

# FIRESIDE KITCHEN

## BRUNCH MENU

### BREAKFAST FAVORITES

 **WHITE CHOCOLATE FRENCH TOAST 13**

fresh berry compote, vanilla butter, whipped cream, maple syrup

**CLASSIC BUTTERMILK PANCAKES 12**

whipped butter, maple syrup

**CLASSIC DENVER OMELET\* 13**

peppers, ham, onions, Cheddar cheese

**FIRESIDE BREAKFAST\* 14**

two eggs any style, breakfast potatoes, choice of applewood-smoked bacon or sausage patties, choice of toasted bread with butter and fruit preserves add a 6 oz. NY strip 12

 **SMOKED SALMON BREAKFAST TOAST\* 15**

fried eggs, smoked salmon, feta cheese, radish, arugula, lemon dressing, cracked pepper, avocado schmear, brioche

### STARTERS

**CHICKEN WINGS 11**

choice of traditional Buffalo sauce, BBQ sauce or spicy Filipino adobo glaze, choice of ranch or blue cheese dressing

**SPINACH ARTICHOKE DIP 14**

spinach, artichoke hearts, mozzarella cheese, arugula, blistered tomatoes, house-made tri-color tortilla chips

**SOUP DU JOUR 6 CUP / 8 BOWL**

inquire for the soup of the day

 **BUFFALO CHICKEN FLATBREAD 14**

blue cheese, herbed buttermilk cream

**CAPRESE FLATBREAD 14**

heirloom tomato, marinara sauce, fresh mozzarella cheese, basil

**COLORADO GREEN CHILI 9**

chef's signature pork green chili, flour tortillas

**CHEESE QUESADILLA 10**

add pulled chicken 4

### SALADS

**FARMERS MARKET SALAD GF 10**

local lettuce, shaved vegetables, choice of ranch, blue cheese, Italian, Thousand Island or oil & vinegar

**ASIAN SALAD 15**

Napa cabbage, bok choy, cashews, bell pepper, carrot, radish, cucumber, basil, mint, cilantro, ginger sesame vinaigrette

**CAESAR SALAD 12**

romaine lettuce, creamy garlic caper dressing, Parmigiano-Reggiano cheese, biscuit croutons, marinated white anchovy

**ADD-ONS**

pulled chicken 4, sautéed shrimp\* 7, two crispy fried chicken tenders 6 or salmon\* 9

### BURGERS & SANDWICHES

choice of fries, onion rings, sweet potato fries or small farmers market salad 5

**FIRESIDE BURGER\* 14**

pickles, lettuce, tomato, red onion, brioche bun, choice of Tillamook White Cheddar, gorgonzola, pepper jack or Gruyère cheese add fried egg 2, applewood-smoked bacon 2, mushrooms 3, Colorado green chile 4, avocado 2

**CUBAN SANDWICH 15**

sliced pork, ham, Swiss cheese, pickles, beer mustard, rustic bread

**CLASSIC REUBEN 15**

house-cured corned beef, Thousand Island dressing, sauerkraut, toasted rye bread

 **SPICY FILIPINO ADOBO CHICKEN SANDWICH 15**

hot fried Koji chicken thighs, spicy Filipino adobo sauce, house-made pickles, green leaf lettuce, scallion aioli, house-made brioche bread

### ENTRÉES

**ROASTED CHICKEN BREAST GF 19**

roasted red potatoes, garlic spinach, chicken and thyme velouté

**FISH & CHIPS 14**

beer battered cod, Cajun remoulade, malt vinegar, fries

**BLACK HAWK GREEN CHILI BURRITO\* 15**

eggs, peppers, onions, bacon, potatoes, flour tortilla, cheese, green chili

**STEAK FRITES\* GF 29**

grilled 12 oz. NY strip, maître d' hotel butter, fries, arugula, jus

 **PASTA CARBONARA 19**

house-made pasta, bacon, peas, mushrooms, Parmesan cream, crostini add pulled chicken 4 or shrimp\* 7

 =Chef's Signature Items    **GF**=Gluten free

\*We use only the highest quality ingredients; these items may be cooked to order, however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Our kitchen offers products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.

Parties of 6 or more have an automatic gratuity charge of 20%. Check may be split up to three times.