

HOTEL COLORADO

RESTAURANT & BAR

BREAKFAST

AVAILABLE 7AM TO 11AM

ROCKY MOUNTAIN BREAKFAST* \$14

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

CORNERED 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

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

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

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

ROCK CANYON COFFEE

COFFEE \$3.50

ESPRESSO \$3.50

CAPPUCCINO \$5.00

SMOOTHIES

STRAWBERRY-BANANA SMOOTHIE \$10

Yogurt & Honey

MIXED BERRY SMOOTHIE \$8

Yogurt & Honey

BREAKFAST DRINK ADD-ONS

CANDIED BACON BLOODY MARY \$12

APPLE CIDER MIMOSA \$10

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

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STARTERS

SPINACH-ARTICHOKE DIP \$15

Parmesan Cheese, Fresh Herbs, Grilled French Bread, Carrots, Celery

FRIED DEVILED EGGS \$15

Half Dozen, Fried Deviled Eggs, Smoked Bacon, Chive

DUCK PIEROGIES \$18

Handmade Pierogis filled with Braised Duck, Potato, White Cheddar, Chive Crème Fraiche

CHEESE & CHARCUTERIE \$33

Chefs' Selection of Local Cheeses & Charcuterie Honey, Whole Grain Mustard, Fresh Berries, Red Grapes, Crackers

FLATBREAD \$19

Aged White Cheddar & Mozzarella, Smoked Bacon, Melted Leeks, Apples, Baby Arugula

BUTTERNUT SQUASH HUMMUS \$13

(Vegan & GF) Pomegranate Seeds, Pepitas, Micro Greens, Cauliflower, Gluten-Free Crackers

CHICKEN CORDON BLEU BITES \$9

Half Dozen, Gruyere Cheese, Ham & Chicken Breaded in Panko Breadcrumbs and Fried Served with Honey Mustard

SWEET POTATO FRIED SHRIMP \$18

Half Dozen, Shrimp wrapped in Sweet Potatoes, Sage, Soy Carmel Apple Glaze

SOUPS/SALAD

All of our Salad Dressings are House Made & Gluten Free.

*Add Grilled Chicken, Salmon, or Shrimp \$10**

BEEF CHILI \$9

Cheese, Scallions, Sour Cream

POTATO SOUP \$9

Cheese, Scallions, Bacon

GARDEN SALAD Side \$9 Entrée \$11

Garden Greens, Alfalfa Sprouts, Shaved Cucumber, Carrots and Radish, Cherry Tomatoes, Crostini, Choice from our House Made Dressings

CAESAR SALAD Side \$11 Entrée \$17

Hearts of Romaine, White Anchovy, Garlic Brioche Croutons, Parmesan Cheese, Cherry Tomatoes, Caesar Dressing

THE HC SALAD (GF) Side \$9

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 \$9

Bibb Lettuce & Frisée, Candied Walnuts, Grapes, Celery, Chopped Apples, Creamy Waldorf Dressing

BEEF, KALE & QUINOA SALAD Side \$9

Baby Kale & Frisée, Roasted Colorado Beets, Goat Cheese, Toasted Pistachios, Quinoa, Crostini, Citrus Vinaigrette

ANY MEAL, ANY TIME

Served All Day.

HC BURGER* \$17

Two Beef Patties, American Cheese, Lettuce, Tomato, Onion, Pickles, Thousand Island Dressing, Buttered Toasted Brioche Bun, Served with Fresh Cut Fries

GRILLED CHICKEN SANDWICH \$18

Grilled Chicken, Fresh Mozzarella Cheese, Shaved Prosciutto, Fig Jam, Baby Arugula, Sage Mayo, Ciabatta, Served with Fresh Cut Fries

GRILLED CAULIFLOWER \$17

(Vegan & GF)
Grilled Marinated Cauliflower Steak, Red Quinoa, Grilled Endive, Broccolini, Yellow Squash, Pickled Cherry Tomatoes, Zucchini Purée

BUTTERNUT SQUASH & APPLE BURGER (Vegan) \$15

Butternut Squash, Apples, Brown Rice, Melted Leeks, Fresh Thyme, Pumpkin Seeds, Bibb Lettuce, Caramelized Onion & Sage Aioli, Toasted Local Bun

BUFFALO RUBEN \$17

Corned Buffalo, Swiss Cheese, Cabbage Slaw, Thousand Island Dressing, Served with Fresh Cut Fries

FISH & CHIPS \$19

Atlantic Cod, Tartar Sauce, Served with Fresh Cut Fries

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SLIDERS

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

THE "HC" SLIDERS* \$11

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

LAMB SLIDERS* \$17

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

TACOS

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

SHRIMP BANG BANG TACOS \$13

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

BISON TACOS \$17

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

A LA CART SIDES

BAKED POTATO \$7 Fully Loaded \$8

BAKED SWEET POTATO \$7

Butter, Cinnamon, Sugar

CRISPY BRUSSEL SPROUTS \$9

Pomegranate Seeds, Balsamic Glaze

TRADITIONAL COLESLAW (GF) \$4

FRESH CUT FRIES \$4

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

ENTRÉES

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

1855 BEEF RIBEYE* \$46

Grilled 12-ounce 1855 Ribeye Steak, Rosemary Demi, Fresh Cut Truffle Fries, Parmesan Cheese & Herbs

BEEF SHORT RIB (GF) \$35

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

LOBSTER MAC & CHEESE \$42

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

HANDMADE PARADELLE PASTA & COLORADO LAMB RAGU \$28

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

ROASTED CHICKEN (GF) \$31

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

ATLANTIC SALMON* (GF) \$26

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

DESSERTS

Served All Day

MIXED BERRY COBBLER \$11

Mixed Berries, Vanilla Ice Cream

BOURBON PECAN PIE \$11

Strawberry, Carmel Sauce

CHEESECAKE \$11

Topped with Fresh Berries, tossed in Mixed Berry Coulis

CHOCOLATE FUDGE CAKE \$11

Vanilla Whipped Cream, Strawberry, Chocolate Sauce

CHOCOLATE TORTE (GF) \$11

Vanilla Whipped Cream, Strawberry, Chocolate Sauce

SELECTION OF SPECIALTY ICE CREAMS & SORBETS

Ask your server for our current offerings
Small \$7 Large \$11

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KID'S MENU

11 and Under

BREAKFAST \$8

Served Daily from 7am-11am

ONE EGG COOKED ANY STYLE

Bacon, Ham or Sausage, Cheesy Hash Brown Potatoes, Choice of Toast

BREAKFAST QUESADILLA

Bacon, Egg & Cheese, served with side of Mild Salsa

TWO PANCAKES

Choice of Chocolate Chip, Blueberry or Plain Maple Syrup & Butter

FRENCH TOAST

Fresh Cut Strawberries & Bananas Maple Syrup & Butter

BREAKFAST BANANA SPLIT

Banana, Greek Yogurt, Fresh Berries, Granola, Sliced Almonds

ASSORTED CEREALS \$4

CUP OF FRESH CUT FRUIT \$4

LUNCH & DINNER \$10

Served Daily starting at 11:30am

HOT DOG

Fresh Cut Fries or Tater Tots

CHEESEBURGER

American Cheese, Lettuce, Tomato, Pickle, Fresh Cut Fries or Tater Tots

MACARONI & CHEESE

Side of Fresh Cut Fruit

PASTA SHELLS

Served with Butter & Cheese, or Red Sauce

CHICKEN FINGERS

Fresh Cut Fries or tater Tots, Ranch Dressing or Honey Mustard

CHEESE QUESADILLA

Tortilla Chips, Mild Salsa

KIDS PIZZA

Cheese or Pepperoni

MINI CORN DOGS

Fresh Cut Fries or Tater Tots