

HOTEL COLORADO

RESTAURANT & BAR

BREAKFAST

AVAILABLE 7AM TO 11AM

ROCKY MOUNTAIN BREAKFAST* \$16

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

DENVER OMELET \$11

Eggs, Ham, Peppers, Onions, Cheese, Cheesy Hash Brown Potato Casserole or Roasted Potatoes, Toast or Biscuit

HUEVOS RANCHEROS* \$11 (GF)

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

CORNERED BUFFALO HASH* \$18

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

BREAKFAST BURRITO \$12

Flour Tortilla, Eggs, Potatoes, Bacon, Sausage, Hatch Chile, Avocado, Cheese, Side of Fruit

ADD PORK GREEN CHILE \$2

EGGS BENEDICT

TRADITIONAL EGGS BENEDICT* \$16

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

BLAT BENEDICT* \$18

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

SMOKED SALMON BENEDICT* \$18

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

STEAK & EGGS BENEDICT* \$24

English Muffin, Eggs, 1855 Ribeye Steak, Chipotle Hollandaise, Pico de Gallo, Roasted Potatoes or Cheesy Hash Brown Potato Casserole

FROM THE GRIDDLE

BANANAS FOSTER CREPES \$11

Bananas, Rum, Brown Sugar, Butter, Whipped Cream

FRENCH TOAST \$11

Brioche, Bananas, Strawberries, Powdered Sugar, Butter, Maple Syrup

GRIDDLE PANCAKES \$11

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

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SIDE PLATES

OATMEAL \$13

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

SAUSAGE GRAVY & BISCUITS \$10

Cheddar Jack Cheese, Scallions

WARM CINNAMON ROLL \$7

Cream Cheese Frosting

PARFAIT \$13

Yogurt, Granola, Mixed Berries

SEASONAL FRUIT & BERRIES \$9

ROCK CANYON COFFEE

COFFEE \$3.50

ESPRESSO \$3.50 DOUBLE \$5.00

CAPPUCCINO \$5.00

SMOOTHIES

STRAWBERRY-BANANA SMOOTHIE \$10

Yogurt & Honey

MIXED BERRY SMOOTHIE \$10

Yogurt & Honey

BREAKFAST DRINK ADD-ONS

CANDIED BACON BLOODY MARY \$12 • HC BLOODY MARY \$9

IRISH COFFEE \$12

MIMOSA \$9

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

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STARTERS

TOASTED BRUSCHETTA \$11

Sliced Roma Tomatoes, Boursin Cheese, Parmesan Cheese, Fresh Garlic, Basil, Balsamic Glaze, French Baguette

FRIED CALAMARI & VEGETABLES \$19

Tempura Fried Calamari & Vegetables with Remoulade Sauce & Grilled Lemon

CHEF'S BOARD \$24

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

CHICKEN WINGS \$14

Half Dozen, Tossed in Choice of Sauce, Celery & Carrot Sticks, Ranch & Blue Cheese Dressing
Sauces: Classic Red Hot, Bonfire Beer BBQ, or Kalbi Sauce

FLATBREAD \$17

Shredded Beer Can Chicken, Bonfire Beer BBQ Sauce, Pickled Red Onion, Grilled Pineapple, Smoked Gouda

CHICKEN NACHOS \$18 (GF)

Tortilla Chips with Shredded Chicken, Shredded Cheese, Cheese Queso, Ranchero Beans, Pico de Gallo, Guacamole, Sour Cream, & Fresh Jalapeños

PIMENTO JALAPEÑO POPPERS \$13

Half Dozen, Fried Pimento Cheese Stuffed Jalapeños, Cilantro Lime Ranch

CHICKEN CORDON BLEU BITES \$10

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

COCONUT SHRIMP \$15

Half Dozen, Fried Coconut Shrimp, Bang Bang Sauce, Grilled Pineapple & Mango Relish

HUSH PUPPIES \$5

Half Dozen, Served with Honey Butter

SOUPS/SALADS

All of our Salad Dressings are House Made & Gluten Free. Add Grilled Chicken, Salmon, or Shrimp \$8

WATERMELON TOMATO GAZPACHO (GF) \$8

Chilled, Watermelon, Pistachio, Micro Greens

GARDEN VEGETABLE MINISTRONE SOUP \$9

Fresh Garden Vegetables, White Beans, Barley, Pasta, Vegetable Broth

GARDEN SALAD Side \$9 Entrée \$11

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

CAESAR SALAD Side \$11 Entrée \$16

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

STRAWBERRY SALAD Side \$13 Entrée \$16

Baby Spinach, & Frisée, Fresh Cut Strawberries, Shaved Cucumbers, Goat Cheese, Candied Pecans, Crostini, Creamy Chardonnay Vinaigrette

CAPRESE SALAD \$14

Heirloom Tomatoes, Burrata & Mozzarella Cheese, Fresh Basil, Pickled Red Onion, Extra Virgin Olive Oil, Balsamic Glaze, Micro Greens

THE HC SALAD (GF) Side \$9

Baby Spinach & Frisée, Cucumber Ring, Sliced Mushrooms, Tomatoes, Smoked Bacon, Blue Cheese Crumbles, Pickled Shallot, Hard Boiled Egg, Creamy Chardonnay Vinaigrette

ANY MEAL, ANY TIME

Available All Day. Served with Fresh Cut Fries.

HC BURGER * \$15

Two Beef Patties, American Cheese, Lettuce, Tomato, Onion, Pickles, Thousand Island Dressing on a Toasted Brioche Bun

SPICY CHICKEN SANDWICH \$15

Fried Chicken, Hot Sauce, Cabbage-Cilantro Slaw, Pickles, Brioche Bun

FISH & CHIPS \$19

Atlantic Cod, Tartar Sauce, Served with Slaw

BBQ PORK BABY BACK RIBS

Served with Pickles, Coleslaw
Half Rack \$18 Full Rack \$32

BUFFALO RUBEN \$16

Corned Buffalo, Swiss Cheese, Cabbage Slaw, Thousand Island Dressing

SUMMER BURGER (Vegan) \$15

Black Bean, Brown Rice, Walnut Burger, Bonfire Beer BBQ Sauce, Caramelized Onion & Sage Aioli, Arugula, Toasted Local Bun

FRIED SHRIMP PO-BOY \$17

Fried Shrimp, Lettuce, Tomato, Remoulade Sauce, Challah Hoagie Roll

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TACOS

Available All Day.

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

SHRIMP BANG BANG TACOS (GF) \$13

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

BISON TACOS (GF) \$16

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

FISH TACOS (GF) \$17

Blackened Mahi, Cabbage-Cilantro Slaw, Pico De Gallo, Cilantro Ranch, Corn Tortillas

A LA CART SIDES

WATERMELON SALAD (Vegan & GF) \$9

Citrus, Fresh Mint

TRADITIONAL COLESLAW (GF) \$4

VEGETABLE SLAW (Vegan & GF) \$6

Citrus Vinaigrette

TRUFFLE FRIES \$8

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.

1855 RIBEYE STEAK & TRUFFLE FRIES* \$38

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

BBQ SPICED PORK LOIN* (GF) \$18

Baked Beans, Vegetable Slaw, Bonfire Beer BBQ Sauce

LOBSTER MAC & CHEESE \$38

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

BEEF FILET (GF)* \$38

7-ounce Filet, Goat Cheese Smashed Potatoes, Grilled Asparagus, Demi

COLORADO LAMB CHOPS (GF)* \$40

Goat Cheese Smashed Potatoes, Grilled Asparagus, Demi

SEARED HALIBUT (GF) \$38

Roasted Halibut, Saffron Corn Purée, Grilled Oyster Mushrooms, Summer Succotash

CEDAR PAPER WRAPPED SALMON* \$30

Grilled Atlantic Salmon, Goat Cheese Smashed Potatoes, Grilled Asparagus, Chimichurri

LOCAL BEER CAN CHICKEN \$26

Bonfire Beer Can Chicken, Baked Mac & Cheese, Seasonal Vegetable, Beer Butter Jus

BLACKENED MAHI (GF) \$28

Coconut Rice Pilaf, Grilled Pineapple & Mango Relish, Grilled Baby Bok Choy

DESSERTS

Served All Day

ALL AMERICAN BANANA SPLIT

Chocolate, Vanilla & Strawberry Ice Cream, Traditional Toppings

Half Order \$8 Full Order \$14

TRES LECHE CAKE \$10

Fresh Cut Strawberries

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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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, Served with Maple Syrup & Butter

FRENCH TOAST

Fresh Cut Strawberries & Bananas, Served with 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

Choice of Fresh Cut Fries or Tater Tots

CHEESEBURGER

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

MACARONI & CHEESE

Side of Fresh Cut Fruit

PASTA SHELLS

Served with Butter & Cheese, or Red Sauce

CHICKEN FINGERS

Choice of Fresh Cut Fries or Tater Tots, Choice of Ranch Dressing or Honey Mustard

CHEESE QUESADILLA

Served with Tortilla Chips, Mild Salsa

KIDS PIZZA

Choice of Cheese or Pepperoni

MINI CORN DOGS

Choice of Fresh Cut Fries or Tater Tots