



# BREAKFAST

7AM-12PM

## FRESH MORNINGS

### FIRESIDE GRANOLA \$12

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

### APPLE & STRAWBERRY JAM STEEL CUT OATS \$12

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



### MANGO CRUNCH FRENCH TOAST \$18

fresh diced mango, cinnamon sugar graham cracker crumble, warm mango sauce, butter, whipped cream, maple syrup

## GREAT MORNING HITS

### CLASSIC EGGS BENEDICT\* \$14

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



### SPINACH & BACON QUICHE\* \$18

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

### HANGOVER SKILLET\* \$16

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

### MARKET SKILLET\* \$16

red peppers, diced onions, mushrooms, spinach, breakfast potatoes, two eggs any style, choice of bacon, sausage or ham

### SMOKED SALMON LOX\* \$24

toasted bagel, smoked salmon, dill & chive cream cheese, thinly sliced tomatoes, red onions, capers

### SMOKED SALMON BREAKFAST TOAST\* \$17

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

### BLACK HAWK GREEN CHILE BURRITO\* \$18

eggs, peppers, onions, bacon, breakfast potatoes, flour tortilla, cheese, green pork chile

### BACON, EGG & CHEESE SANDWICH\* \$16

bacon, scrambled eggs, Cheddar cheese on a brioche bun with breakfast potatoes

### COUNTRY FRIED CHICKEN\* \$17

crispy fried chicken, country gravy, breakfast potatoes, two eggs any style, choice of toasted bread with butter & fruit preserves

### FIRESIDE BREAKFAST\* \$15

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



### CHEF'S SIGNATURE ITEM

## OMELETS

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

### CREATE YOUR OWN OMELET\* \$15

choice of 3 items folded into fluffy eggs  
diced ham, bacon, sausage, mushrooms, peppers, onions, tomatoes, spinach, Cheddar, Swiss  
additional fillings are \$1 each

### CLASSIC DENVER OMELET\* \$14

diced ham, peppers, onions, Cheddar cheese



### MEAT LOVERS OMELET\* \$14

diced ham, diced sausage, bacon bits, Cheddar cheese



### FARMHOUSE OMELET\* \$14

mushrooms, peppers, onions, spinach, feta cheese

## SIDES

### SAUSAGE OR BACON \$5

### BREAKFAST POTATOES \$5

### SEASONAL MIXED FRUIT \$6

### TURKEY BACON \$6

### SLICED HAM \$5

### BISCUITS & GRAVY \$5

### GREEN PORK CHILI \$5

### SAUSAGE GRAVY \$5

## BREAD

### ENGLISH MUFFIN

### SOURDOUGH

### MULTI-GRAIN WITH OATS

### WHEAT

### RYE

### BRIOCHE

\*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 & 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.



# DRINK MENU

## WINE

GLASS / BOTTLE

### KENDALL-JACKSON

VINTNER'S RESERVE ROSÉ \$12 / \$44

SAUVIGNON BLANC \$12 / \$44

PINOT GRIS \$13 / \$46

RIESLING \$13 / \$44

CHARDONNAY \$12 / \$44

MERLOT \$12 / \$44

PINOT NOIR \$12 / \$44

CABERNET SAUVIGNON \$12 / \$45

## BEER

DOMESTIC \$8

MILLER LITE

COORS LIGHT

BUD LIGHT

NEW BELGIUM FAT TIRE ALE

MICHELOB ULTRA

CRAFT \$9

DALE'S PALE ALE

BLUE MOON BELGIAN WHITE

STONE IPA

ANGRY ORCHARD CRISP APPLE HARD CIDER

IMPORT \$9

HEINEKEN ORIGINAL

CORONA EXTRA

STELLA ARTOIS

## FIRESIDE COCKTAILS \$13

### BLOODY MARY

New Amsterdam vodka, house mix of tomato juice & spices

### MIMOSA

Wycliff Brut California Champagne & orange juice

### MARTINI

New Amsterdam Gin or Vodka, vermouth, garnished with an olive or lemon twist

### RUM SOUR

Captain Morgan Black Spiced rum, lemon juice, soda water or ginger beer

### VODKA COLLINS

New Amsterdam gin, lemon, soda water

### PALOMA

el Jimador tequila, grapefruit & lime juice

### WHISKEY SOUR

Jim Beam Bourbon, lemon juice, sugar

### DARK & STORMY

Captain Morgan Black Spiced rum & ginger beer

### YOUR FAVE MULE

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

## BEVERAGES

JUICES Small \$5/Large \$6

APPLE, PINEAPPLE, ORANGE, CRANBERRY, TOMATO, LEMONADE

NAKED JUICES \$7

GREEN MACHINE, MIGHTY MANGO, BERRY BLAST

MILK Small \$5/Large \$6

S. PELLEGRINO \$7

COFFEE \$4

HOT TEA \$4

ICED TEA \$4

COCA-COLA PRODUCTS \$4

ENERGY DRINKS \$7

RED BULL ENERGY DRINK, RED BULL SUGARFREE, RED BULL YELLOW EDITION (TROPICAL), RED BULL RED EDITION (RED)