

PANCAKE BLISS

Add 100% Pure Maple Syrup +1.99

PEACE, LOVE & PANCAKES™ FLIGHT (3)
Choose any three pancakes from below. 10.49

STRAWBERRY CHEESECAKE (3)

Fresh Strawberries / New York Style Cheesecake
Grandma's Strawberry Sauce / Whipped Cream 9.49

FRED'S HAWAIIAN (3)

Hawaiian Super Sweet Pineapple / Toasted Coconut
Cinnamon Butter / Housemade Vanilla Cream Anglaise 9.49

COLORADO BLUEBERRY STREUSEL (3)

Fresh Blueberries / Toasted Streusel / Lemon Honey Butter
Blueberry Infused Maple Syrup 9.49

CINNAMON SWIRL (3)

Cinnamon Slurry / Powdered Sugar Glaze
Cinnamon Butter 9.49

TRADITIONAL (3)

Buttermilk / Blueberry / Chocolate Chip 8.99

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 10.49

STUFFED

Fresh Brioche / Infused Cream Cheese / Caramel Drizzle
Fruit / Cream Anglaise / Maple Syrup / Whipped Cream 11.49

TRADITIONAL

Powdered Sugar / Maple Syrup 9.49

BENEDICTS

*Served with a choice of 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 12.99

TUSCAN *

Prosciutto / Tomato / Fresh Basil
Hollandaise / Balsamic Drizzle 13.49

CHICKEN & WAFFLE *

Belgian Pearl Sugar Waffle / Lightly Fried Free Range Chicken
Chili Maple Bacon Butter / Bacon Jam
Hollandaise / Maple Syrup Drizzle 14.99

GRAVLOX *

Dill Infused Cream Cheese / Cured Wild Pacific Salmon
Hollandaise / Toasted Capers / Fresh Dill
Toasted Baguette 15.99

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 9.49

GRANOLA & ROCKY MOUNTAIN YOGURT

Houseblend Granola / Rocky Mountain Yogurt
Drizzle of Colorado Honey / Seasonal Fresh Fruit 8.99

EGG WHITE FRITTATA *GFA*

Colorado Proud Egg Whites / 2 Fillings from the Right
Dressed Mixed Salad with White Balsamic Vinaigrette
Side of Seasonal Fruit 11.49

BUDDHA BOWL *GFA Vegan*

Mixed Field Greens / Baby Spinach / Tahini Goddess Dressing
Avocado / Great Northern Beans / Marinated Organic Tofu
Carrot / Cucumber / Dried Cranberries / Walnut
Sprouted Organic Quinoa 13.99

Add Cured Wild Pacific Salmon +4



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 10.79 2 Egg Option 9.99

3 EGG OMELET OR SCRAMBLE *GFA*

Colorado Proud Eggs / 2 Fillings from Below / Hash Browns
Choice of Toast / Choice of Breakfast Meat 11.49

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 Bacon, Chorizo or Portabello Mushroom 11.49
Hash browns are served in the tacos and are not served on the side.

BREAKFAST BURRITO

Green Chile Tortilla / Scrambled Eggs
Black Beans / Hash Browns / Peppers & Onions
Cheese Blend / Choice of Red (GF) or Green Chile
Choice of Bacon, Chorizo or Portabello Mushroom 12.49

BLUE CORN HUEVOS RANCHEROS * *GFA*

Black Beans / Avocado Crema / Radish / Pickled Onion
Queso Fresco / Eggs Your Style / Choice of Red (GF) or Green Chile
Choice of Bacon, Chorizo or Portabello Mushroom 11.99

CHICKEN & THE EGG *

Breaded & Lightly Fried Free Range Chicken Breast
Award-Winning Sage Sausage Gravy
2 Eggs Your Style / Hash Browns 15.99

AWARD-WINNING BUTTERMILK BISCUIT & SAGE SAUSAGE GRAVY *

Scratch Made Biscuit / Signature Sage Sausage Gravy
2 Eggs Your Style / Hash Browns 12.49

ROCKY MOUNTAIN CORNED BEEF HASH * *GFA*

2 Eggs Your Style / Slow Roasted Corned Beef
Sautéed Peppers / Jalapeno Bacon Chutney / Toast 13.49

FILLINGS

VEGGIES Fresh Basil / Fresh Spinach / Jalapeno / Red Onion
Pico de Gallo / Red Pepper / Portabello Mushroom
Roasted Garlic / Tomato .99 Avocado 1.99

CHEESES Havarti / Baby Swiss / Brie / Goat Cheese
Mild Cheddar / House Cheese Blend 1.39

MEATS Applewood Smoked Bacon / Turkey Bacon
Smoked Ham / Chicken, Green Apple & Fennel Sausage
Spiced Chorizo / Polidori Sausage / Prosciutto
Marinated Organic Tofu 1.99 Cured Wild Pacific Salmon 4

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 11.99

URBAN WHITE BEAN HUMMUS *

Colorado Multi Grain / White Bean Hummus
Sliced Avocado / Choice of Egg / Sprouted Organic Quinoa
Local Honey Drizzle 12.49

WILD PACIFIC SALMON *

Colorado Multi Grain / Smashed Avocado
Cured Wild Pacific Salmon / Choice of Egg
Queso Fresco / Sprouted Quinoa / Toasted Capers 15.99

SOUP & SALAD

HOUSEMADE SOUP OF THE DAY Cup 4.29 Bowl 6.29

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 12.99

CLUB SALAD

Lightly Fried Free Range Chicken / Mixed Field Greens
Fresh Avocado / Applewood Smoked Bacon / Pico De Gallo
Mixed Cheese / Choice of Dressing 13.99

GOURMET SANDWICHES

*Served with a choice of a cup of soup, house salad or shoestring potatoes.
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 13.49

OLD FASHIONED BURGER *

Brioche Bun / Applewood Smoked Bacon / Aged Cheddar
Sautéed Onion / Sliced Tomato / Egg Your Way / Garlic Aioli 13.49
Available on a Bed of Dressed Greens with Side of Fresh Fruit +2

ABCLT

Grilled Multi Grain / Smashed Avocado
Applewood Smoked Bacon / Melted Havarti Cheese
Mixed Baby Greens / Sliced Tomato / Mayo 12.49

ULTIMATE BLOODY MARY GRILLED CHEESE

Bloody Mary Battered & Grilled Sourdough
Horseradish Aioli / Sharp Cheddar / Havarti
Applewood Smoked Bacon / Pickles
Pepperoncini Pepper / Tomato 11.99

AVOCADO & CHEDDAR CHICKEN MELT

Brioche Bun / All Natural Free Range Chicken Breast
Avocado / Basil Aioli / Melted Cheddar
Applewood Bacon / Sliced Tomato & Onion 13.99
Choice of Grilled or Lightly Fried Free Range Chicken

SIDES

CORNED BEEF HASH 6.99

LOADED HASH BROWNS Jalapenos / Green Onions
Bacon / Melted Cheese / Crème Fraîche 5.49

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

SINGLE GOURMET PANCAKE 4.99

BREADS Brioche / Sourdough / Multi Grain / Rye
Tortilla / English Muffin 1.29 Biscuit 1.49

GLUTEN FREE ENGLISH MUFFIN 2.49

BUTTERMILK BISCUIT & SAGE SAUSAGE GRAVY 4.99

HASH BROWNS 3.99 / ONE EGG * 1.79

SEASONAL FRESH FRUIT 4.99 / SIDE OF GRAVY 1.99

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. 11.6.19*

DRINK YOUR VITAMINS

NATURAL JUICE BLENDS

THE CURE *Staff Favorite*
Pineapple / Vanilla / Orange Juice
Coconut Water 6

HEAVENLY DEW
Honeydew / Cucumber / Pineapple / Fresh Mint 6

URBAN BEET
Apple / Carrot / Beet / Ginger / Lemon 6

GINGER SPLASH
Carrot / Ginger / Honey Lemonade 6

CUCUMBER INVIGORATOR
Cucumber / Honey Lemonade 6

COLORADO HONEY LEMONADE
Colorado Honey / Lemons / Filtered Water 5

*Add Colorado Crafted Spirits
to any above drink +3*

BEVERAGES

SAN PELLEGRINO Blood Orange / Lemon 3.99

SOFT DRINK 2.75 / 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 3.69

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

COFFEE BY THE LB.

*Whole Bean or Freshly Ground 13.99
Take some home with you!*

SIGNATURE DRINKS

BREAKFAST BUZZ

ORGANIC MORNING MARGARITA *Staff Favorite*
100% Blue Agave Tequila
Housemade Organic Margarita Mix 8

 **URBAN 52**
Colorado Crafted Gin / Prosecco
San Pellegrino Limonata / Orange Juice Float 8

MORNING SCREWDRIVER
Colorado Crafted Vodka / Fresh Orange Juice
Prosecco Float 8

ULTIMATE BLOODY MARY

BUILD YOUR OWN BLOODY MARY BAR 8

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

SPARKLING MIMOSAS

What makes our mimosas sparkle? We proudly feature premium Domanda and La Marca Prosecco from the world renowned Veneto region of Northern Italy.

THE CLASSIC
Fresh Orange Juice / Prosecco 7.25

LUSCIOUS LAVENDER
Sparkling Lemon Soda / Prosecco
Lavender Syrup / Sweet Vermouth 8

MAUI WAUI *Staff Favorite*
Pineapple Vodka / Fresh Orange Juice
Prosecco 8.5

 **COCOMOSA**
Mile High Spirits Peg Leg Rum / Coconut Syrup
Prosecco / Coconut Water / Pineapple 8.5

BOTTLE SERVICE
750 ml Bottle of Domanda Prosecco
Fresh Squeezed Orange Juice 34
Add a Side of House Infused Pineapple Vodka +8

MAKE IT A MAGNUM
1.5 Ltr LaMarca Prosecco
Fresh Squeezed Orange Juice 65

FAIR TRADE COFFEE CLASSICS

CAFE LATTE
Espresso / Steamed Milk 5

CAPPUCCINO
Espresso / Steamed Milk / Foam Cap 5

HOT CHOCOLATE 4

CHAI
Big Train Spiced Chai / Steamed Milk
Filtered Water 5

CAFE MOCHA
Espresso / Dark Chocolate / Steamed Milk
Whipped Cream / Chocolate Drizzle 5

Your Coffee, Your Way +.89
Choose one of these flavored syrups:
Caramel* / Vanilla* / Hazlenut* / White Chocolate
* Available Sugar Free

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 / Whipped Cream 8

COCONUT DREAM PIE
Coconut Syrup / RumChata / Espresso
Steamed Milk / Whipped Cream / Toasted Coconut 8

MEXICAN COFFEE
Kahlua / Tequila / Whipped Cream 8



*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*

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
- Bee Squared Honey
- La Tolteca Tortillas
- Ardent Mills Flour
- Deby's Gluten Free English Muffins & Flour

- Hickman's Colorado Brown Eggs
- Aspen Baking Company
- Polidori Sausage Company
- Rome's Sausage Company
- Savory Spice Shop
- Merfs Hot Sauce
- Elevation Ketchup

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 & Fort Collins Coloradoan*
- **Best Breakfast Spot in Colorado** — *Refinery29, MSNBC*
- **One of the Hottest New Brunch Spots** — *Eater Denver*
- **Top 10 Breakfast Spots 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.