

FIRESIDE KITCHEN

TO-GO BREAKFAST MENU

7:00AM – 11:00AM DAILY

FRESH MORNINGS

FIRESIDE GRANOLA 12

house-made granola, Greek yogurt, mint, CO honeycomb, açai berry compote



SPICED APRICOT STEEL CUT OATS 12

steel cut oatmeal, spiced bourbon apricots, chia seeds, toasted walnuts

SWEET STUFF

CLASSIC BUTTERMILK PANCAKES 12

whipped butter, maple syrup

🔥 WHITE CHOCOLATE FRENCH TOAST 12

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



OMELETS

served with house-made breakfast potatoes and choice of toasted bread with butter and fruit preserves

CREATE YOUR OWN OMELET* 14

choice of 3 items folded into three eggs (ham, bacon, sausage, mushrooms, peppers, onions, tomatoes, spinach, Cheddar cheese, Swiss cheese) additional items are 1 each

CLASSIC DENVER OMELET* 13

peppers, ham, onions, Cheddar cheese

🔥 EGG WHITE OMELET* 14

onions, peppers, asparagus, mushrooms, Swiss cheese



GREAT MORNING HITS

CLASSIC EGGS BENEDICT* 13

two poached eggs, Canadian bacon, toasted English muffin, house-made breakfast potatoes, rich Hollandaise sauce

OSCAR PRIME RIB BENEDICT* 15

two poached eggs, crab, prime rib, asparagus tips, toasted English muffin, house-made breakfast potatoes, béarnaise sauce

🔥 SMOKED SALMON BREAKFAST TOAST* 15

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

🔥 HANGOVER SKILLET 16

sausage gravy on breakfast potatoes, smothered in green chili, cheese, two eggs any style, bacon

BLACK HAWK GREEN CHILI BURRITO* 15

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

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

SIDES

SAUSAGE OR BACON 5

TURKEY BACON 6

BISCUIT & GRAVY 4

GREEN PORK CHILI 5

BREAKFAST POTATOES 5

SAUSAGE GRAVY 3

SEASONAL FRUIT 5

SEASONAL BERRIES 6

🔥 =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.

FIRESIDE KITCHEN

TO-GO 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

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

SOUP DU JOUR 6 CUP / 8 BOWL

inquire for the soup of the day

SPINACH ARTICHOKE DIP 14

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

COLORADO GREEN CHILI 9

chef's signature pork green chili, flour tortillas

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

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

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FIRESIDE KITCHEN

TO-GO LUNCH MENU

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



CHEESE QUESADILLA 11

add pulled chicken 4

GREEN CHILI CHEESE FRIES 10

pork green chili, Cheddar cheese

SOUP DU JOUR 6 CUP / 8 BOWL

inquire for the soup of the day

COLORADO GREEN CHILI 9

chef's signature pork green chili, flour tortillas

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

PASTA CARBONARA 19

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



STEAK FRITES* GF 29

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

BLACK HAWK GREEN CHILI BURRITO* 15

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

CHICKEN PARMESAN 25

house-made pasta, farmers market vegetables, fire-roasted marinara sauce

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FIRESIDE KITCHEN

TO-GO DINNER MENU

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



GREEN CHILI CHEESE FRIES 10

pork green chili, Cheddar cheese

SOUP DU JOUR 6 CUP / 8 BOWL

inquire for the soup of the day

COLORADO GREEN CHILI 9

chef's signature pork green chili, flour tortillas

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

🔥 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 24

roasted red potatoes, garlic spinach, chicken and thyme velouté

🔥 PASTA CARBONARA 19

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

SEARED SALMON* 28

orange soy glaze, jasmine rice, shiitake mushroom, broccolini

CHICKEN PARMESAN 25

house-made pasta, farmers market vegetables, fire-roasted marinara sauce

GRILLED PORK CHOP* 23

BBQ baked gigantes beans, asparagus tips

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



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FIRESIDE KITCHEN

DRINK MENU

WINES

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- KENDALL-JACKSON VINTNER'S RESERVE ROSÉ 12/44
 - KENDALL-JACKSON VINTNER'S RESERVE SAUVIGNON BLANC 12/44
 - KENDALL-JACKSON VINTNER'S RESERVE PINOT GRIS 13/46
 - KENDALL-JACKSON VINTNER'S RESERVE RIESLING 13/44
 - KENDALL-JACKSON VINTNER'S RESERVE CHARDONNAY 12/44
 - KENDALL-JACKSON VINTNER'S RESERVE MERLOT 12/44
 - KENDALL-JACKSON VINTNER'S RESERVE PINOT NOIR 12/44
 - KENDALL-JACKSON VINTNER'S RESERVE RED BLEND 12/44
 - KENDALL-JACKSON VINTNER'S RESERVE CABERNET SAUVIGNON 12/45

FIRESIDE COCKTAILS 13

BLOODY MARY

New Amsterdam vodka, house mix of tomato juice, spices

MIMOSA

Wycliff Champagne, orange juice

MARTINI

New Amsterdam gin or vodka, vermouth, garnished with an olive or a lemon twist

RUM SOUR

Captain Morgan Black Spiced rum, lemon juice, simple syrup

VODKA COLLINS

New Amsterdam vodka, simple syrup, lemon juice, soda water or ginger beer

TOM COLLINS

New Amsterdam gin, lemon, soda water

PALOMA

Sauza tequila, grapefruit and lime juices

WHISKEY SOUR

Jim Beam bourbon, lemon juice, sugar

DARK AND STORMY

Captain Morgan Black Spiced rum, ginger beer

YOUR FAVE MULE

your choice of vodka, tequila, gin or whiskey, lime juice, ginger beer

DOMESTIC BEERS 8

- BUD LIGHT
- COORS LIGHT
- NEW BELGIUM FAT TIRE
- MICHELOB ULTRA

CRAFT BEERS 9

- COLORADO COLORFUL PALE ALE
- BLUE MOON BELGIAN WHITE
- LAGUNITAS IPA
- ANGRY ORCHARD CRISP APPLE HARD CIDER

IMPORT BEERS 9

- HEINEKEN
- CORONA EXTRA
- STELLA ARTOIS

BEVERAGES

JUICES SMALL 5 | LARGE 6

apple, pineapple, orange, cranberry, tomato, lemonade

MILK SMALL 5 | LARGE 6

SAN PELLEGRINO 7

NAKED JUICES 7

Green Machine, Mighty Mango, Berry Blast

COFFEE 4

HOT TEA 4

ICED TEA 4

COCA-COLA PRODUCTS 4