

HOTEL COLORADO  
**RESTAURANT & BAR**



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**BREAKFAST**

AVAILABLE 7AM TO 11AM

**ROCKY MOUNTAIN BREAKFAST\* \$14**

Eggs, Roasted Potatoes or Hash Brown Potato Casserole, Bacon, Sausage, or Ham, Toast or Biscuit

**CORNED BUFFALO HASH\* \$16**

Eggs, Corned Buffalo, Potatoes, Spinach, Cherry Tomato, Cremini Mushroom, Toast or Biscuit

**DENVER OMELET \$10**

Eggs, Ham, Peppers, Onions, Cheese, Roasted Potatoes, Toast or Biscuit

**BREAKFAST BURRITO \$10**

Tortilla, Eggs, Hash Brown, Bacon, Sausage, Hatch Chile, Avocado, Cheese, Side of Fruit

**HUEVOS RANCHEROS\* \$12**

Tortillas, Eggs, Black Beans, Ranchero Sauce, Cotija Cheese, Avocado

**ADD PORK GREEN CHILE \$2**

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**EGGS BENEDICT**

**TRADITIONAL EGGS BENEDICT\* \$14**

English Muffin, Eggs, Canadian Bacon, Hollandaise, Roasted Potatoes or Hash Brown Potato Casserole

**SMOKED SALMON BENEDICT\* \$16**

English Muffin, Eggs, Smoked Salmon, Tomato, Arugula, Lemon Dill Hollandaise, Capers, Roasted Potatoes or Hash Brown Potato Casserole

**BLAT BENEDICT\* \$16**

English Muffin, Eggs, Bacon, Tomato, Arugula, Avocado, Hollandaise, Roasted Potatoes or Hash Brown Potato Casserole

**STEAK & EGGS BENEDICT\* \$20**

English Muffin, Eggs, Flat Iron Steak, Chipotle Hollandaise, Pico de Gallo, Roasted Potatoes or Hash Brown Potato Casserole

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**FROM THE GRIDDLE**

**BANANAS FOSTER CREPES \$10**

Bananas, Rum, Brown Sugar, Butter, Whipped Cream

**FRENCH TOAST \$10**

Brioche, Bananas, Strawberries, Powdered Sugar, Butter

**GRIDDLE PANCAKES \$10**

Powdered Sugar, Butter, Maple Syrup, Choice of Berries, Chocolate Chips or Bananas

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**SIDE PLATES**

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**OATMEAL \$10**

Steel Cut Oats, Brown Sugar, Milk, Dried  
Fruit, Toasted Almonds

**SAUSAGE GRAVY & BISCUIT \$8**

Cheddar Jack, Scallions

**WARM CINNAMON ROLL \$6**

Frosting

**PARFAIT \$10**

Yogurt, Granola, Mixed Berries

**SEASONAL FRUIT & BERRIES \$8**

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**ROCK CANYON COFFEE**

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**COFFEE \$3.50**

**ESPRESSO \$3.50**

**CAPPUCCINO \$5.00**

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**SMOOTHIES**

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**STRAWBERRY-BANANA SMOOTHIE \$10**

Yogurt & Honey

**MIXED BERRY SMOOTHIE \$8**

Yogurt & Honey

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**BREAKFAST DRINK ADD-ONS**

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**CANDIED BACON BLOODY MARY \$12**

**APPLE CIDER MIMOSA \$10**

**JUICES:** Apple, Cranberry, Grapefruit, Orange, Tomato, Pineapple \$4.50

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**STARTERS**

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**SPINACH-ARTICHOKE DIP \$14**  
Parmesan Cheese, Fresh Herbs, Grilled French Bread, Carrots, Celery

**FRIED DEVILED EGGS \$14**  
Smoked Bacon, Chives

**DUCK PIEROGIES \$16**  
Handmade Pierogis, Braised Duck, Potato, White Cheddar, Chive Crème Fraîche

**CHEESE & CHARCUTERIE \$30**  
Chefs' Selection of Local Cheeses & Charcuterie Honey, Whole Grain Mustard, Fresh Berries, Red Grapes, Crackers

**FLATBREAD \$17**  
Aged White Cheddar & Mozzarella, Smoked Bacon, Melted Leeks, Apples, Baby Arugula

**BUTTERNUT SQUASH HUMMUS \$12**  
(Vegan & GF)  
Pomegranate Seeds, Pepitas, Micro Greens, Cauliflower, Gluten-Free Crackers

**CHICKEN CORDON BLEU BITES \$8**  
Panko Breaded Chicken, Gruyère Cheese, Ham, Served with Honey Mustard

**SWEET POTATO FRIED SHRIMP \$16**  
Shrimp Wrapped in Sweet Potatoes, Sage Soy Carmel Apple Glaze

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**SOUPS/SALAD**

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*All of our Salad Dressings are House Made & Gluten Free. Choice of 1 dressing per salad. Extra dressing \$1.50. Ranch, Blue Cheese, Caesar Dressing, Creamy Chardonnay Vinaigrette, Creamy Waldorf Dressing, Citrus Vinaigrette, Add Grilled Chicken, Salmon, or Shrimp \$8\**

**BEEF CHILI \$8**  
Cheese, Scallions, Sour Cream

**POTATO SOUP \$8**  
Cheese, Scallions, Bacon

**GARDEN SALAD** Side \$8 Entrée \$10  
Garden Greens, Alfalfa Sprouts, Shaved Cucumber, Carrots, Radish, Cherry Tomatoes, Crostini, Choice from our House Made Dressings

**CAESAR SALAD** Side \$10 Entrée \$15  
Hearts of Romaine, White Anchovy, Garlic Brioche Croutons, Parmesan Cheese, Cherry Tomatoes, Caesar Dressing

**THE HC SALAD (GF) Side \$8**  
Baby Spinach & Frisée, Cucumber Ring, Sliced Mushrooms, Tomatoes, Smoked Bacon, Bleu Cheese Crumbles, Pickled Shallot, Hard Boiled Egg, Creamy Chardonnay Vinaigrette

**WALDORF SALAD (GF) Side \$8**  
Bibb Lettuce & Frisée, Candied Walnuts, Grapes, Celery, Chopped Apples, Creamy Waldorf Dressing

**BEEF, KALE & QUINOA SALAD Side \$8**  
Baby Kale & Frisée, Roasted Colorado Beets, Goat Cheese, Toasted Pistachios, Quinoa, Crostini, Citrus Vinaigrette

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**ANY MEAL, ANY TIME**

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**HC BURGER\* \$15**  
Two Beef Patties, American Cheese, Lettuce, Tomato, Onion, Pickles, Thousand Island Dressing, Buttered Toasted Brioche Bun, Fresh Cut Fries

**GRILLED CHICKEN SANDWICH \$16**  
Grilled Chicken, Fresh Mozzarella Cheese, Shaved Prosciutto, Fig Jam, Baby Arugula, Sage Mayo, Ciabatta, Fresh Cut Fries

**GRILLED CAULIFLOWER \$15**  
(Vegan & GF)  
Grilled Marinated Cauliflower Steak, Red Quinoa, Grilled Endive, Broccolini, Yellow Squash, Pickled Cherry Tomatoes, Zucchini Purée

**BUTTERNUT SQUASH & APPLE BURGER (Vegan) \$14**  
Butternut Squash, Apples, Brown Rice, Melted Leeks, Fresh Thyme, Pumpkin Seeds, Bibb Lettuce, Caramelized Onion & Sage Aioli, Toasted Local Bun

**BUFFALO RUBEN \$15**  
Corned Buffalo, Swiss Cheese, Cabbage Slaw, Thousand Island Dressing, Fresh Cut Fries

**FISH & CHIPS \$16.95**  
Atlantic Cod, Tartar Sauce, Fresh Cut Fries & Slaw

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## SLIDERS

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*Two Sliders per order.  
Served with House Made Potato Chips*

### THE "HC" SLIDERS\* \$10

Beef Slider, American Cheese, Lettuce, Tomato, Onion, Pickle, Thousand Island

### LAMB SLIDERS\* \$15

Lamb Slider, Hatch Green Chile Aioli, Asiago Cheese, Roasted Tomato, Baby Arugula

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## TACOS

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*Two Tacos per order. Served with Tortilla  
Chips & Salsa. Add Guacamole \$3.50*

### SHRIMP BANG BANG TACOS \$12

Crispy Shrimp, Bang Bang Sauce, Cabbage, Baby Kale, Tomatoes, Cotija Cheese, Corn Tortillas

### BISON TACOS \$15

Ancho-Maple Braised Bison, Cabbage-Cilantro Slaw, Cotija Cheese, Avocado, Pico de Gallo, Corn Tortillas, Fresh Lime Wedge

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## A LA CART SIDES

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BAKED POTATO \$6 Fully Loaded \$7

BAKED SWEET POTATO \$6

Butter, Cinnamon, Sugar

CRISPY BRUSSEL SPROUTS \$8

Pomegranate Seeds, Balsamic Glaze

TRADITIONAL COLESLAW \$4

FRESH CUT FRIES \$4

TRUFFLE FRIES \$9

*\*All sides from the 'Any Meal, Any Time' menu can be substituted with one of the above options for an additional \$3.50 upcharge.*

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## ENTRÉES

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*Available beginning at 5:00pm. All Entrees are served with Warm Bread & Butter*

1855 BEEF RIBEYE\* \$42

Grilled 12-ounce Ribeye, Rosemary Demi, Fresh Cut Truffle Fries, Parmesan Cheese, Fresh Herbs

BEEF SHORT RIB (GF) \$32

Braised Beef, Roasted Mushrooms & Onions, Grilled Broccolini, Whipped Potatoes, Rosemary Demi

LOBSTER MAC & CHEESE \$38

Lobster, Conchiglie Pasta, Lobster Cheese Sauce, Breadcrumbs, Fresh Herbs

CHEFS' HANDMADE

PAPPARDELLE PASTA \$25

Colorado Lamb Ragu, Roasted Tomatoes & Garlic, Pecorino, Fresh Basil

ROASTED CHICKEN (GF) \$28

Pan Roasted Breast & Thigh, Marble Potatoes, Celery, Carrots, Mushrooms, Fresh Herbs, Grilled Lemon, Chicken Jus

STUFFED PORK CHOP \$24

Traditional Stuffing, Mashed Potatoes, Green Beans, Gravy

ATLANTIC SALMON\* (GF) \$24

Pumpkin Spiced Brown Sugar Rub, Butternut Squash Purée, Sweet Potatoes, Glazed Beets, Grilled Broccolini

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## DESSERTS

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*Served All Day*

MIXED BERRY COBBLER \$10

Mixed Berries, Vanilla Ice Cream

BOURBON PECAN PIE \$10

Strawberry, Carmel Sauce

CHEESECAKE \$10

Topped with Fresh Berries, tossed in Mixed Berry Coulis

CHOCOLATE FUDGE CAKE \$10

Vanilla Whipped Cream, Strawberry, Chocolate Sauce

CHOCOLATE TORTE (GF) \$10

Vanilla Whipped Cream, Strawberry, Chocolate Sauce

SELECTION OF SPECIALTY  
ICE CREAMS & SORBETS

Ask your server for our current offerings  
Small \$6 Large \$10

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