

BREAKFAST

JOSE
CRESTED BUTTE

BIG PLATES

HUEVOS RANCHEROS* 20

Chorizo, black beans, avocado, salsa ranchera, and queso fresco on a fried corn tortilla topped with two sunny side up eggs

CHILAQUILES* 20

Crispy corn tortilla strips topped with grilled onions, black beans, shredded chicken, and queso fresco with two sunny side up eggs, smothered in roasted tomatillo salsa

AVOCADO CHORIZO TOAST 20

Chorizo, refried black beans, Oaxaca cheese and smothered in pico de gallo over toasted Telera bread

Add an egg \$2

THE PEAK BREAKFAST 18

Two eggs any style, three strips of crispy bacon or two sausage patties, crispy home fries, and your choice of toast

*Sub for egg whites \$3
Sub gluten free toast \$1*

FRENCH TOAST 16

Brioche, whipped honey marscapone, berries and bananas

PANCAKES 14

Two fluffy buttermilk pancakes, served with butter and maple syrup

*Add chocolate chips \$2
Add seasonal fruit \$2
Add an extra pancake \$5*

SMALL PLATES

OATMEAL 14

Homemade oatmeal served with milk, butter, sugar and fruit

PARFAIT 10

Honey Greek yogurt with seasonal fruit and topped with cranberry granola

FRUIT BOWL 8

Seasonal fruit bowl served with whipped cream

CEREAL 5

Ask your server for our current selection of cereals

SIDES

TOAST 4

Two slices of sourdough, wheat or gluten free toast

ONE EGG 2

One egg any style

TWO EGGS 4

Two eggs any style

BACON 4

Three slices of bacon

SAUSAGE 5

Two sausage patties

SEASONED HOME FRIES 6



MORNING DRINKS

COFFEE / TEA / HOT CHOCOLATE

Locally roasted coffee from Camp 4 Coffee, hot chocolate or selection of teas

Tea \$4

Hot chocolate \$4

Coffee \$5

Double shot espresso \$6

Iced or hot latte \$6

Vanilla, mocha, hazelnut and caramel flavoring add \$2

FRESH JUICE 5

Orange, apple, pineapple, grapefruit and cranberry juices

SODA 5

Pepsi, Diet Pepsi, Starry, Dr. Pepper, Lemonade or Unsweetened Iced Tea



** 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. Please let your server know of any allergies.*



JOSÉ

CRESTED BUTTE

SHAREABLES

- CHIPS Y SALSAS** 5
- QUESO DIP** 12
queso mixed with poblano peppers, pico
- CASA GUACAMOLE** 16
avocado, cilantro, serrano, pepper, lime, pico
- BARBACOA NACHOS*** 19
braised barbacoa, queso, pickled onion, cilantro, avocado salsa, jalapeño
- ELOTES** 16
grilled corn, crema, cotija cheese, lime juice and Tajin
- RED PRAWN CEVICHE** 22
cilantro lime marinated prawns, serrano, pineapple, tomatoes



SALADS

- SUMMER BURRATA** 18
heirloom tomato jam, basil pesto, balsamic reduction, fresh mozzarella, crostini
- CAESAR SALAD** 19
Caesar dressing, croutons, parmesan, romaine lettuce
- SPRING CITRUS SALAD** 18
spring mix, blood orange segments, pineapple, jicama, honey lavender vinaigrette
- ADD PROTEIN**
grilled chicken 6 / shrimp 7 / barbacoa 8

SOUPS

- POZOLE** 14
shredded chicken, hominy, tomatillo, serrano pepper soup with traditional toppings
- CHICKEN TORTILLA** 14
chili-infused tomato soup with shredded chicken, corn, beans and warm spices. crowned with crispy fried corn tortillas, sour cream, cilantro and lime

SIDES

- FRIES** 8
- CILANTRO RICE** 3
- REFRIED BEANS** 3
- SAUTEED VEGGIES** 4
- GRILLED BROCCOLINI** 8

TACOS

- 3 tacos per order, served on flour tortillas, option to sub for corn
- TACOS AL PASTOR*** 20
achiote marinated pork, pineapple pico, avocado salsa
- BARBACOA TACOS*** 20
braised beef, pickled onion, cilantro, consommé de guajillo
- CHICKEN TACOS*** 20
cilantro marinated chicken thighs, charred tomato salsa, pickled red onion, cotija
- SHRIMP TACOS*** 20
cilantro lime marinated shrimp, avocado salsa, pico
- VEGGIE TACOS** 18
bell peppers, wild mushrooms, baby zucchini

ENTREES

- SHORT RIB ENCHILADAS** 23
tomato and chile guajillo sauce, Oaxaca cheese, lettuce, onion, sour cream and shredded short rib
- COLORADO TROUT** 29
pan-seared Colorado rainbow trout served with rice, verdolagas, and achiote marinade
- FAJITAS**
grilled peppers and onions, served with pico, guacamole and sour cream with flour or corn tortillas
- chicken / 28
shrimp / 30
steak / 30
surf & turf / 37
- add rice and beans / 6

MOUNTAIN FAVORITES

- BOLOGNESE PASTA** 28
short rib beef, San Marzano tomato sauce, fresh basil, parmesan, tagliatelle, pancetta
- DOUBLE STACKED BRISKET BURGER** 24
griddled onions, chipotle cheddar, house made pickles, chili-lime ketchup on a brioche bun, served with fries
- CHICKEN MILANESA SANDWICH** 24
crispy breaded chicken breast, serrano ham, queso Oaxaca, avocado, black beans, lettuce, tomato, salsa on a telera roll, served with crispy fries



COCKTAILS

THE SQUOZEN FROZEN MARGARITA 18
Corazon Tequila
Naranja
Agave Nectar
Lime Juice
Turbo Salt Rim

TOP SHELF MARGARITA 18
Lalo Blanco
Naranja
Agave Nectar
Lime Juice
Turbo Salt Rim
Add Grand Marnier / 3

THE USUAL 17
Corazon Tequila
Lime Juice
Topo Chico
Turbo Salt Rim

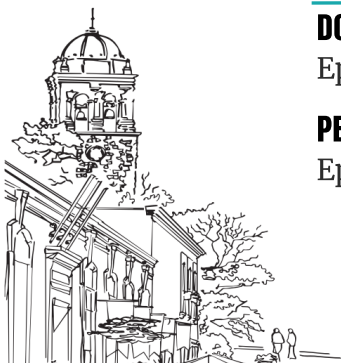
THE UNUSUAL 17
Rosaluna Mezcal
Grapefruit Juice
Topo Chico
Turbo Salt Rim

SKINNY PALOMARITA 17
Socorro Blanco
Giffard Pamplemousse
Grapefruit & Lime Juices
Topo Chico
Turbo Salt Rim

HUGO SPRITZ 17
Mionetto Prosecco
St-Germain
Topo Chico
Fresh Mint

BLACKBERRY SANGRIA 18
Snow Reposado
Sauvignon Blanc
Fresh Lemon Juice
Blackberry Syrup

TOP SHELF MEZCAL 18
Rosaluna Mezcal
Naranja
Agave Nectar
Lime Juice
Turbo Salt Rim



BEERS

CAN

DOMESTIC
Coors Light / 6
Coors Banquet / 6
Budweiser / 4
Bud Light / 4
Michelob Ultra / 6
Blue Moon / 6

IMPORT & CRAFT
Modelo / 6
Guinness / 8

SELTZER
High Noon / 8

DRAFT BEER

Irwin Mexi Lager / 8
Irwin Hazy IPA / 8
Irwin IPA / 8
Odell Pilsner / 8
Great Divide Amber / 8
Snowmelt Peach Seltzer / 8
Highliner Hazy IPA / 8

ZERO PROOF

MARZIPAN SPIRITS 12
Orgeat Syrup
Elderflower Tonic
Lime Juice
Club Soda

FREE SPIRIT MARGARITA 12
Free Spirit Tequila
Lime & Orange Juices
Agave Nectar
Turbo Salt Rim

NA BEER
Athletic Brewing IPA / 7
Athletic Brewing Cerveza / 7
Guinness 0.0 / 8

BY THE BOTTLE

DOM PERIGNON VINTAGE 2006 495
Epernay, France
PERRIER-JOUET GRAND BRUT 75
Epernay, France

WINES

RED

BONANZA 17 / 68
Cabernet Sauvignon,
California
BELLE GLOS “DAIRYMAN” 16 / 68
Pinot Noir
California
MOTES "ALPHA" 15 / 65
Malbec
Chile

WHITE

WAIRAU RIVER 15 / 60
Sauvignon Blanc
New Zealand
BENVOLIO 16 / 62
Pinot Grigio
Italy
J. LOHR 16 / 62
Chardonnay
California
CHATEAU STE. MICHELLE 13 / 52
Riesling
Columbia Valley
GUNDLACH BUNDSCHU 19 / 85
Gewurztraminer
Sonoma County

SPARKLING

MIONETTO 12 / 46
Brut, Italy
NINO FRANCO RUSTICO 17 / 68
Prosecco, Italy
CHANDON 15 / 62
Brut, California

ROSÉ

WHISPERING ANGEL 16 / 62
Rosé, France

