

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

LOBSTER MAC AND CHEESE 22

Brie panela cheese sauce, maine lobster, elbow pasta

BRUSSELS 16

Chipotle mayo, Marcona almonds, sherry vinegar, garlic

SEAHOGS 20

6 bacon wrapped shrimp, chipotle horseradish aioli

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

SALADS

SUMMER BURRATA 18

Heirloom tomato jam, basil pesto, balsamic reduction, fresh mozzarella, crostini

CAESAR SALAD 19

Housemade 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



ENTREES

COLORADO BRAISED SHORT RIBS 42

Wild mushroom mashed potatoes, red wine beef reduction, caramelized shallots

SUMMER VEGETABLE SUCCOTASH 23

Fried polenta, cauliflower cream sauce, broccolini

BOLOGNESE PASTA 28

Shortrib beef, marzano tomato sauce, fresh basil, parmesan, tagiatelle, pancetta

TOASTED PECAN TROUT* 29

Colorado trout, scallion sour cream whipped potatoes, tarragon beurre blanc

DOUBLE STACKED BRISKET BURGER 24

Griddled onions, chipotle cheddar, house made pickles, chili-lime ketchup on a brioche bun, served with fries

SOUPS

POZOLE 14

Shredded chicken, hominy, tomatillo, serrano pepper soup with traditional toppings

GAZPACHO 14

Served cold, tomato, cucumber, red onion, red bell pepper, oregano, rosemary, crostini

SIDES

FRIES 8

CILANTRO RICE 3

REFRIED BEANS 3

SAUTEED VEGGIES 4

SMASHED FINGERLING POTATOES 8

GRILLED BROCCOLINI 8

CHICKEN MILANESA SANDWICH 24

Crispy breaded chicken breast Serrano ham, queso Oaxaca, avocado, black beans, lettuce, tomato, salsa on a telera roll, served with fries

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

COCKTAILS

THE SQUOZEN FROZEN MARGARITA 17

Corazon Tequila
Naranja
Agave Nectar
Lime Juice
Turbo Salt Rim

TOP SHELF MARGARITA 17

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 16

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

HUGO SPRITZ 17

Mionetto Prosecco
St-Germain
Topo Chico
Fresh Mint

PURPLE RAIN 17

Snow Reposado
Fresh pineapple Juice
Agave
Blackberries

TOP SHELF MEZCAL 17

Rosaluna Mezcal
Naranja
Agave Nectar
Lime Juice
Turbo Salt Rim



BEERS

CAN

DOMESTIC

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

IMPORT & CRAFT

Modelo / 6
Guinness / 8

SELTZER

High Noon / 8

DRAFT BEER

PBR / 2
Irwin Mexi Lager / 8
Irwin Hazy IPA / 8
Sawtooth Amber Ale / 8
Odell Pilsner / 8
Great Divide Amber / 8
Snowmelt Peach Seltzer / 8
90 Shilling / 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 375

Prestige Cuvee Champagne
Epernay, France

LOUIS JADOT PULIGNY - MONTRACHET 245

Chardonnay 2017
Burgundy, France

WINES

RED

BONANZA 17 / 68

Cabernet Sauvignon,
California

BELLE GLOS "DAIRYMAN" 16 / 62

Pinot Noir
California

MOTES "ALPHA" 15 / 65

Malbec
Chile

WHITE

WAIRAU RIVER 15 / 60

Sauvignon Blanc
New Zealand

BENVOLIO 16 / 62

Pinot Grigio
Italy

LOUIS JADOT 16 / 62

Chardonnay
California

CHATEAU STE. MICHELLE 13 / 52

Riesling

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

STUDIO BY MIRAVAL 16 / 68

Rose'