

FIRESIDE KITCHEN

BREAKFAST MENU

7:00AM – 11:00AM DAILY

FRESH MORNINGS

FIRESIDE GRANOLA 12

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

APPLE & STRAWBERRY JAM STEEL CUT OATS 13

steel cut oatmeal, apple & strawberry homemade jam, chia seeds, candied pecans

SWEET STUFF

CLASSIC BUTTERMILK PANCAKES 12

whipped butter, maple syrup

JAMES PEAK FOREST BERRY WAFFLE 12

fresh berries, crème anglaise

🔥 WHITE CHOCOLATE FRENCH TOAST 14

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

OMELETS

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

🔥 MEAT LOVERS OMELET* 14

diced ham, diced sausage, bacon bits, Cheddar cheese

GREAT MORNING HITS

CLASSIC EGGS BENEDICT* 14

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

🔥 SPINACH MUSHROOM FRITTATA* 14

spinach, mushroom, onion, potato hash

SMOKED SALMON BREAKFAST TOAST* 17

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

CORNED BEEF HASH* 13

two eggs any style, red potatoes, spinach

🔥 SPINACH & BACON QUICHE* 18

caramelized shallots, crispy bacon, spinach, feta cheese, fresh eggs

🔥 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 & 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 & fruit preserves
add a 6 oz. NY strip 14

SIDES

SAUSAGE OR BACON 5

TURKEY BACON 6

SLICED HAM 5

BISCUIT & GRAVY 4

GREEN PORK CHILI 5

BREAKFAST POTATOES 5

SAUSAGE GRAVY 4

SEASONAL MIXED FRUIT 6

🔥=Chef's Signature Items GF=Gluten free

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


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FIRESIDE KITCHEN

BRUNCH MENU

BREAKFAST FAVORITES

 **WHITE CHOCOLATE FRENCH TOAST** 14
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

 **SPINACH & BACON QUICHE*** 18
caramelized shallots, crispy bacon, spinach,
feta cheese, fresh eggs

SMOKED SALMON BREAKFAST TOAST* 17
fried eggs, smoked salmon, feta cheese, radish, arugula,
lemon dressing, cracked pepper, avocado schmear, brioche

FIRESIDE BREAKFAST* 14

two eggs any style, breakfast potatoes, choice of applewood-smoked bacon or sausage patties,
choice of toasted bread with butter & fruit preserves
add a 6 oz. NY strip 14

STARTERS

CHICKEN WINGS 12
choice of traditional Buffalo sauce, BBQ sauce,
sweet heat dry rub 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

CREAMY SPINACH & ARTICHOKE DIP 16
spinach, artichoke hearts, arugula, asiago cheese,
cream cheese, house-made tri-color tortilla chips

 **WHITE CHICKEN FLATBREAD** 15
garlic cream sauce, caramelized red onion, pulled chicken,
red peppers, spinach, mozzarella cheese

TOASTED SESAME HUMMUS 16
chef's signature hummus, toasted pita bread,
seasonal vegetables

 **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, steak*7 or
sautéed shrimp* 7

SOUP DU JOUR 6 CUP / 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, croutons, fried capers

COBB SALAD 17
spring mix, hard boiled eggs, cherry tomatoes, avocado,
cucumbers, bacon bits, blue cheese crumbles, pulled chicken,
blue cheese dressing

ADD-ONS

pulled chicken 4, sautéed shrimp* 7, two crispy fried chicken tenders 6, salmon* 9 or steak* 12

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

CLASSIC REUBEN 17
house-cured corned beef, Thousand Island dressing,
sauerkraut, toasted rye bread

CHICKEN, BACON & RANCH WRAP 19
crispy chicken, bacon bits, spring mix, cucumber, red peppers,
avocado, cherry tomatoes, Cheddar cheese, sesame seeds,
ranch dressing

BACON, EGG & CHEESE SANDWICH* 13
bacon, scrambled eggs, Cheddar cheese, brioche

 **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

SOUTHWEST CHICKEN RICE BOWL GF 21
white rice, chipotle aioli, blackened chicken breast, avocado,
black bean salsa, cilantro, roasted red peppers, shishito
peppers, jalapeño, lime wedges, crispy tri-colored tortilla strips

FISH & CHIPS 16
beer battered cod, Cajun remoulade, malt vinegar, fries

 **PASTA PRIMAVERA** 21
house-made pasta, pesto, artichoke, roasted red peppers, cherry tomatoes, asparagus tips, spinach, Parmesan cheese, crostini
add pulled chicken 4 or shrimp* 7

 **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

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

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

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FIRESIDE KITCHEN

LUNCH MENU

STARTERS

CHICKEN WINGS 12

choice of traditional Buffalo sauce, BBQ sauce, sweet heat dry rub 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

CREAMY SPINACH & ARTICHOKE DIP 16

spinach, artichoke hearts, arugula, asiago cheese, cream cheese, house-made tri color tortilla chips

GREEN CHILI CHEESE FRIES 13

pork green chili, Cheddar cheese, scallions, sour cream

🔥 WHITE CHICKEN FLATBREAD 15

garlic cream sauce, caramelized red onion, pulled chicken, red peppers, spinach, mozzarella cheese

TOASTED SESAME HUMMUS 16

chef's signature hummus, toasted pita bread, seasonal vegetables

SOUP DU JOUR 6 CUP / 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, steak* 7 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

🔥 TACO SALAD 16

crispy tortilla, cherry tomato, cheddar cheese, ground beef, sour cream, guacamole, lemon coriander vinaigrette
add extra guacamole 3

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, croutons, fried capers

COBB SALAD 17

spring mix, hard boiled eggs, cherry tomatoes, avocado, cucumbers, bacon bits, blue cheese crumbles, pulled chicken, blue cheese dressing

ADD-ONS

pulled chicken 4, sautéed shrimp* 7,
two crispy fried chicken tenders 6, salmon* 9
or steak* 12

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 & CHEESE SANDWICH 13

bacon, scrambled eggs, Cheddar cheese, brioche bun

CHICKEN, BACON & RANCH WRAP 19

crispy chicken, bacon bits, spring mix, cucumber, red peppers, avocado, cherry tomatoes, Cheddar cheese, sesame seeds, ranch dressing

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

SOUTHWEST CHICKEN RICE BOWL GF 21

white rice, chipotle aioli, blackened chicken breast, avocado, black bean salsa, cilantro, roasted red peppers, shishito peppers, jalapeño, lime wedges, crispy tri-colored tortilla strips

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

🔥 PASTA PRIMAVERA 21

house-made pasta, pesto, artichoke, roasted red peppers, cherry tomatoes, asparagus tips, spinach, Parmesan cheese, crostini
add pulled chicken 4, add shrimp* 7

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, sweet heat dry rub 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

CREAMY SPINACH & ARTICHOKE DIP 16

spinach, artichoke hearts, arugula, asiago cheese, cream cheese, house-made tri color tortilla chips

WHITE CHICKEN FLATBREAD 15

garlic cream sauce, caramelized red onion, pulled chicken, red peppers, spinach, mozzarella cheese

COLORADO GREEN CHILI 10

chef's signature pork green chili, flour tortillas

BRUSSELS SPROUTS 12

honey, fish sauce, soy vinaigrette, shaved apple

TOASTED SESAME HUMMUS 16

chef's signature hummus, toasted pita bread, seasonal vegetables

GREEN CHILI CHEESE FRIES 13

pork green chili, Cheddar cheese, scallions, sour cream

CHEESE QUESADILLA 12

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

SOUP DU JOUR 6 CUP / 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

TACO SALAD 16

crispy tortilla, cherry tomato, cheddar cheese, ground beef, sour cream, guacamole, lemon coriander vinaigrette
add extra guacamole 3

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, croutons, fried capers

COBB SALAD 17

spring mix, hard boiled eggs, cherry tomatoes, avocado, cucumbers, bacon bits, blue cheese crumbles, pulled chicken, blue cheese dressing

ADD-ONS

pulled chicken 4, sautéed shrimp* 7, two crispy fried chicken tenders 6, salmon* 9 or steak* 12

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

CHICKEN, BACON & RANCH WRAP 19

crispy chicken, bacon bits, spring mix, cucumber, red peppers, avocado, cherry tomatoes, Cheddar cheese, sesame seeds, ranch dressing

ENTRÉES

PHỞ DẶC 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, artichoke, roasted red peppers, cherry tomatoes, 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

GRILLED ROSEMARY PORK CHOP* 28

marinated bone-in pork chop, mashed potato, honey roasted carrots

CHICKEN POT PIE 28

creamy chicken sauce with mixed vegetables inside of crispy puff pastry

KOREAN SHORT RIBS* 27

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

HICKORY-ROASTED PRIME RIB* GF 32

FRIDAY & SATURDAY ONLY
garlic mashed potatoes, farmers market vegetables, jus, horseradish cream

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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