

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

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 \$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

A 20% gratuity will be automatically added to the bill for parties of 8 people or more.

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

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HOTEL COLORADO

RESTAURANT & BAR

LUNCH

STARTERS

BRUSCHETTA \$15

Sliced Roma Tomatoes, Boursin & Parmesan Cheeses, Fresh Garlic, Micro Basil, Balsamic Glaze, French Baguette

FRITTO MISTO \$26

Tempura Calamari & Vegetables, Remoulade Sauce, Grilled Lemon

COCONUT SHRIMP \$20

Coconut Shrimp, Bang Bang Sauce, Grilled Mango-Pineapple Relish

FIRE ROASTED ELOTE DIP (GF) \$16

Hatch Green Chili, Cotija Cheese, Cilantro, Fresh Tortilla Chips

CHEF'S BOARD \$30

Country Ham, Aged Cheddar, Drunken Goat, Seasonal Preserve, Seasonal Fruit, Warm French Baguette, Pickled Vegetables, Whole Grain Mustard, Colorado Mountain Honey

CHICKEN CORDON BLEU BITES \$15

Panko Coated Gruyere, Ham & Chicken
Served with Honey Mustard

SOUPS & SALADS

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

House Made Dressings: Ranch, Caesar, Creamy Chardonnay Vinaigrette, Citrus Vinaigrette, Italian.

Add Grilled Chicken, Salmon, or Shrimp \$10

GARDEN VEGETABLE MINISTRONE SOUP \$14

Fresh Garden Vegetables, White Beans, Barley, Pasta, Vegetable Broth, Pesto

WATERMELON TOMATO GAZPACHO (GF) \$11

Watermelon, Pistachio, Micro Greens

GARDEN SALAD Side \$8 Entrée \$14

Spring Born Garden Greens & Alfalfa Sprouts, Shaved Cucumber, Carrots, Radish, Cherry Tomatoes, Crostini
Choice of 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 Entrée \$16

Baby Spinach, Frisee, Strawberries, Shaved Cucumbers, Goat Cheese, Candied Pecans, Crostini, Creamy Chardonnay Vinaigrette

THE HC SALAD (GF) Side \$10

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

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LUNCH

HC BURGER * \$17

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

CHICKEN SALAD \$18

Southwestern Chicken, Celery, Red Onion, Red Grapes, Dill Lemon Mayo, Dijon, Grilled
Pita Bread, Served with Fresh Cut Fries

FISH & CHIPS \$25

Beer Batter Atlantic Cod, Tartar Sauce, Served with Fresh Cut Fries & Slaw

BUFFALO RUBEN \$19

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

FLATBREAD (Vegan) \$18

Local Mushrooms, Marinated Artichokes, Vegan Mozzarella, Baby Arugula,
Lemon Truffle Infused Oil, Balsamic Glaze

TACOS

*Two Tacos per order. Served with Tortilla Chips & Salsa
Add Fresh Made Guacamole \$10*

SHRIMP BANG BANG TACOS (GF) \$19

Crispy Shrimp, Bang Bang Sauce, Cabbage-Cilantro Slaw, Baby Kale, Tomatoes,
Pico de Gallo, Cotija Cheese

FISH TACOS (GF) \$18

Blackened Mahi Mahi, Cabbage-Cilantro Slaw,
Pico De Gallo, Cilantro Ranch

DESSERTS

ALL AMERICAN BANANA SPLIT \$15

Chocolate, Vanilla & Strawberry Ice Cream
Traditional Toppings

CRÈME BRULÉE CHEESECAKE \$13

Caramel Drizzle, Vanilla Whipped Cream

IRON SKILLET COOKIE \$12

Vanilla Bean Ice Cream, Chocolate Drizzle

CHOCOLATE TORTE (GF) \$13

Vanilla Whipped Cream, Strawberry, Chocolate Sauce

SELECTION OF SPECIALTY ICE CREAMS & SORBETS

Ask your server for our current offerings

Small \$6
Large \$10

A 20% gratuity will be automatically added to the bill for parties of 8 people or more.

HOTEL COLORADO

RESTAURANT & BAR

DINNER

STARTERS

BRUSCHETTA \$15

Sliced Roma Tomatoes, Boursin & Parmesan Cheeses, Fresh Garlic, Micro Basil,
Balsamic Glaze, French Baguette

FRITTO MISTO \$26

Tempura Calamari & Vegetables, Remoulade Sauce, Grilled Lemon

COCONUT SHRIMP \$20

Coconut Shrimp, Bang Bang Sauce, Grilled Mango-Pineapple Relish

FIRE ROASTED ELOTE DIP (GF) \$16

Hatch Green Chili, Cotija Cheese, Cilantro, Fresh Tortilla Chips

CHEF'S BOARD \$30

Country Ham, Aged Cheddar, Drunken Goat, Seasonal Preserve, Seasonal Fruit, Warm French
Baguette, Pickled Vegetables, Whole Grain Mustard, Colorado Mountain Honey

CHICKEN CORDON BLEU BITES \$15

Panko Coated Gruyere, Ham & Chicken
Served with Honey Mustard

SOUPS & SALADS

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

House Made Dressings: Ranch, Caesar, Creamy Chardonnay Vinaigrette, Citrus Vinaigrette, Italian

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Fresh Garden Vegetables, White Beans, Barley, Pasta, Vegetable Broth, Pesto

WATERMELON TOMATO GAZPACHO (GF) \$11

Watermelon, Pistachio, Micro Greens

GARDEN SALAD Side \$8 Entrée \$14

Spring Born Garden Greens & Alfalfa Sprouts, Shaved Cucumber, Carrots,
Radish, Cherry Tomatoes, Crostini
Choice of 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 Entrée \$16

Baby Spinach, Frisee, Strawberries, Shaved Cucumbers,
Goat Cheese, Candied Pecans, Crostini, Creamy Chardonnay Vinaigrette

THE HC SALAD (GF) Side \$10

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

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DINNER

ENTRÉES

Served with Rolls & Butter.

LOCAL RIBEYE STEAK & TRUFFLE PARMESAN WEDGES (GF) * \$42

Grilled 12-ounce Ribeye Steak, Herb Mushroom Jus,
Truffle Wedges, Parmesan Cheese & Herbs

BEEF FILET (GF) * \$44

Grilled 6 oz Filet, Garlic Smashed Potatoes, Grilled Asparagus, Herb Butter Compote

HC KNOB CREEK BOURBON BROWN SUGAR SALMON * \$35

Roasted Marble Potatoes, Marinated Cauliflower, Sautéed Baby Broccolini

COLORADO MOUNTAIN HONEY HERB BRINED CHICKEN \$28

Roasted Marble Potatoes, Seasonal Vegetable

CORNBREAD & CRAB STUFFED TROUT (GF) \$34

Roasted Corn & Hatch Chiles, Cajun Cream Sauce, Roasted Seasonal Vegetables

SHRIMP & LINGUINE \$36

Baby Zucchini & Patty Pan Squash, Scampi Butter Sauce, Garlic Bread

HC BURGER * \$17

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

FLATBREAD (Vegan) \$18

Local Mushrooms, Marinated Artichokes, Vegan Mozzarella, Baby Arugula,
Lemon Truffle Infused Oil, Balsamic Glaze

SHRIMP BANG BANG TACOS (GF) \$19

Crispy Shrimp, Bang Bang Sauce, Cabbage-Cilantro Slaw, Baby Kale, Tomatoes,
Pico de Gallo, Cotija Cheese. Served with Chips & Salsa. Add Fresh Made Guacamole \$10

FISH TACOS (GF) \$18

Blackened Mahi Mahi, Cabbage-Cilantro Slaw, Pico De Gallo, Cilantro Ranch.
Served with Chips & Salsa. Add Fresh Made Guacamole \$10

DESSERTS

ALL AMERICAN BANANA SPLIT \$15

Chocolate, Vanilla & Strawberry Ice Cream
Traditional Toppings

CRÈME BRULÉE CHEESECAKE \$13

Caramel Drizzle, Vanilla Whipped Cream

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Vanilla Whipped Cream, Strawberry, Chocolate Sauce

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