

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

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

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

GRIDDLE PANCAKES \$12

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

FRENCH TOAST \$12

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

*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.

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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

SPINACH-ARTICHOKE DIP \$17

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

FRIED DEVILED EGGS \$15

Half Dozen, Fried Deviled Eggs, Smoked Bacon, Chive

CHEF'S BOARD \$26

Fall Spiced Baked Brie, Aged Cheddar, Drunken Goat, Seasonal Preserve, Red Grapes, Warm French Baguette, Pickled Vegetables, Grain Mustard

LOCAL MUSHROOM PÂTÉ (VEGAN) \$12

Local Mushrooms, Pickled Shallots, Grilled Flatbread, Parsley, Citrus Infused Olive Oil

BAKED MARINARA & GOAT CHEESE DIP \$17

Garlic Confit, Drunken Garlic Bread

SAUSAGE STUFFED MUSHROOMS (DF, GF) \$16

Winter Squash, Reds Quinoa, Italian Sausage, Beet Puree, Micro Greens

SOUPS/SALADS

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

Add Grilled Chicken, Salmon, or Shrimp \$10

BEEF CHILI \$15

Cheese, Scallions, Sour Cream

ROASTED POBLANO CORN CHOWDER \$14

Flour Tortilla, Confit Garlic, Cilantro Oil

GARDEN SALAD

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

Side \$9 Entrée \$11

CAESAR SALAD

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

Side \$11 Entrée \$16

CHEF'S SEASONAL SALAD (GF) \$14

Candied Walnuts, Frisee, Arugula, Kale,
Citrus Spiced Emulsion

THE HC SALAD (GF)

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

Side \$11

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ANY MEAL, ANY TIME

Served All Day.

HC BURGER* \$17

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

ADD THICK CUT BACON \$1

STUFFED POBLANO (VEGAN) \$19

Cranberry Chimichurri, Wild Rice, Local Mushrooms, Roasted Winter Squash

CHICKEN PARMA SANDWICH \$18

Lemon Sage Aioli, Basil, Marinara, Provolone Cheese, Challah Hoagie Roll

BUTTERNUT SQUASH & APPLE BURGER (VEGAN) \$16

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

BUFFALO RUBEN \$18

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

ENTRÉES

Available beginning at 5:00pm.

BRAISED BEEF SHORT RIB (GF,DF) \$38

Roasted Root Vegetables, Pearl Onion, Marble Potatoes, Demi

BEEF FILET (GF) \$48

7oz Beef Filet, Garlic Smashed Potatoes, Grilled Asparagus, Demi

HC DOUBLE CRUST CHICKEN POT PIE \$18

(Please allow 30 Mins for this dish)

Slow Roasted Shredded Chicken, Puff Pastry

FRIED PORK CHOP \$26

Garlic Smashed Potatoes, Chef's Vegetable Medley, Hunters Sauce

LAMB BOLOGNAISE \$32

Roasted Tomato Sauce, Orecchiette Pasta, Drunken Garlic Bread, Goat Cheese

APPLE CIDER GLAZED SALMON (GF) \$32

Beet Puree, Braised Kale, Shaved Cauliflower Salad

BEEF STROGANOFF \$30

Egg Noodles, Pearl Onions, Braised Short, Crimini Mushroom, Parsley, Grilled French Bread