

# 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 \$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

#### CORNERD 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 \$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

---

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.

# HOTEL COLORADO

---

## RESTAURANT & BAR

---

### 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

---

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.

# HOTEL COLORADO

---

## RESTAURANT & BAR

---

### STARTERS

---

#### TOASTED BRUSCHETTA \$12

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

#### FRIED CALAMARI & VEGETABLES \$21

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 \$19 (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 \$12

Half Dozen, Gruyere Cheese, Ham & Chicken Breaded in Panko Breadcrumbs 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 \$10*

#### WATERMELON TOMATO GAZPACHO (GF) \$8

Chilled, Watermelon, Pistachio, Micro Greens

#### GARDEN VEGETABLE MINISTRONE SOUP \$10

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 \$10

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 \* \$16

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

#### SPICY CHICKEN SANDWICH \$15

Fried Chicken, Hot Sauce, Pickled Cabbage Slaw, Pickles, Brioche Bun

#### FISH & CHIPS \$19

Atlantic Cod, Tartar Sauce, Served with Slaw

#### BUFFALO RUBEN \$16

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

#### SUMMER VEGAN BURGER \$15

Walnut, Brown Rice, Black Beans, 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

---

## TACOS

---

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

### SHRIMP BANG BANG TACOS (GF) \$16

Crispy Shrimp, Bang Bang Sauce, Cabbage-Cilantro Slaw, Baby Kale, Tomatoes, Cotija Cheese, 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 \$10

### 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\* \$42

Grilled 14-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

### BEEF FILET (GF)\* \$44

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

### SEARED HALIBUT (GF) \$44

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

### 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

### 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

\* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.