



WINTER 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

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 12

SMOKED SALMON BREAKFAST TOAST 15
fried eggs, smoked salmon, feta, radish,
arugula, lemon dressing, cracked pepper,
avocado schmear, brioche

STARTERS

CHICKEN WINGS 11
choice of traditional Buffalo sauce, barbecue sauce,
sweet heat dry rub, or spicy Filipino adobo glaze,
choice of ranch or blue cheese dressing

SPINACH ARTICHOKE DIP 14
spinach, artichoke hearts, mozzarella,
arugula, blistered tomatoes, house-made
tri-color tortilla chips

SOUP DU JOUR 6 CUP / 8 BOWL
inquire for the soup of the day

🔥 BUTTERNUT SQUASH FLATBREAD 14
prosciutto, goat cheese, sage,
pickled red onion, arugula
add pulled chicken 4

CAPRESE FLATBREAD 14
heirloom tomato, marinara, fresh mozzarella, basil

COLORADO GREEN CHILE 9
chef's signature pork green chili, flour tortillas

CHEESE QUESADILLA 10
add pulled chicken 4

SALADS

FARMER'S MARKET GF 10
local lettuces, shaved vegetables,
choice of ranch, blue cheese,
Italian, thousand island or oil & vinegar

ASIAN 15
Napa cabbage, bok choy, cashews, bell pepper,
carrot, daikon radish, cucumber, basil, mint,
cilantro, ginger sesame vinaigrette

CAESAR 12
romaine lettuce, creamy garlic caper dressing,
Parmigiano-Reggiano, 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 farmer's market salad 5

FIRESIDE BURGER* 14
pickles, lettuce, tomato, red onion,
brioche bun, choice of Tillamook White Cheddar,
gorgonzola, pepper jack or Gruyère
add fried egg 2, applewood-smoked bacon 2,
mushrooms 3, Colorado green chile 4 or 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

ROAST CHICKEN BREAST GF 19
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, au 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; however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 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.



DRINKS

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, 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 or Lemonade
- MILK** SMALL 5 | LARGE 6
- SAN PELLEGRINO** 7

- NAKED JUICES** 7
Green Machine, Mighty Mango or Berry Blast
- COFFEE** 4
- HOT TEA** 4
- ICED TEA** 4
- COCA-COLA PRODUCTS** 4