

FIRESIDE KITCHEN

SPRING TO GO BREAKFAST

7:00AM – 11:00AM DAILY

FRESH MORNINGS

FIRESIDE GRANOLA 12

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

SPICED APRICOT STEEL CUT OATS 12

steel cut oatmeal, spiced bourbon apricots,
chia seeds, toasted walnuts



SWEET STUFF

CLASSIC BUTTERMILK PANCAKES 12

whipped butter, maple syrup

BANANA NUT FRENCH TOAST 12

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



OMELETS

served with house-made breakfast potatoes and choice of toasted bread with butter and 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 fillings are 1 each

CLASSIC DENVER OMELET* 13

peppers, ham, onions, Cheddar cheese

CHORIZO OMELET* 14

onions, peppers, chorizo sausage, pepper jack cheese



GREAT MORNING HITS

CLASSIC EGGS BENEDICT* 12

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

SMOKED SALMON BREAKFAST TOAST 15

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

CHIPOTLE PRIME RIB BENEDICT* 15

two poached eggs, prime rib, toasted English muffin,
house-made breakfast potatoes, smoked jalapeño
Hollandaise sauce

BLACK HAWK GREEN CHILI BURRITO* 15

eggs, peppers, onions, bacon, breakfast potatoes,
flour tortilla, cheese, green chili

HANGOVER SKILLET 16

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

HOT CHICKEN & WAFFLES 20

hot fried chicken, hot honey sauce, butter
add fried egg 2

FIRESIDE BREAKFAST* 13

two eggs any style, breakfast potatoes, choice of applewood-smoked bacon or sausage patties,
choice of toasted bread with butter and fruit preserves
add a 6 oz. NY strip 12

SIDES

SAUSAGE OR BACON 5

BREAKFAST POTATOES 5

SEASONAL FRUIT 5

SEASONAL BERRIES 6

TURKEY BACON 6

BISCUIT & GRAVY 4

GREEN PORK CHILI 5

SAUSAGE GRAVY 3



=Chef's Signature Items

GF=Gluten free

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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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FIRESIDE KITCHEN

SPRING TO GO BRUNCH

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 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

SMOKED GOUDA AND ARTICHOKE 12

spinach, artichoke hearts, arugula, blistered tomatoes, house-made tri-color tortilla chips

COLORADO GREEN CHILI 9

chef's signature pork green chili, flour tortillas

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

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

DESSERTS

BLACKBERRY SWIRL CHEESECAKE 12

vanilla graham crust, fresh blackberries, blackberry jam swirl, whipped cream quenelle, vanilla anglaise

TROPICAL CAKE 12

guava and passion fruit cakes, key lime cake, coconut butter cream, guava sauce, toasted coconut garnish



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FIRESIDE KITCHEN

SPRING TO GO LUNCH

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

SOUP DU JOUR 6 CUP / 8 BOWL

inquire for the soup of the day

COLORADO GREEN CHILI 9

chef's signature pork green chili, flour tortillas

BRUSSELS SPROUTS 10

honey, fish sauce, soy vinaigrette, shaved apples

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

SPRING GARDEN SALAD 14

mixed greens, shaved fennel, grilled red onion, fava bean, goat cheese, sunflower seeds, Champagne lemon dressing

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

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

DESSERTS

BLACKBERRY SWIRL CHEESECAKE 12

vanilla graham crust, fresh blackberries, blackberry jam swirl, whipped cream quenelle, vanilla anglaise

TROPICAL CAKE 12

guava and passion fruit cakes, key lime cake, coconut butter cream, guava sauce, toasted coconut garnish



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FIRESIDE KITCHEN

SPRING TO GO DINNER

STARTERS

CHICKEN WINGS 15

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

SOUP DU JOUR 6 CUP / 8 BOWL

inquire for the soup of the day

BRUSSELS SPROUTS 10

honey, fish sauce, soy vinaigrette, shaved apple

COLORADO GREEN CHILI 9

chef's signature pork green chili, flour tortillas

THREE CHEESE QUESO DIP 13

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

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

BURGERS & 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

🔥 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 JERK CHICKEN GF 24

half chicken, chorizo and apple hash, whole grain mustard jus

BLACKENED SALMON 28

polenta cake, cauliflower cream and florets

SPRING PASTA 19

house-made pasta, blackened alfredo sauce, asparagus, fava bean, heirloom tomato, crostini

BLACK HAWK GREEN CHILI BURRITO 15

eggs, peppers, onions, bacon, potatoes, flour tortilla, cheese, green chili

CHICKEN PARMESAN 25

house-made pasta, farmers market vegetables, fire-roasted marinara sauce

STEAK FRITES* 29

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

DESSERTS

BLACKBERRY SWIRL CHEESECAKE 12

vanilla graham crust, fresh blackberries, blackberry jam swirl, whipped cream quenelle, vanilla anglaise

TROPICAL CAKE 12

guava and passion fruit cakes, key lime cake, coconut butter cream, guava sauce, toasted coconut garnish



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DRINKS

WINE

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

NEW AMSTERDAM BLOODY MARY

House mix of tomato juice,
New Amsterdam vodka, spices

WYCLIFF ORANGE MIMOSA

Wycliff Champagne, orange juice

NEW AMSTERDAM MARTINI

New Amsterdam gin or vodka, vermouth,
garnished with an olive or a lemon twist

CAPTAIN MORGAN RUM SOUR

Captain Morgan Black Spiced rum,
lemon juice, simple syrup

CAPTAIN MORGAN DARK AND STORMY

Captain Morgan Black Spiced rum, ginger beer

NEW AMSTERDAM VODKA COLLINS

New Amsterdam vodka, simple syrup,
lemon juice, soda water or ginger beer

TOM COLLINS

New Amsterdam gin, lemon, soda water

SAUZA PALOMA

Sauza tequila, grapefruit juice, lime juice

JIM BEAM WHISKEY SOUR

Jim Beam whiskey, lemon juice, sugar

YOUR FAV MULE

Choice of New Amsterdam vodka or gin,
Sauza tequila, Jim Beam whiskey, lime, ginger beer

DOMESTIC BEER 8

Bud Light

Coors Light

Fat Tire

Michelob Ultra

Lagunitas IPA

CRAFT BEERS 9

Great Divide Denver Pale Ale

Angry Orchard
Green Apple Cider

Blue Moon Belgian White

Avery IPA

Great Divide
Strawberry Rhubarb

IMPORT BEERS 9

Heineken

Corona

JUICES

Small 5 | Large 6

apple, pineapple, orange, cranberry,
tomato, lemonade, milk

NAKED JUICES 7

Green Machine, Mighty Mango, Berry Blast

BEVERAGES

COFFEE 4, HOT TEA 4, ICED TEA 4,
COKE PRODUCTS 4

SAN PELLEGRINO 7



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