

# HOTEL COLORADO

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## RESTAURANT & BAR

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### BREAKFAST

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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 \$12

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

#### HUEVOS RANCHEROS\* \$12 (GF)

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

#### CORNED 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

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### EGGS BENEDICT

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#### 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

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### FROM THE GRIDDLE

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#### BANANAS FOSTER CREPES \$12

Bananas, Rum, Brown Sugar, Butter,  
Whipped Cream

#### FRENCH TOAST \$12

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

#### GRIDDLE PANCAKES \$12

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

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### SIDE PLATES

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#### 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

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### ROCK CANYON COFFEE

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#### COFFEE \$3.50

ESPRESSO \$3.50    DOUBLE \$5.00

CAPPUCCINO \$5.00

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### SMOOTHIES

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#### STRAWBERRY-BANANA SMOOTHIE \$10

Yogurt & Honey

#### MIXED BERRY SMOOTHIE \$10

Yogurt & Honey

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### BREAKFAST DRINK ADD-ONS

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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

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#### TOASTED BRUSCHETTA \$12

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 \$15

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

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### SOUPS/SALADS

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*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

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### ANY MEAL, ANY TIME

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*Available All Day. Served with Fresh Cut Fries.*

#### HC BURGER \* \$16

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) \$16

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

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Available All Day.

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

## SHRIMP BANG BANG TACOS (GF) \$15

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

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## A LA CART SIDES

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### 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.

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## ENTRÉES

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Available beginning at 5:00pm.

### 1855 RIBEYE STEAK & TRUFFLE FRIES\* \$40

Grilled 14-ounce Ribeye Steak, Rosemary Demi, Served with Fresh Cut Truffle Fries, Parmesan Cheese & Herbs

### BBQ SPICED PORK LOIN\* (GF) \$22

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)\* \$40

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

### COLORADO LAMB CHOPS (GF)\* \$42

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\* (GF) \$32

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

### LOCAL BEER CAN CHICKEN \$28

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

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## DESSERTS

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Served All Day

### ALL AMERICAN BANANA SPLIT

Chocolate, Vanilla & Strawberry Ice Cream, Traditional Toppings

Half Order \$8 Full Order \$14

### TRES LECHE CAKE \$11

Fresh Cut Strawberries

### 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 \$6 Large \$10

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# HOTEL COLORADO

RESTAURANT & BAR

## KID'S MENU

*11 and Under*

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### 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

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### 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