

# 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

#### CHILAQUILES\* 16

crispy corn tortilla, roasted tomato salsa, cilantro, two eggs any style, breakfast potatoes

#### 🔥 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, miso 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

#### **CLASSIC REUBEN** 15

house-cured corned beef, Thousand Island dressing, sauerkraut, toasted rye 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 PRIMAVERA** 19

house-made pasta, pesto, oven-dried tomato, asparagus tips, spinach, Parmesan cheese, 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, miso 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

#### CLASSIC REUBEN 15

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

### ENTRÉES

#### FISH & CHIPS 14

beer battered cod, Cajun remoulade, malt vinegar, fries

#### 🔥 PASTA PRIMAVERA 19

house-made pasta, pesto, oven-dried tomato, asparagus tips, spinach, Parmesan cheese, crostini add pulled chicken 4 or 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, miso 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\* 10

### 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

#### 🔥 PASTA PRIMAVERA 19

house-made pasta, pesto, oven-dried tomato, asparagus tips, spinach, Parmesan cheese, crostini add pulled chicken 4 or 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

#### SMOKED BBQ RIBS\*

22 HALF RACK | 31 FULL RACK

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

#### 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

- 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 CRAFT BEERS 9 IMPORT BEERS 9

BUD LIGHT  
COORS LIGHT  
NEW BELGIUM FAT TIRE  
MICHELOB ULTRA

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

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