

FIRESIDE KITCHEN

SPRING BRUNCH FIRESIDE

BREAKFAST FAVORITES

BANANA NUT FRENCH TOAST 12

fresh berries, banana compote, candied walnuts, whipped cream, maple syrup

CLASSIC BUTTERMILK PANCAKES 12

whipped butter, maple syrup

CLASSIC DENVER OMELET* 13

peppers, ham, onions, Cheddar cheese

🔥 SMOKED PRIME RIB HASH SKILLET* 14

potato hash, pork green chili, two eggs over easy, Hollandaise sauce

SMOKED SALMON BREAKFAST TOAST 15

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

STARTERS

CHICKEN WINGS 15

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

THREE CHEESE QUESO DIP 13

Cheddar, gouda and Parmesan cheeses, chipotle, blistered tomatoes, house-made tri-color tortilla chips

COLORADO GREEN CHILI 9

chef's signature pork green chili, flour tortillas

🔥 MOZZARELLA AND HEIRLOOM TOMATO FLATBREAD 14

fresh mozzarella cheese, basil pesto, heirloom tomato, pickled red onion, arugula add pulled chicken 4

SOUP DU JOUR 6 CUP / 8 BOWL

inquire for the soup of the day

🔥 BRUSSELS SPROUTS 10

honey, fish sauce, soy vinaigrette, shaved apple

SALADS

FARMERS MARKET SALAD GF 10

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

ASIAN SALAD 15

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

CAESAR SALAD 12

Romaine lettuce, creamy garlic caper dressing, Parmigiano-Reggiano cheese, biscuit croutons, marinated white anchovy

ADD-ON FOR SALAD ONLY

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

SANDWICHES

choice of fries, onion rings, sweet potato fries or small farmers market salad 5

FIRESIDE BURGER* 14

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

CUBAN SANDWICH 15

sliced pork, ham, Swiss cheese, pickles, beer mustard, 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, farmers market vegetables, whole grain mustard jus

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

SPRING PASTA 19

house-made pasta, blackened alfredo sauce, asparagus, fava bean, heirloom tomato, crostini add pulled chicken 4, add shrimp 7

STEAK FRITES* GF 29

Grilled 12 oz. NY strip, maître d' hotel butter, fries, arugula, jus



=Chef's Signature Items

GF=Gluten free

*We use only the highest quality ingredients; however, consuming raw, or under cooked 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 of 20% added to their bill. Checks may be split a maximum of 3 times.

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