

FIRESIDE KITCHEN

BREAKFAST MENU

7:00AM – 11:00AM DAILY

FRESH MORNINGS

FIRESIDE GRANOLA 11

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

SPICED APRICOT STEEL CUT OATS 11

steel cut oatmeal, spiced bourbon apricots, chia seeds, toasted walnuts
add milk 1

SWEET STUFF

CLASSIC BUTTERMILK PANCAKES 12

whipped butter, maple syrup

JAMES PEAK FOREST BERRY WAFFLE 12

fresh berries, crème anglaise

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

GREAT MORNING HITS

SPINACH MUSHROOM FRITTATA* 14

spinach, mushroom, onion, potato hash

CORNED BEEF HASH* 13

two eggs any style, red potatoes, spinach

HUEVOS RANCHEROS 17

crispy corn tortilla, pinto beans, chorizo, two eggs any style, avocado, salsa, cilantro

HANGOVER SKILLET 16

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

BLACK HAWK GREEN CHILI BURRITO* 17

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

BACON, EGG AND CHEESE SANDWICH* 13

bacon, scrambled eggs, Cheddar cheese, brioche

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 14

SIDES

SAUSAGE OR BACON 5

TURKEY BACON 6

BISCUIT & GRAVY 4

GREEN PORK CHILI 5

BREAKFAST POTATOES 5

SAUSAGE GRAVY 4

SEASONAL FRUIT 5

SEASONAL BERRIES 5

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

All To-Go Items will incur a 10% surcharge.

*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

BRUNCH MENU

BREAKFAST FAVORITES

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 14

STARTERS

CHICKEN WINGS 12

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

CHICKEN TENDERS 12

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

 **SPINACH ARTICHOKE DIP 16**

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

PESTO FLATBREAD 16

pesto, mozzarella cheese, artichokes,
roasted red pepper, cherry tomatoes, mushrooms
add pulled chicken 4 or bacon 4

 **COLORADO GREEN CHILI 10**

chef's signature pork green chili, flour tortillas

GREEN CHILI CHEESE FRIES 13

pork green chili, Cheddar cheese, sour cream, scallions

CHEESE QUESADILLA 12

add pulled chicken 4, taco meat 4 or sautéed shrimp* 7

SOUP DU JOUR 9 BOWL

inquire for the soup of the day

SALADS

FARMERS MARKET SALAD GF 11

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

ASIAN SALAD 16

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

CAESAR SALAD 13

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* 16

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

PHILLY DIP 18

shredded beef, onions, peppers, mozzarella cheese,
horseradish sour cream, au jus, hoagie roll

 **SPICY FILIPINO ADOBO
CHICKEN SANDWICH 17**

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

CLASSIC REUBEN 17

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

BACON, EGG AND CHEESE SANDWICH* 13

bacon, scrambled eggs, Cheddar cheese, brioche

ENTRÉES

FISH & CHIPS 16

beer battered cod, Cajun remoulade,
malt vinegar, fries

 **BLACK HAWK GREEN CHILI BURRITO* 17**

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

STEAK FRITES* GF 34

grilled 12 oz. NY strip, maître d' hotel butter,
fries, arugula, Champagne lemon vinaigrette

 **PASTA PRIMAVERA 21**

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

LUNCH MENU

STARTERS

CHICKEN WINGS 12

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

CHICKEN TENDERS 12

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

SPINACH ARTICHOKE DIP 16

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

GREEN CHILI CHEESE FRIES 13

pork green chili, Cheddar cheese, scallions, sour cream

PESTO FLATBREAD 16

pesto, mozzarella cheese, artichokes, roasted red pepper, cherry tomatoes, mushrooms
add pulled chicken 4 or bacon 4

SOUP DU JOUR 9 BOWL

inquire for the soup of the day

COLORADO GREEN CHILI 10

chef's signature pork green chili, flour tortillas

CHEESE QUESADILLA 12

add pulled chicken 4, taco meat 4 or sautéed shrimp* 7

SALADS

FARMERS MARKET SALAD GF 11

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

ASIAN SALAD 16

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

CAESAR SALAD 13

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* 16

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

PHILLY DIP 18

shredded beef, onions, peppers, mozzarella cheese, horseradish sour cream, au jus, hoagie roll

BACON, EGG AND CHEESE SANDWICH 13

bacon, scrambled eggs, Cheddar cheese, brioche bun

CLASSIC REUBEN 17

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

SPICY FILIPINO ADOBO

CHICKEN SANDWICH 17

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

ENTRÉES

FISH & CHIPS 16

beer battered cod, Cajun remoulade, malt vinegar, fries

BLACK HAWK GREEN CHILI BURRITO* 17

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

PHỞ ĐẶC BIỆT* GF 22

rice stick noodles, beef meatball, tripe, beef brisket, sliced sirloin, scallion, yellow onion, beef broth. side of bean sprouts, Thai chili, lime, hoisin sauce, Thai basil

PASTA PRIMAVERA 21

house-made pasta, pesto, oven-dried tomato, asparagus tips, spinach, Parmesan cheese, crostini
add pulled chicken 4, add shrimp* 7

ROASTED CHICKEN BREAST GF 21

red potatoes, garlic spinach, chicken and thyme velouté

STEAK FRITES* GF 34

grilled 12 oz. NY strip, maître d' hotel butter, fries, arugula, Champagne lemon vinaigrette

CHICKEN PARMESAN 28

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

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FIRESIDE KITCHEN

DINNER MENU

STARTERS

CHICKEN WINGS 12

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

CHICKEN TENDERS 12

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

SPINACH ARTICHOKE DIP 16

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

COLORADO GREEN CHILI 10

chef's signature pork green chili, flour tortillas

LOLO'S BRUSSELS SPROUTS 12

honey fish soy sauce, apple cider vinegar, Granny Smith apples

GREEN CHILI CHEESE FRIES 13

pork green chili, Cheddar cheese, scallions, sour cream

PESTO FLATBREAD 16

pesto, mozzarella cheese, artichokes, roasted red pepper, cherry tomatoes, mushrooms
add pulled chicken 4 or bacon 4

SOUP DU JOUR 9 BOWL

inquire for the soup of the day

SALADS

FARMERS MARKET SALAD GF 11

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

ASIAN SALAD 16

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

CAESAR SALAD 13

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* 16

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 17

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

PHILLY DIP 18

shredded beef, onions, peppers, mozzarella cheese, horseradish sour cream, au jus, hoagie roll

SPICY FILIPINO ADOBO CHICKEN SANDWICH 17

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

ENTRÉES

PHỞ ĐẶC BIỆT* GF 22

rice stick noodles, beef meatball, tripe, beef brisket, sliced sirloin, scallion, yellow onion, beef broth. side of bean sprouts, Thai chili, lime, hoisin sauce, Thai basil

PASTA PRIMAVERA 21

house-made pasta, pesto, oven-dried tomato, asparagus tips, spinach, Parmesan cheese, crostini
add pulled chicken 4, add shrimp* 7

SEARED SALMON* 31

orange soy glaze, jasmine rice, shiitake mushroom, broccolini

CHICKEN PARMESAN 28

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

KOREAN SHORT RIBS* 23

marinated Korean short ribs, white rice, green onions, sesame seeds, sweet & spicy teriyaki sauce

BLACK HAWK GREEN CHILI BURRITO* 17

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


STEAK FRITES* GF 34

grilled 12 oz. NY strip, maître d' hotel butter, fries, arugula, Champagne lemon vinaigrette

SNOW CRAB MP

FRIDAY-SUNDAY ONLY

steamed crab legs, clarified butter, lemon

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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