

FIRESIDE KITCHEN

FALL 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
add milk 1

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* 13

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

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

SMOKED SALMON BREAKFAST TOAST 15

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

HANGOVER SKILLET 16

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

FIRESIDE BREAKFAST* 14

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

FALL 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 16

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

SPINACH AND ARTICHOKE 14

spinach, artichoke hearts, mozzarella cheese, 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 CHILI 9

chef's signature pork green chili, flour tortillas

CHEESE QUESADILLA 11

add pulled chicken 4

SALADS

FARMERS MARKET SALAD GF 10

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

ASIAN SALAD 15

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

CHICKEN PARMESAN SANDWICH 16

brioche, marinara sauce, mozzarella cheese, Parmesan cheese

ENTRÉES

ROAST CHICKEN BREAST GF 19

red potatoes, farmers market vegetables, whole grain mustard jus

BLACK HAWK GREEN CHILI BURRITO* 15

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

FISH & CHIPS 14

beer battered cod, Cajun remoulade, malt vinegar, fries

STEAK FRITES* GF 29

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

DESSERTS

MEXICAN CHOCOLATE CHEESECAKE 12

chocolate-ancho-cinnamon cheesecake, tequila-vanilla anglaise

HAZELNUT-PISTACHIO CAKE 12

apricot mousse, blackberry gelée, whipped topping, cinnamon toasted ice cream

🔥 = Chef's Signature Items GF = Gluten free

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FIRESIDE KITCHEN

FALL TO-GO LUNCH

STARTERS

CHICKEN WINGS 16

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

SPINACH ARTICHOKE DIP 14

arugula, mozzarella cheese, 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

MUSHROOM FLORENTINE FLATBREAD 14

spinach, Asiago cheese, pickled red onion, arugula
add pulled chicken 4

SMOKED SALMON FLATBREAD 16

Boursin cheese, caper, balsamic

CHEESE QUESADILLA 11

add pulled chicken 4

GREEN CHILI CHEESE FRIES 10

pork green chili, Cheddar cheese

SALADS

FARMERS MARKET SALAD GF 10

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

ASIAN SALAD 15

Napa cabbage, bok choy, cashews, bell pepper, orange, radish, cucumber, basil, mint, cilantro, Miso 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

CUBAN SANDWICH 15

sliced pork, ham, Swiss cheese, pickles, beer mustard, rustic 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

PASTA CARBONARA 19

house-made pasta, bacon, peas, mushrooms, Parmesan cream, crostini
add pulled chicken 4, add shrimp 7

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

MEXICAN CHOCOLATE CHEESECAKE 12

chocolate-ancho-cinnamon cheesecake, tequila-vanilla anglaise

HAZELNUT-PISTACHIO CAKE 12

apricot mousse, blackberry gelée, whipped topping, cinnamon toasted ice cream

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FIRESIDE KITCHEN

FALL TO-GO DINNER

STARTERS

CHICKEN WINGS 16

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

SPINACH ARTICHOKE DIP 14

arugula, mozzarella cheese, blistered tomatoes, house-made tri-color tortilla chips

GREEN CHILI CHEESE FRIES 10

pork green chili, Cheddar cheese

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

SALADS

FARMERS MARKET SALAD GF 10

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

ASIAN SALAD 15

Napa cabbage, bok choy, cashews, bell pepper, orange, radish, cucumber, basil, mint, cilantro, sesame ginger 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, 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 HALF CHICKEN 24

herb mashed potatoes, garlic spinach, chicken and thyme velouté

SEARED SALMON 28

orange soy glaze, jasmine rice, shiitake mushroom, broccolini

PASTA CARBONARA 19

house-made pasta, bacon, peas, mushrooms, Parmesan cream, crostini
add pulled chicken 4, add shrimp 7

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

BBQ RIBS HALF RACK 23 FULL RACK 31

creamy slaw, choice of French fries, sweet potato fries or onion rings

DESSERTS

MEXICAN CHOCOLATE CHEESECAKE 12

chocolate-ancho-cinnamon cheesecake, tequila-vanilla anglaise

HAZELNUT-PISTACHIO CAKE 12

apricot mousse, blackberry gelée, whipped topping, cinnamon toasted ice cream

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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 White Rascal
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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