Rocky Mountain Restaurant Group has donated thousands of dollars in support of local schools & charities. We are locally owned and use local ingredients whenever possible, and we value the local communities surrounding our restaurants.