



## BRUNCH SUMMER 2021

11:00AM-4:00PM SATURDAY AND SUNDAY

### BREAKFAST FAVORITES

**BRIOCHE FRENCH TOAST 10**  
fresh berries, strawberry butter,  
whipped cream, maple syrup

**CLASSIC BUTTERMILK PANCAKES 12**  
whipped butter, maple syrup

**CLASSIC DENVER OMELET 13**  
peppers, ham, onions, Cheddar

**SMOKED PRIME RIB HASH SKILLET 14**  
potato hash, pork green chile, two eggs any style,  
chive Hollandaise

**SMOKED SALMON BREAKFAST TOAST 14**  
fried eggs, smoked salmon, feta, radish,  
arugula, lemon dressing, cracked pepper,  
avocado schmear, brioche

### STARTERS

**CHICKEN WINGS 15**  
choice of traditional Buffalo sauce, barbecue sauce,  
spicy Filipino adobo glaze, or dry rub, choice of ranch  
or blue cheese dressing

**ARTICHOKE DIP 11**  
spinach, artichoke hearts, arugula, blistered tomatoes,  
house-made tri-color tortilla chips

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

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

**FUNGI FLATBREAD 14**  
mushrooms, arugula, Taleggio,  
white sauce, pickled onions  
add pulled chicken 4

**SPICED STREET CORN 10**  
roasted corn, Korean chile paste mayo, cilantro,  
Parmigiano-Reggiano, grilled lime

### SALADS

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

**MEDITERRANEAN 15**  
baby gem lettuce, crispy pita, chickpeas, cucumber, feta,  
pickled red onions, olives, Champagne lemon vinaigrette

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

**YOU ARE MY SUNSHINE GF 12**  
watermelon, sweet heat sunflower seeds, heirloom  
tomato, feta, arugula, honey citrus vinaigrette

**CAESAR 12**  
romaine lettuce, creamy garlic caper dressing,  
Parmigiano-Reggiano, biscuit croutons,  
marinated white anchovy

**ADD-ON**  
pulled chicken 4, sautéed shrimp 7,  
two crispy fried chicken tenders 6, or salmon 8

### BURGERS & SANDWICHES

choice of fries, onion rings, sweet potato fries, pickled power slaw, 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

**SPICY CRISPY SHRIMP PO'BOY 15**  
rock shrimp salad, lettuce, tomato, hot sauce,  
Cajun remoulade, rustic 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, farmer's market vegetables,  
whole grain mustard jus

**FISH & CHIPS 14**  
beer-battered cod, Cajun remoulade, malt vinegar, fries

**BLACK HAWK GREEN CHILE BURRITO 15**  
eggs, peppers, onions, bacon, red potatoes,  
flour tortilla, cheese sauce, green chile

**FARMER'S MARKET PRIMAVERA 18**  
house-made pasta, asparagus, baby carrots,  
radish, pecan basil pistou, Parmesan, crostini  
add pulled chicken 4 or shrimp 7

**STEAK FRITES\* GF 29**  
grilled 12 oz. NY strip, maître d' hotel butter,  
fries, watercress, au jus

= 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

**CARMEL ROAD CHARDONNAY 12 / 44**

**BAREFOOT WHITE ZINFANDEL 11 / 41**

**14 HANDS PINOT GRIGIO 13 / 46**

**BAREFOOT MOSCATO 12 / 44**

**MATUA SAUVIGNON BLANC 12 / 44**

**CARMEL ROAD PINOT NOIR 11 / 41**

**CHATEAU STE. MICHELLE MERLOT 11 / 41**

**MERF CABERNET SAUVIGNON 12 / 44**

**TRIVENTO AMADO SUR MALBEC 12 / 44**

**7 DEADLY ZINS RED BLEND 12 / 44**

### 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

#### WHITE LADY

New Amsterdam gin, lemon juice, Cointreau

#### TOM COLLINS

New Amsterdam gin, lemon, soda water

#### PALOMA

Sauza tequila, grapefruit, lime juices

#### WHISKEY SOUR

Jim Beam bourbon, lemon juice, sugar

#### SNOWBALL

New Amsterdam vodka, lemonade or Sprite, garnished with a lime or lemon wedge

#### YOUR FAVE MULE

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

### DOMESTIC BEERS 6

**BUD LIGHT**

**COORS LIGHT**

**FATTIRE**

**MICHELOB ULTRA**

### CRAFT BEERS 8

**COLORADO COLORFUL  
PALE ALE**

**BLUE MOON BELGIAN WHITE**

**LAGUNITAS IPA**

**ANGRY ORCHARD  
CRISP APPLE HARD CIDER**

### IMPORT BEERS 8

**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**

**HOTTEA 4**

**ICED TEA 4**

**COCA-COLA PRODUCTS 4**