

JOSE

CRESTED BUTTE

BREAKFAST MENU



PLATES

HUEVOS RANCHEROS* / 19

Chorizo, two sunny side-up eggs, 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.
gf

OATMEAL / 10

House-made hot oatmeal
Add Strawberries or Blueberries 2
Add Oat Milk, Almond Milk or Regular Milk / 1
v, gf

FRUIT BOWL / 10

Fresh Seasonal Fruit.
v, vg, gf

PARFAIT / 10

A honey greek yogurt with cranberry granola topped with seasonal fruit.
v, gf

CEREAL / 5

Ask your server for selections.
Add Seasonal Fruit / 2
v

AVOCADO CHORIZO TOAST / 18

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

PANCAKES / 12

Buttermilk pancakes with butter and syrup.
v
Add Whipped Cream / 1
Add Chocolate Chips / 2
Add Seasonal Fruit / 2

PEAK BREAKFAST* / 16

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

SIDES

SOURDOUGH, WHEAT, *v*
GLUTEN FREE TOAST / 3 *v, vg, gf*
2 EGGS ANY STYLE* / 7 *v, gf*
BACON / 5 *gf*
SAUSAGE / 6 *gf*
POTATO HASH / 7 *v*

CAFE / TEA

ESPRESSO / 5
DRIP COFFEE / 5
ICED OR HOT LATTE / 6
HOT TEA / 4

Add Almond Milk / 1 Oat Milk / 1
Add Flavored Vanilla, Caramel, Hazelnut or Mocha / 1



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.

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CRESTED BUTTE

DINNER MENU



STARTERS

all served with tortilla chips (gf)

CHIPS Y SALSAS / 5

v, vg, gf

QUESO DIP / 12

Queso mixed with poblano peppers.

v, gf

add pico / \$0.50

CASA GUACAMOLE / 15

Avocado, cilantro, serrano pepper, lime.

gf, v, vg

add pico / \$0.50

STREET STYLE ELOTES / 16

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

v, gf

CEVICHE* / 19

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

gf

TACOS

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

TACOS DE VEGGIE / 16

Sauteed seasonal vegetables, pico de gallo, avocado salsa.

v

SHRIMP TACOS / 19

Cilantro-lime marinated shrimp, avocado salsa, pico de gallo.

STEAK* TACOS / 19

Skirt steak*, pico de gallo, queso fresco.

TACOS AL PASTOR / 18

Achiote marinated pork, pineapple pico de gallo, avocado salsa.

SALADS

ROMAINE SALAD / 18

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

vg, gf

KALE CAESAR SALAD / 18

Kale, hearts of palm, cotija cheese, radish, pickled red onion, caesar dressing.

v, gf

ADD PROTEIN

Grilled Chicken / 6

Steak* / 8

Shrimp / 7

ENTREES

PEAK BURGER* / 20

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

ss

Sub Impossible Burger

Bacon / 2

Avocado / 3

Extra Patty / 6*

Sub Gluten Free Bun / 2

Sub Side Salad / 2

WESTERN SLOPE BURGER* / 24

Aspen ridge beef patty*, cheddar cheese, onion rings, bacon onion jam, lettuce and tomato on a toasted brioche bun. Served with seasoned fries.

ss

JOSÉ CHICKEN SANDWICH / 20

Grilled chicken, serrano aioli, tomato, shredded lettuce, avocado, American cheese on a toasted brioche bun. Served with seasoned fries.

ss

CHICKEN ENCHILADAS / 23

Chicken, cilantro, Monterrey cheese, creamy tomatillo sauce. Served with refried black beans and cilantro rice.

gf

SOUPS

POZOLE VERDE / 13

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

gf

CHILI COLORADO / 14

House-made chili, Ground Beef, beans, garlic, onion, Chile de Arbol, chili powder, cumin and topped with sour cream, onion and cilantro.

gf

CHILE CON CARNE ENCHILADAS / 22

Corn tortillas stuffed with cheese and topped with house-made chili. Served over cilantro rice and refried black beans.

gf

FAJITAS

Grilled onions, peppers, corn tortillas, pico de gallo, guacamole, crema.

gf

Aspen Flank Steak Fajitas / 28*

Chicken Fajitas / 28

Combo (Steak & Chicken) / 32*

Surf & Turf (Steak & Shrimp) / 36*

POTATO CHEESE FLAUTAS / 24

Fried corn tortillas stuffed with potatoes, Oaxaca cheese, avocado, pickled red onion salad, topped with queso fresco & sour cream.

v, gf

BAKED SOLE / 28

panko breaded sole, Chile pequin aioli, avocado salsa and cilantro rice.

SIDES

CILANTRO RICE / 3 *v, vg, gf*

REFRIED BLACK BEANS / 3 *v, vg, gf*

SAUTEED VEGGIES / 4 *v, vg, gf*

CORN TORTILLAS / 4 *v, vg, gf*

FLOUR TORTILLAS / 4 *v*

FRIES / 8 *v, vg, gf*

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LUNCH MENU



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v, vg, gf

QUESO DIP / 12

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v, gf

add pico / \$0.50

CASA GUACAMOLE / 15

Avocado, cilantro, serrano pepper, lime.

gf, v, vg

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CEVICHE* / 19

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

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ROMAINE SALAD / 18

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

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KALE CAESAR SALAD / 18

Kale, hearts of palm, cotija cheese, radish, pickled red onion, caesar dressing.

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ADD PROTEIN

Grilled Chicken / 6

Steak / 8*

Shrimp / 7

SOUPS

POZOLE VERDE / 13

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

gf

CHILI COLORADO / 14

House-made chili, Ground Beef, beans, with sour cream, onion, cilantro and cheese.

gf



ENTREES

PEAK BURGER* / 20

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

ss

Sub Impossible Burger or Grilled Chicken

Bacon / 2

Avocado / 3

Extra Patty / 6*

Sub Gluten Free Bun / 2

Sub Side Salad / 2

CHICKEN TENDERS / 17

5 Breaded chicken tenders served with seasoned fries and your choice of dipping sauce.

SIDES

CILANTRO RICE / 3 *v, vg, gf*

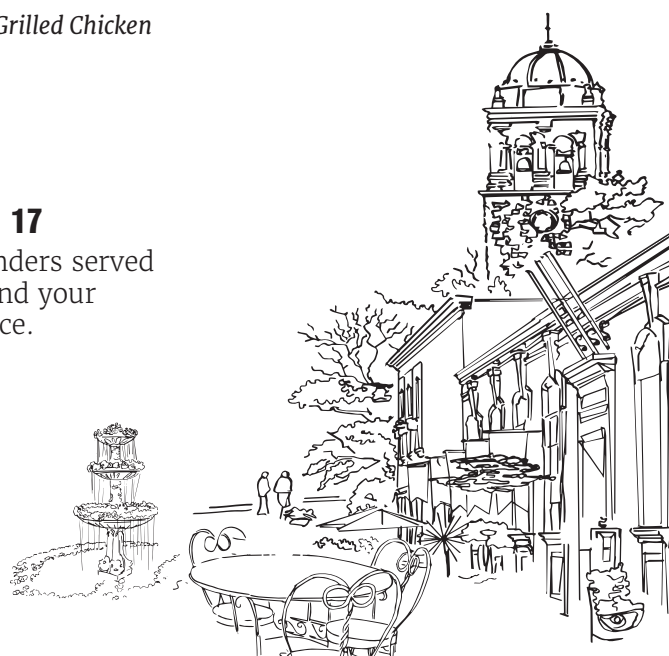
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FLOUR TORTILLAS / 4 *v*

FRIES / 8 *v, vg, gf*



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COCKTAILS

THE SQUOZEN FROZEN MARGARITA / 16

Lalo Blanco
Naranja
Agave Nectar
Lime Juice
Turbo Salt Rim

TOP SHELF MARGARITA / 16

Lalo Blanco
Naranja
Agave Nectar
Lime Juice
Turbo Salt Rim
Add Grand Marnier / 3

THE USUAL / 16

Casamigos Blanco
Lime Juice
Topo Chico
Turbo Salt Rim

THE UNUSUAL / 16

José x Koch Mezcal
Grapefruit Juice
Topo Chico
Turbo Salt

SKINNY PALOMARITA / 16

Socorro Blanco
Giffard Pampelmousse
Grapefruit & Lime Juices
Topo Chico
Turbo Salt Rim

CARAJILLO / 14

Licor 43
Espresso

BEERS

CAN

DOMESTIC

Coors Banquet / 6
Coors Light / 6
Budweiser / 6
Bud Light / 6
Michelob Ultra / 6
Blue Moon / 8
PBR Tall Boy / 3

IMPORT & CRAFT

Modelo / 6
Guinness / 8

SELTZER

High Noon / 8

TAP

DRAFT BEER

Avery IPA / 8
Irwin Mexi Lager / 5
Left Hand Milk Stout / 8
SKA Euphoria / 8
CO Cider (GF) / 8
Telluride Pilsner / 8
Pabst Blue Ribbon / 2

ZERO PROOF

MARZIPAN SPIRITS / 10

Orgeat Syrup
Elderflower Tonic
Lime Juice
Club Soda

FREE SPIRIT MARGARITA / 10

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

WINES

RED

BONANZA CAB 16 / 62

Cabernet Sauvignon
California

BELLE GLOS

“DAIRYMAN” 16 / 62

Pinot Noir
California

WHITE

BRANCOTT ESTATE 16 / 62

Sauvignon Blanc
New Zealand

BENVOLIO 16 / 62

Pinot Grigio
Italy

J. LOHR ARROYO VISTA 16 / 62

Chardonnay
California

ROSÉ

GÉRARD BERTRAND CÔTE

DE ROSES 16 / 62

Rosé
France

SPARKLING

MUMM NAPA BRUT

PRESTIGE 12 / 46

Champagne
California

HAMPTON WATER

BUBBLY 14 / 54

Sparkling Rosé
France

REVELSHINE WINE

(California)

Sustainable wines built for adventure.

RED 12 / 34

Zinfandel Blend

WHITE 12 / 34

Chardonnay Blend

ROSÉ 12 / 34

Grenache Blend

BUCKET OF WINE / 90

Your choice of 3 bottles

