MENU

BREAKFAST

Available all day.

GIANT CINNAMON ROLL **$10**
A gorgeous, fresh-baked 6-inch wide cinnamon roll covered in sweet cream cheese icing.

BREAKFAST SANDWICH **$16**
Scrambled eggs with melted cheddar and bacon or sausage on a brioche bun.

SOUTHWEST WRAP **$13**
Scrambled eggs, avocado, arugula, diced potato/hashbrowns, cheddar jack, and honey jalapeno aioli wrapped in a spinach tortilla.

CREPES **$14**
Choose mixed berry, chocolate, or savory.

COFFEE, ESPRESSO & DAYMAKERS

AMERICANO **$4**
16 oz / add'l .50 cents for iced.

CAPPUCCINO OR LATTE **$5**
16 oz / add'l .50 cents for iced.

ESPRESSO / BREVE **$4**
Double shot / with steamed half-and-half.

COFFEE & KAHLUA OR IRISH CREAM **$9**
Kahlua rum or Irish cream liquor with espresso coffee, and whipped cream.

SOFT DRINKS

VARIETY OF SOFT DRINKS .... **PRICE VARIES**

BOTTLED WATER: SPARKLING OR STILL **$4**

Some of what we serve can be prepared gluten-friendly, just ask. Alert your server if you have any special dietary restrictions, allergies or concerns. We do our best to accommodate dietary requests but cannot guarantee the absence of cross contamination. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

LUNCH

Served with kettle chips and a pickle.

GRILLED ANGUS BURGER **$16**
1/3 pound patty with your choice of cheddar, Swiss, or provolone. Served on a toasted Colorado Harvest Moon brioche bun with lettuce, tomato, red onion and a side of our famous house-made honey jalapeño aioli. Add applewood-smoked bacon for $4. Add an add'l 1/3 lb. patty for $5.

VEGGIE WRAP **$16**
Avocado, cucumber, lettuce, tomato, red onion, feta, olive tapenade, and tzaziki on a spinach wrap.

SIGNATURE SALAD **$14**
Crisp garden greens, candied nuts, applewood-smoked bacon, feta, croutons, tomato, cucumber and onion. Your choice of ranch, champagne vinaigrette or raspberry vinaigrette.

CHEF'S SPECIAL .... **PRICE VARIES**
Ask about our daily special.

TREATS

ICE CREAM .... **$3/$6**
A variety of flavors.

PASTRIES .... **PRICES VARY**
A seasonal selection.

FROM THE BAR

SPIKED SELTZER **$6**
Black cherry or lime.

BLOODY MARY **$10**
Vodka with a spicy tomato juice, garnished with bacon.

HOUSE WINE **$11**
Chardonnay, Riesling, Cabernet, or Merlot.

MIMOSA **$14**
Prosecco with orange juice.

PROSECCO OR SPARKLING PEACH **$14**
Sparkling wine.

COLORADO CRAFT BEER **$8**

DOMESTIC BEER **$7**