

HOTEL COLORADO

RESTAURANT & BAR

BREAKFAST

AVAILABLE 7AM TO 11AM

ROCKY MOUNTAIN BREAKFAST* \$16

Eggs, Cheesy Hash Brown Potato Casserole or Roasted Potatoes, 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* (GF) \$12

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

CORNERED 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 \$3

EGGS BENEDICT

TRADITIONAL EGGS BENEDICT* \$16

English Muffin, Eggs, Canadian Bacon, Hollandaise, Cheesy Hash Brown Potato Casserole or Roasted Potatoes

BLAT BENEDICT* \$18

English Muffin, Eggs, Bacon, Tomato, Arugula, Avocado, Hollandaise, Cheesy Hash Brown Potato Casserole or Roasted Potatoes

SMOKED SALMON BENEDICT* \$18

English Muffin, Eggs, Smoked Salmon, Tomato, Arugula, Lemon Dill Hollandaise, Capers, Cheesy Hash Brown Potato Casserole or Roasted Potatoes

STEAK & EGGS BENEDICT* \$24

English Muffin, Eggs, 1855 Ribeye Steak, Chipotle Hollandaise, Pico de Gallo, Cheesy Hash Brown Potato Casserole or Roasted Potatoes

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.

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

CAPPUCCINO \$5

SMOOTHIES

STRAWBERRY-BANANA \$10

Yogurt & Honey

MIXED BERRY \$10

Yogurt & Honey

BREAKFAST DRINK ADD-ONS

HC BLOODY MARY \$15

Vanjak Colorado Vodka, HC Signature Bloody Mary Mix, Garnished with
Candied Bacon and an assortment of Pickled Vegetables

Purchase the HC Logo Glass for \$6

IRISH COFFEE \$12

MIMOSA \$9

JUICES: Apple, Cranberry, Grapefruit, Orange, Tomato, Pineapple \$4.50

HOTEL COLORADO

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LUNCH

SOUPS & SALADS

**Add Grilled Chicken, Salmon, or Shrimp \$10*

TOMATO BASIL BISQUE \$10 VG

Garlic Crostini | Herbed Ricotta

GARDEN SALAD VG

Side \$6 Entrée \$14

Garden Greens | Shaved Cucumber

Carrot | Radish | Cherry Tomato

Garlic Crostini | Citrus Vinaigrette

HC COBB SALAD \$12 GF

Baby Spinach and Frisée | Shallot

Cucumber | Tomato | Smoked Bacon

Blue Cheese Crumbles | Mushroom

Hard Boiled Egg | Sherry Herb Dressing

CAESAR SALAD

Side \$8 Entrée \$15

Hearts of Romaine | White Anchovy

Garlic Croutons | Parmesan Cheese

Cherry Tomato | Caesar Dressing

HANDHELD

HC BURGER* \$19

Two Smashed Beef Patties | American Cheese

Shredded Iceberg | Sliced Tomato

Shaved Red Onion | House Pickles

Thousand Island Dressing

Sesame Seed Bun

STEAK SANDWICH* \$26

Grilled 6oz Beef Ribeye

Sautéed Mushroom and Onion

Garlic Butter | Au Jus | Brioche Bun

BISON REUBEN \$20

Sauerkraut | Thousand Island Dressing

Swiss Cheese | Rye Bread

BBQ PORK SANDWICH \$18

BBQ Pork Shoulder | Coleslaw

House Pickles | Brioche Bun

SHRIMP TACOS \$19 GF

Bang Bang Shrimp | Cilantro Cabbage

Pico de Gallo | House Ranchero Sauce

Cotija | Tortilla Chips

CHICKEN SALAD SANDWICH \$18

Mixed Greens | Sliced Tomato | Warm Croissant

SOUTHWEST VEGGIE WRAP \$18 VG

Black Beans | Grilled Corn | Avocado

Garden Greens | Diced Tomato

Southwest Sauce | Spinach Tortilla

DESSERTS

CHOCOLATE TORTE \$12 GF

Fresh Raspberry | Whipped Cream

CLASSIC NY CHEESECAKE \$13

Strawberry Puree | Fresh Berries

PEACH COBBLER \$15

Lemon and Peach | Vanilla Bean Ice Cream

ICE CREAM \$9 GF

Rotating Selection of Ice Cream

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DINNER

STARTERS

FRIED BLUE CLAW CRAB CAKES \$26

Half Dozen | Remoulade | Grilled Lemon

CHEF'S PLATE \$32

Rotating Selection of Meats and Cheeses | Honeycomb
Whole Grain Mustard | Pickled Vegetables | Garlic Crostini

TRUFFLE POTATO WEDGES \$16 GF, VG

Fried Potato Wedges | Truffle Salt | Fresh Herbs
Parmesan Cheese | Garlic Aioli

CORDON BLEU BITES \$15

Half Dozen | Honey Mustard Sauce

ARTICHOKE FLATBREAD \$18 VG

Parmesan Cream Sauce | Cherry Tomato | Artichoke Hearts
Wilted Spinach | Ricotta and Parmesan

SOUPS & SALADS

**Add Grilled Chicken, Salmon, or Shrimp \$10*

TOMATO BASIL BISQUE \$10 VG

Garlic Crostini | Herbed Ricotta

GARDEN SALAD VG

Side \$6 Entrée \$14

Garden Greens | Shaved Cucumber | Carrot | Radish
Cherry Tomato | Garlic Crostini | Citrus Vinaigrette

HC COBB SALAD \$12 GF

Baby Spinach and Frisée | Shallot | Cucumber | Tomato | Smoked Bacon
Blue Cheese Crumbles | Mushroom | Hard Boiled Egg | Sherry Herb Dressing

CAESAR SALAD

Side \$8 Entrée \$15

Hearts of Romaine | White Anchovy | Garlic Croutons | Parmesan Cheese
Cherry Tomato | Caesar Dressing

DINNER

ENTRÉES

GRILLED BEEF FILET* \$58 GF

Bacon Wrapped 6oz Steak | Roasted Garlic Mashed Potatoes
Asparagus | Truffle Demi

BAKED PENNE BOLOGNESE \$21

Classic Beef Bolognese | Marinara | Fresh Mozzarella and Parmesan | Garlic Bread

LEMON CHICKEN PICCATA \$28

Angel Hair Pasta | Cherry Tomato | Arugula | Lemon Caper Sauce

GRILLED SALMON* \$36 GF

Grilled 6oz Atlantic Salmon | Polenta Cake | Creamed Spinach
Whiskey Brown Sugar Glaze

HC BURGER* \$19

Two Smashed Beef Patties | American Cheese
Shredded Iceberg | Sliced Tomato | Shaved Red Onion | House Pickles
Thousand Island Dressing | Sesame Seed Bun

COLORADO STUFFED TROUT* \$34

Pan Seared Trout | Green Chile and Crab Cornbread Stuffing
Cajun Creole Sauce | Roasted Vegetables

BEEF SHORT RIB \$42 GF

Red Wine Braised Short Rib | Roasted Garlic Mashed Potatoes
Sautéed Mushrooms and Asparagus | Herbed Demi-Glace

GRILLED CAULIFLOWER \$30 GF, V

Red Quinoa Pilaf | Pickled Cherry Tomato
Roasted Vegetables | Zucchini Purée

DESSERTS

CHOCOLATE TORTE \$12 GF

Fresh Raspberry | Whipped Cream

CLASSIC NY CHEESECAKE \$13

Strawberry Puree | Fresh Berries

PEACH COBBLER \$15

Lemon and Peach | Vanilla Bean Ice Cream

ICE CREAM \$9 GF

Rotating Selection of Ice Cream

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