

JOSÉ

CRESTED BUTTE

BREAKFAST MENU



BIG PLATES

HUEVOS RANCHEROS 20
Chorizo, black beans, avocado, salsa ranchera, and queso fresco on top of two sunny side up eggs and a fried corn tortilla. (gf)

CHILAQUILES 20
Crispy corn tortilla strips, grilled onion, black beans, shredded chicken, and queso fresco on top of two sunny side up eggs, smothered in roasted tomatillo salsa. (gf)

AVOCADO CHORIZO TOAST 20
Chorizo, refried black beans, Oaxaca cheese and pico de gallo smothered over toasted Telera bread.
Add an egg for \$2

PANCAKES 14
Two fluffy buttermilk pancakes.
Served with butter and maple syrup.

Chocolate chip or seasonal mixed fruit pancakes for \$2 more.

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 white \$2
Sub gluten free toast \$1*

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 juice.

SODA 5
Pepsi, Diet Pepsi, lemonade, unsweetened iced tea, Dr. Pepper, Mug and Starry

SMALL PLATES

OATMEAL 14
Homemade oatmeal served with milk, butter, sugar and fruit. (v)

FRUIT BOWL 8
Seasonal fruit bowl served with whipped cream. (v, gf,)

PARFAIT 10
Honey Greek yogurt with seasonal fruit and topped with cranberry granola. (v, n)

CEREAL 5
Ask your server for our current selection of cereals.

SIDES

TOAST 4
Two slices of sourdough, wheat or gluten free toast

EXTRA EGG 4
Extra egg any style

TWO EGGS 6
Two eggs any style

BACON 5
Three slices of bacon

SAUSAGE 5
Two sausage patties

SEASONED HOME FRIES 6



v - vegetarian / vg - vegan / gf - gluten free / ss - sesame seed

** 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.*

Executive Chef Andres Pimentel | Sous Chef Noe Delgado

COCKTAILS

- TOP SHELF MARGARITA** \$18

Lalo Blanco / Naranja / agave nectar / lime juice / turbo salt rim.
Grand Marnier floater add \$2
- SQUOZEN** \$17

Socorro Blanco / Naranja / lime juice / agave syrup / turbo salt rim.
Served frozen.
- THE USUAL** 17

Casamigos Blaco / lime juice / Topo Chico / turbo salt rim.
- THE UNUSUAL** 17

La Pulga mezcal / grapefruit juice / Topo Chico / turbo salt rim.
- SKINNY PALOMARITA** 17

Socorro Blanco / Giffard Pamplemousse / grapefruit & lime juices / Topo Chico / turbo salt rim.
- HOT BUTTERED RUM** 18

Rich dark rum / spiced brown sugar butter / hot water / spices
- PURPLE RAIN** 18

Snow Cristalino Reposado Tequila / pineapple juice / blackberry / lemon juice.
- CARAJILLO** 16

Licor 43 / espresso.

BEER

- CANS**

PBR Tall Boy / 3
Coors Light / 6
Coors Banquet / 6
Budweiser / 6
Bud Light / 6
Michelob Ultra / 6
Irwin Mexi Lager / 8
Irwin Hazy IPA / 8
Modelo / 6
Blue Moon / 8
Stem Cider / 8
Guinness / 8
High Noon / 8
- DRAFT BEER** \$

PBR / 2
Zuni Cold Queen Kolsch / 8
Irwin Mexi Lager / 8
Irwin Hazy IPA / 8
Left Hand Nitro Milk Stout / 8
Telluride Pilsner / 8
Odell's 90 Shilling / 8
Avery IPA / 8
- ZERO PROOF**

MARZIPAN SPIRITS 14

Giffard Orgeat / elderflower tonic / lime juice / club soda.

FREE SPIRIT MARGARITA 14

Free Spirit tequila / lime juice / orange juice / agave nectar / turbo salt rim.

NA BEER 7

Atheltic Brewing IPA
Athletic Brewing Cerveza
Guinness 0

RED WINE

- BONANZA** 16/62

Cabernet Sauvignon / CA
- BELLE GLOS DAIRYMAN** 16/62

Pinot Noir / CA
- ADOBE ROAD RED LINE** 18/72

Napa Valley red blend / CA
- FERRARI CARANO** 16/62

Merlot / CA

WHITE WINE

- BRANCOTT ESTATE** 16/62

Sauvignon Blanc / NZ
- BENVOLIO** 16/62

Pinot Grigio / IT
- J. LOHR ARROYO VISTA** 16/62

Chardonnay / CA
- LOUIS JADOT** 25/125

White Burgundy / France

ROSE

- GERARD BERTRAND COTE DE ROSES** 16/62

Rose / France
- CHATEAU MIRAVAL** 16/62

Rose / FR

SPARKLING

- MUMM NAPA BRUT PRESTIGE** 12/46

Brut / CA
- MIONETTO** 15

Sparkling Rose Prosecco / IT





WINTER MENU

SHAREABLES

- CHIPS Y SALSAS

5

(v, vg, gf)
- QUESO DIP

12

Queso mixed with poblano peppers, pico. (v, gf)

Add a side of barbacoa \$2

- CASA GUACAMOLE

16

Avocado, cilantro, serrano pepper, lime, pico. (v, vg, gf)

- CEVICHE*

20

Seasonal fish, lime juice, cherry tomatoes, avocado, cucumber, cilantro, olive oil. (gf)

- STREET STYLE ELOTES

16

Grilled corn, crema, cotija, lime juice, tajin. (v, gf)

- BARBACOA NACHOS

22

Braised barbacoa, queso, pickled onion, cilantro, avocado salsa, jalapeño. (gf)

- WINGS

14

Eight bone-in wings. Served plain or tossed in classic buffalo or sweet mango chili.

TACOS

3 tacos per order, served on flour tortillas, option to sub for corn (gf)

- TACOS DE VEGGIE

16

Sautéed seasonal vegetables, pico, avocado salsa. (v, vg)

- 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. (s)

SALADS

- KALE CAESAR SALAD

20

Kale, hearts of palm, cotija cheese, radish, pickled red onion, seasoned croutons, tossed with Caesar dressing.

- WINTER ROOT VEGETABLE SALAD

20

Roasted beets, sweet potatoes, butternut squash, parsnip and watercress. Served with candied pecans and chevre. Tossed in maple Dijon vinaigrette. (v, gf, n)

- ROMAINE SALAD

18

Romaine, cherry tomatoes, avocado, tortilla strips, black beans, chihuahua cheese, jalapeño dressing. (v, gf)

- ADD PROTEIN

Grilled chicken 6 / Barbacoa 8 / Shrimp 7

SOUPS

- POZOLE

14

Shredded chicken, hominy, tomatillo, and serrano pepper; with traditional toppings. (gf)

- CHILI COLORADO

16

Ground beef and pork. With black beans, pinto beans, onion, cilantro, tomatoes and seasonings.

Make it chili fries for \$4 more.

SIDES

- FRIES

8
- CILANTRO RICE

4

(v, vg, gf)
- REFRIED OR WHOLE BLACK BEANS

4

(gf)
- SAUTEED VEGGIES

4

(v, vg, gf)
- CORN TORTILLAS

4

(v, vg, gf)
- FLOUR TORTILAS

4

(v, vg)

ALL DAY

- DOUBLE STACKED BRISKET SHORTRIB BURGER*

24

Griddled onions, chipotle cheddar, house made pickles, chili-lime ketchup, brioche bun.

- FAJITA GRILLED CHICKEN SANDWICH

22

Melted swiss, house made pickles, creamy jalapeño ranch, toasted brioche bun.

- CHICKEN TENDERS

18

Five white meat chicken tenders served with crispy fries.

DINNER ENTREES*

- RIBEYE STEAK*

44

14oz Ribeye served with a rosemary and cracked peppercorn compound butter, whipped scallion mashed potatoes and asparagus. (gf)

- TUNA TATAKI*

26

Seared Ahi tuna marinated in smokey soy sauce. Served with roasted chayote radish slaw and truffle ponzu. (gf)

- FAJITAS

Grilled peppers and onions, served with pico, guacamole, sour cream, cilantro rice and refried black beans. Choice of flour or corn tortillas. Chicken -- \$30 Shrimp -- \$32 Steak -- \$32 Surf & Turf -- \$38

- TOASTED PECAN COLORADO TROUT

30

Served with smoked orange maple butter and whipped scallion mashed potatoes. (n)

* All dinner entrees available after 5pm

v - vegetarian / vg - vegan / gf - gluten free / n - nut allergy / s - shellfish allergy

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DRINKS

JOSÉ

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COCKTAILS

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Add Grand Marnier floater \$3

SQUOZEN 17

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HOT BUTTERED RUM 18

Rich dark rum / spiced brown sugar butter / hot water / spices.

PURPLE RAIN 18

Snow Cristalino Reposado tequila / pineapple juice / blackberry / lemon juice.

CARAJILLO 16

Licor 43 / espresso

LA PULGA FLIGHTS 25

Choice of three; blanco, reposado, anejo, mezcal or sotol.

BEERS

CAN

DOMESTIC

PBR Tall Boy / 3
PBR Light / 3
Coors Light / 6
Coors Banquet / 6
Budweiser / 6
Bud Light / 6
Michelob Ultra / 6
Blue Moon / 8
Irwin Hazy IPA / 8
Irwin mexi-lager / 8
Stem cider / 8

IMPORT & CRAFT

Modelo / 6
Guinness / 8

SELTZER

High Noon / 8

DRAFT BEER

PBR / 2
Zuni Cold Queen Kolsch / 8
Irwin Mexi Lager / 8
Irwin West Coast IPA / 8
Left Hand Nitro Milk Stout / 8
Telluride Pilsner / 8
Odell 90 Shilling Amber Ale / 8

ZERO PROOF

MARZIPAN SPRITZ 14

Orgeat syrup / elderflower tonic / lime juice / club soda.

FREE SPIRIT MARGARITA 14

Free Spirit tequila / lime & orange juices / agave nectar / turbo salt rim.

NA BEER

Athletic Brewing IPA / 7
Athletic Brewing Cerveza / 7
Guinness 0.0 / 7

WINES

RED

BONANZA 16/62

Cabernet Sauvignon / CA

BELLE GLOS “DAIRYMAN” 16/62

Pinot Noir / CA

FERRARI CARANO 16/62

Merlot / CA

ADOBE ROAD RED LINE 18/72

Napa Valley red blend / CA

WHITE

BRANCOTT ESTATE 16 / 62

Sauvignon Blanc / NZ

BENVOLIO 16 / 62

Pinot Grigio / IT

J. LOHR ARROYO VISTA 16 / 62

Chardonnay / CA

LOUIS JADOT 25/125

White Burgundy / FR

ROSÉ

GÉRARD BERTRAND CÔTE

DE ROSES 16 / 62

Rosé / FR

CHATEAU MIRAVAL 16/62

Rosé / FR

SPARKLING

MUMM NAPA BRUT PRESTIGE 12 / 46

Brut / CA

MIONETTO 15

Sparkling prosecco rosé / IT



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All kids meals come with choice of fries, fruit or rice and beans

KIDS MENU

CHICKEN TENDERS* 14

3 piece chicken tenders

KIDS TACO* 14

Two tacos, chicken or beef in flour tortillas

KIDS CHEESE QUESADILLA 8

Add chicken, barbacoa or beef for \$3

KIDS HAMBURGER* 12

Add cheese for \$.50



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