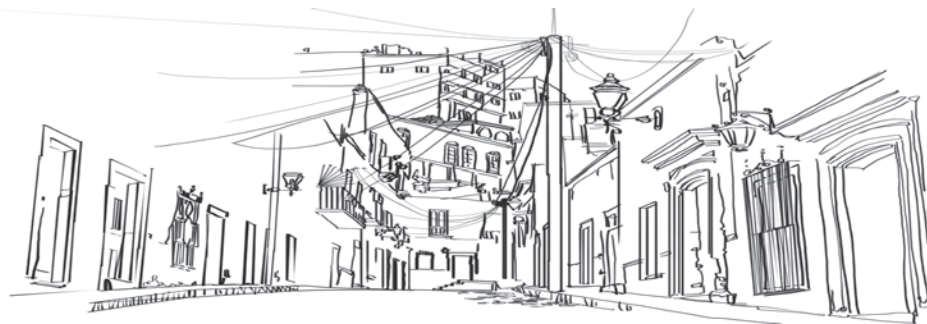


JOSÉ

CRESTED BUTTE



BREAKFAST PLATES

HUEVOS RANCHEROS* / 19

Chorizo, two sunny side-up eggs, chorizo, fried tortilla, black beans, avocado, salsa ranchera, queso fresco.

CHILAQUILES* / 18

Crispy tortilla strips, onions, queso fresco, sunny side-up eggs, shredded chicken, refried black beans, tomatillo salsa.

BREAKFAST BURRITO / 13

Spinach tortilla wrap with scrambled eggs, cheddar cheese and potato hash.
Sausage, Ham or Bacon / 2
Avocado / 2
Sub Egg Whites / 3

OATMEAL / 10

Ask your server for selections.
Add Strawberries, Blueberries or Raspberries / 2
Add Oat Milk, Almond Milk or Regular Milk / 1

FRUIT BOWL / 10

Fresh Seasonal Fruit.

PARFAIT / 10

A honey greek yogurt with cranberry granola topped with seasonal fruit.

CEREAL

Ask your server for selections.
Add Strawberries, Blueberries or Raspberries / 2

AVOCADO CHORIZO TOAST / 18

Toasted telera bread with chorizo, refried black beans, Oaxaca cheese, pico de gallo, cilantro.

WAFFLE / 12

Belgian-style waffle with butter and maple syrup.
Add Whipped Cream / 1
Add Chocolate Chips / 2
Add Strawberries, Blueberries or Raspberries / 2

PEAK BREAKFAST* / 15

A hearty breakfast of two eggs any style, crispy bacon and potato hash.
Choice of toast.
Sub Egg Whites / 2
Sub Gluten Free Toast / 3

A LA CARTE

Sourdough, Wheat, White
Gluten Free Toast / 3
2 Eggs Any Style* / 7
Bacon / 5
Sausage Links / 6
Potato Hash / 7

CAFE / TEA

Espresso / 5
Regular or Decaf Coffee / 5
Iced Drip Coffee / 5
Americano / 5
Flat White / 6
Cappuccino / 6
Iced or Hot Latte / 6
Hot Tea / 4

Add Almond Milk / 1 Oat Milk / 1
Add Flavored Vanilla or Mocha / 1



*These items are served raw or may be cooked to order. Consuming raw or undercooked eggs, meat, and seafood may increase your risk of foodborne illness.



PRIMERO

CASA GUACAMOLE / 13

Avocado, cilantro, serrano peppers, lime.

STREET STYLE ELOTES / 15

Grilled corn, crema, queso fresco, lime juice, chili powder.

QUESO FUNDIDO / 14

Oaxaca, Chihuahua and Monterrey cheeses, poblano rajas.
Add Mixed Mushrooms / 1
Add Chorizo / 2

CEVICHE* / 19

Seasonal fish, lime juice, cherry tomatoes, avocado, cucumber, onion, cilantro, olive oil.

MEXICAN SHRIMP COCKTAIL / 17

Shrimp, tomato, avocado, cilantro, serrano peppers, lime juice.

CHIPS Y SALSAS / 3



SOPA / ENSALADA

POZOLE VERDE / 12

Shredded chicken, hominy, tomatillo & serrano pepper soup with traditional garnishes.

CARROT HABANERO / 11

Carrot, coconut milk, habanero, pepita pesto.

POWER BOWL / 13

Farro, quinoa, boiled egg, arugula, marinated garbanzo beans, avocado, pickled peppers, tomatillo vinaigrette.

ROMAINE SALAD / 17

Romaine, cherry tomatoes, avocado, tortilla strips, black beans, Chihuahua cheese, jalapeño dressing.

ADD PROTEIN

Grilled Chicken / 8 Steak* / 12
Shrimp / 9 Salmon / 12

SIDES / 4

WHITE RICE
CILANTRO RICE
BLACK BEANS
GRILLED VEGGIES
TORTILLAS

SEGUNDO

ENCHILADAS DE RES / 24

Beef tenderloin, peppers, onion, Monterrey cheese, chipotle crema. Served over cilantro rice and refried black beans.

ENCHILADAS SUIZAS / 20

Shredded chicken, cilantro, Monterrey cheese, creamy tomatillo sauce. Served over cilantro rice and refried black beans.

CHILE CON CARNE ENCHILADAS / 22

Cheese enchiladas topped with green chili. Served over cilantro rice and refried black beans.

TACOS DE CAMARON / 21

Cilantro-lime marinade, corn tortillas, avocado salsa, pico de gallo.

TACOS AL CARBÓN / 20

Skirt steak, corn tortillas, pico de gallo, queso fresco.

TACOS DE CARNITAS / 19

Pork carnitas, corn tortillas, pico de gallo, avocado salsa

All tacos served with cilantro rice and refried black beans

PEAK BURGER* / 17

Ground beef patty with choice of cheese on a toasted broiche bun. Served with pickles, onion, lettuce and tomato. Served with seasoned fries.

Add Bacon / 2 Avocado / 3

Extra Patty* / 6

Sub Gluten Free Bread of Bun / 2

Sub side salad with ranch, balsamic or blue cheese / 2

POTATO & CHEESE FLAUTAS / 20

Rolled & fried tortillas stuffed with yukon potatoes, shredded Oaxaca cheese, crema, romaine, avocado.

MEXAS FRITO PIE / 15

Ground pork, hatch green chilies, Mexican crema, Oaxaca cheese, cilantro, red onion, corn chips.
Award Winner Chili & Beer Cook-Off at Crested Butte 2022



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PRIMERO

CASA GUACAMOLE / 13

Avocado, cilantro, serrano peppers, lime.

STREET STYLE ELOTES / 15

Grilled corn, crema, queso fresco, lime juice, chili powder.

QUESO FUNDIDO / 14

Oaxaca, Chihuahua and Monterrey cheeses, poblano rajas.

Add Mixed Mushrooms / 1

Add Chorizo / 2

CEVICHE* / 19

Seasonal fish, lime juice, cherry tomatoes, avocado, cucumber, onion, cilantro, olive oil.

MEXICAN SHRIMP COCKTAIL / 17

Shrimp, tomato, avocado, cilantro, serrano peppers, lime juice.

CHIPS Y SALSAS / 3

SEGUNDO

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Skirt steak, corn tortillas, pico de gallo, queso fresco.

TACOS DE CARNITAS / 19

Pork carnitas, corn tortillas, pico de gallo, avocado salsa

All tacos served with cilantro rice and refried black beans

SOPA / ENSALADA

POZOLE VERDE / 12

Shredded chicken, hominy, tomatillo & serrano pepper soup with traditional garnishes.

CARROT HABANERO / 11

Carrot, coconut milk, habanero, pepita pesto.

POWER BOWL / 13

Farro, quinoa, boiled egg, arugula, marinated garbanzo beans, avocado, pickled peppers, tomatillo vinaigrette.

ROMAINE SALAD / 17

Romaine, cherry tomatoes, avocado, tortilla strips, black beans, Chihuahua cheese, jalapeño dressing.

ADD PROTEIN

Grilled Chicken / 8 Steak* / 12

Shrimp / 9 Salmon / 12



SALMON AL PASTOR* / 28

Achiote grilled salmon, sautéed kale, grilled pineapple, pickled red onion salad. Served over white rice.

PESCADO A LA VERACRUZANA* / 24

Seared mahi-mahi, red bell pepper, tomato, jalapeno, olives. Served with white rice.

POTATO & CHEESE FLAUTAS / 20

Rolled & fried tortillas stuffed with yukon potatoes, shredded Oaxaca cheese, crema, romaine, avocado.

MEXAS FRITO PIE / 15

Ground pork, hatch green chilies, Mexican crema, Oaxaca cheese, cilantro, red onion, corn chips.

Award Winner Chili & Beer Cook-Off at Crested Butte 2022

PEAK BURGER* / 17

Ground beef patty with choice of cheese on a toasted broiche bun. Served with pickles, onion, lettuce and tomato. Served with seasoned fries.

Add Bacon / 2 Avocado / 3

Extra Patty* / 6

Sub Gluten Free Bread of Bun / 2

Sub side salad with ranch, balsamic or blue cheese / 2

CARNE ASADA* / 26

Grilled skirt steak, grilled veggies, jalapeño chimichuri. Served with white rice.

SIDES / 4

WHITE RICE
CILANTRO RICE
BLACK BEANS
GRILLED VEGGIES
TORTILLAS



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CÓCTELES

THE USUAL / 16
Casamigos Blanco
Lime Juice
Fever Tree Club Soda

**SKINNY
PALOMARITA / 15**
Avion Silver
Giffard Pampelmousse
Grapefruit Juice
Lime Juice
Topo Chico

LA MALINCHE / 15
Altos Blanco
Muddled Serranos
Cucumber Juice
White Pepper Syrup
Lime Juice

**TOP SHELF
MARGARITA / 16**
Lalo Blanco
Cointreau
Agave Nectar
Lime Juice

THE UNUSUAL / 16
Koch El Espadin Mezcal
Grapefruit Juice
Fever Tree Club Soda

GUAVA MULE / 15
Mijenta Tequila Blanco
Pink Guava
Tamarind-ginger Syrup
Lime Juice
Topo Chico

CRIMSON FLOWER / 15
Mezcal Ilegal Joven
Cinnamon and Hibiscus Syrup
Ancho Reyes
Lime Juice
Topo Chico
Hibiscus Salt Rim

CHEF WATER / 15
Barr Hill Gin
St. Germain Elderflower
Chinola Passion Fruit Liqueur
Lime Juice
Basil-Salt Rim
Fever Tree Elderflower Tonic

**BLUEBERRY WHISKEY
SMASH / 15**
TX Blended Whiskey
Lemon Juice
Simple Syrup
Muddled Blueberries
Mint

PALMITO / 15
Montaña Rum Platino
Coconut
Mint
Lime Juice
Topo Chico

MOCKTAILS

CUCUMBER LIMADE / 7
Cucumber Juice
Lime Juice
Simple Syrup
Mint

MOUNTAIN PASSION / 7
Passion Fruit
Simple Syrup
Lime Juice
Basil

GUAVA PINK / 7
Pink Guava
Tamarind-ginger Syrup
Lime Juice
Topo Chico

PICK ME UP

CARAJILLO / 14
Licor 43
Shot of Espresso
The Sweet Life Rim

ESPRESSO MARTINI /14
Diplomatico Mantuano
Shot of Espresso
Cinnamon Syrup
Milk
The Sweet Life Rim

VINO

ROJO

UNSHACKLED 16 / 64
Cabernet Sauvignon
Napa Valley, CA
2019

RAEBURN 16 / 64
Pinot Noir
Sonoma, CA
2020

**BUCKEL FAMILY
PINOT NOIR 12 / 48**
Pinot Noir
Sierra Foothills, CA
2021

BLANCO

**FLEURS DE PRAIRIE
LANGUEDOC 12 / 48**
Rosé
Provence, FRA
2021

STONELEIGH 12 / 48
Sauvignon Blanc
Marborough, NZ
2021

MER SOLEIL 15 / 60
Chardonnay
Monterey, CA
2019

**MIONETTO
PROSECCO / 9**
Prosecco
Valdobbiadene, FRA
NV

**BUCKEL FAMILY
CHARDONNAY 12 / 48**
Chardonnay
2017
Palisade, CO

CERVEZA

BOTTLE / CAN

DOMESTIC / 7
Coors Banquet
Coors Light
Bud Light
Budweiser
Miller Lite
Michelob Ultra
Pabst Blue Ribbon / 5
Guinness / 8
Blue Moon / 7

IMPORT & CRAFT
Big B's Hard Cider / 6
Modelo / 6
Lagunitas IPA / 8
Odell Sippin' Pretty / 8
Irwin Hazy IPA / 8
Heineken 0.0 / 6

TAP

DRAFT BEER
Ask Your Server For
Rotating Selection!

HOT DRINKS

**MEXICAN HOT
CHOCOLATE / 7**
Add Altos Tequila / 7
Add TX Whiskey / 7

HOT TODDY /15
Your choice of:
TX Whiskey
Altos Añejo Tequila
Honey
Cinnamon Syrup
Lemon Juice

CAFÉ DE OLLA /15
Olmeca Altos Tequila Añejo
Coffee
Cinnamon
Oat Milk



SWEETS

JOSÉ

NEW YORK STYLE CHEESECAKE / 10

Cheesecake drizzled with raspberry sauce and topped with seasonal fruit.

CHURROS / 8

Cinnamon churros, Mexican chocolate sauce with goat's milk cajeta.

CHOCOLATE TORTE / 10

Raspberry puree with whipped cream. (GF)

S'MORES / 8

Marshmallows, graham crackers and Hershey's chocolate bar.

BOWL OF ICE CREAM / 8

Scoop of vanilla ice cream with choice of raspberry or chocolate sauce.
Topped with whipped cream.

AFFOGATO / 10

Shot of espresso over scoop of vanilla ice cream.

AFTER DINNER DRINKS

CARAJILLO / 14

Licor 43, shot of Espresso
La Dulce Vida coffee-sugar rim

CAFE Y ESPRESSO

Espresso / 5
Double Espresso / 7
Regular or Decaf Coffee / 5
Iced or Hot Latte Coffee / 6
Americano / 5
Flat White / 6
Cappuccino / 6
Hot Tea / 4
Add Almond Milk / 1 Oat Milk / 1
Add Flavored Vanilla or Mocha / 1

ESPRESSO MARTINI / 14

Kahlua, grey goose vodka,
shot of espresso La Dulce Vida
coffee-sugar rim

A stylized, handwritten-style logo for 'FAVORITA' in a large, flowing script. The letters are interconnected, with a thick, black outline. The 'F' is particularly large and prominent, starting the word. The 'A' and 'V' are also large and connected. The 'O' is a simple circle. The 'R' is tall and thin. The 'I' is a simple vertical line. The 'T' is a simple horizontal line. The 'A' at the end is also a simple vertical line. The logo is positioned in the bottom right corner of the page, partially overlapping the 'FAVORITA' text.