

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

CORNED 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

GRIDDLE PANCAKES \$12

Powdered Sugar, Butter, Maple Syrup, Choice of Berries, Chocolate Chips or Bananas

FRENCH TOAST \$12

Brioche, Bananas, Strawberries, Powdered Sugar, Butter, Maple Syrup

* 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

RESTAURANT & BAR

LUNCH

STARTERS

DUCK FAT FRIES \$14 GF

Black Garlic Aioli | Rosemary Salt | Parmesan

CHEF'S PLATE \$32

Locally and Domestically Procured Meats & Cheeses | Honeycomb | Pickled Vegetables
Whole Grain Mustard | Crostinis

CRISPY BRUSSELS SPROUTS \$16

Balsamic - Maple Glaze | Candied Walnuts | Crispy Pork Belly | Chive Dust

STICKY WINGS \$19

Bourbon Peach BBQ | Scallions | Crispy Garlic

ROASTED SQUASH CROQUETTES \$18 GF, VG

Caramelized Yogurt | Orchid Petals | Spicy Pumpkin Seeds | Beet Chips | Chive Oil

SOUPS & SALADS

Add Grilled Chicken, Salmon, or Shrimp \$10

ROASTED BUTTERNUT SQUASH SOUP \$14 GF, VG

Poached Pear | Chile Oil | Crème Fraîche | Spicy Pumpkin Seeds

BEER CHEESE SOUP \$17

Casey Brewing CO. Beer | Emmental Cheese | Grilled Sourdough | Crispy Pork Belly

BRUSSELS SPROUT SALAD \$16 GF, VG

Shaved Brussels Sprouts | Cipollini Onions | Red Apple | Creamy Shallot Vinaigrette
Aged White Cheddar | Toasted Pecans

HC COBB SALAD \$18 GF

Baby Spinach & Frisée | Diced Tomatoes | Bacon | Shallots | Blue Cheese Crumbles
Hard Boiled Egg | Sherry Herb Dressing

CAESAR SALAD \$17

Shaved Parmesan | Marinated Cherry Tomatoes | Garlic Croutons | White Anchovy | Radish

ROOT VEGETABLE SALAD \$17 GF, VG

Marinated Beets | Heirloom Carrots | Shallots | Toasted Pecans | Goat Cheese
Celery Root Vinaigrette

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LUNCH

HAND-HELD

HC BURGER* \$18

Two Smashed Beef Patties | American Cheese | Iceberg Lettuce | Sliced Tomato
Shaved Red Onion | Dill Pickles | Thousand Island | Sesame Bun

FISH SANDWICH \$21

Cornmeal Crusted Trout | Roasted Poblano Tartar | Mixed Greens
Chipotle Cole Slaw | Brioche Bun

CHICKEN SALAD \$18

Grilled Focaccia | Fresh Mozzarella | Whole Grain Mustard
Shaved Brussels Sprouts | Pickled Shallots

BISON REUBEN \$19

Rye Bread | Sauerkraut | Thousand Island | Swiss Cheese | Tangy Coleslaw

GRILLED CHEESE \$23 VG

Challah Bread | Truffle Butter | Emmental, Gruyere & Fontina Cheese
Mushroom Duxelle | Crispy Parmesan | Tomato Ricotta Bisque

BLTA \$18

Grilled Sourdough | Iceberg Lettuce | Heirloom Tomato
Bacon Aioli | Fresh Avocado

FLATBREADS

MARGHERITA \$18 VG

House Red Sauce | Fresh Mozzarella | Sun Dried Tomatoes | Fresh Basil

BLUE CHEESE & FIG \$21

Apple & Fig Jam | American Prosciutto | Caramelized Onion
Blue Cheese Crumbles | Arugula | Balsamic Reduction

MUSHROOM \$19 VG

Mushroom Duxelles | House Ricotta | Trumpet Mushroom
Arugula | Truffle Oil

DESSERTS

PALISADE PEACH COBBLER \$16 GF, VG

Lemon-Peach Reduction | Vanilla Bean Ice Cream

BOURBON BREAD PUDDING \$14 VG

Bourbon Caramel Sauce | Butterscotch Ice Cream | Honey Granules

ICE CREAM \$9 GF, VG

Rotating Selection of Locally Sourced Ice Cream

SORBET \$9 GF, VG

Rotating Selection of Seasonal Sorbet

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RESTAURANT & BAR

DINNER

STARTERS

BROWN BUTTER BISCUITS \$14 VG

House Baked Brown Butter & Sage Biscuits | Cultured Butter | Honeycomb

CRISPY SOLE \$27 GF

Pistachio Brown Butter Sauce | Popcorn Grits | Corn Shoots | Cornmeal Crusted Sole Fillets

ROASTED SQUASH CROQUETTES \$18 VG

Caramelized Yogurt | Orchid Petals | Spicy Pumpkin Seeds | Beet Chips | Chive Oil

CHEF'S PLATE \$32

Locally and Domestically Procured Meats & Cheeses | Honeycomb
Pickled Vegetables | Whole Grain Mustard | Crostinis

DUCK FAT FRIES \$14 GF

Black Garlic Aioli | Rosemary Salt | Parmesan

CRISPY BRUSSELS SPROUTS \$16

Balsamic - Honey Glaze | Candied Walnuts | Crispy Pork Belly

BLUE CHEESE & FIG FLATBREAD \$21

Apple & Fig Jam | American Prosciutto | Caramelized Onion
Blue Cheese Crumbles | Arugula | Balsamic Reduction

SOUPS & SALADS

Add Grilled Chicken, Salmon, or Shrimp \$10

ROASTED BUTTERNUT SQUASH SOUP \$16 GF, VG

Poached Pear | Chile Oil | Crème Fraîche | Spicy Pumpkin Seeds

BEER CHEESE SOUP \$17

Casey Brewing CO. Beer | Emmental Cheese | Grilled Sourdough | Crispy Pork Belly

TOMATO RICOTTA BISQUE \$14 VG

Creamy Tomato Soup | Garlic Crostini | Chive | Herbed Ricotta

BRUSSELS SPROUT SALAD \$17 GF, VG

Shaved Brussels Sprouts | Cipollini Onions | Red Apple | Toasted Pecans
Creamy Shallot Vinaigrette | Aged White Cheddar

HC COBB SALAD \$18 GF

Baby Spinach & Frisée | Diced Tomato | Bacon | Shallots | Blue Cheese Crumbles
Hard Boiled Egg | Sherry Herb Dressing

CAESAR \$17

Shaved Parmesan | Cherry Tomatoes | Garlic Croutons | White Anchovy | Radish

ROOT VEGETABLE SALAD \$17 GF, VG

Marinated Beets | Heirloom Carrot | Shaved Shallots | Toasted Pecans
Goat Cheese | Celery Root Vinaigrette

DINNER

ENTRÉES

STEAK FRITES* \$42

14oz Dry Aged NY Strip | Truffle Potato Wedges
Freshly Shaved Parmesan | Black Garlic Aioli

GRILLED ANGUS FILET* \$52

Maple Bacon Jam | Smoked Potato Confit
Arugula & Green Bean Salad | Demi-Glace

WILD MUSHROOM GNOCCHI \$28 VG

Sauteed Oyster & Crimini Mushrooms | Garlic Saffron Broth
Wilted Spinach | Ricotta Gnocchi

PAN SEARED SALMON* \$34 GF

Black Lentils | Charred Tomato Broth | Date & Fennel Relish
Shaved Brussels Sprouts

ROCKY MOUNTAIN TROUT \$32 GF

Popcorn Grits | Seared Trumpet Mushroom
Roasted Cauliflower | Mushroom Demi

HARVEST CASSOULET \$27

Braised Chicken Leg Quarter | Great Northern Beans | Broccolini
Butternut Squash | Cranberry Foam

BISON BURGER* \$36

8oz Bison Patty | Red Onion Marmalade | Poblano Aioli | Arugula
Aged Cheddar Cheese | Brioche Bun

HC BURGER* \$18

Two Smashed Beef Patties | American Cheese | Iceberg Lettuce
Sliced Tomato | Shaved Red Onion | Dill Pickles
Thousand Island | Sesame Bun

DESSERTS

BOURBON BREAD PUDDING \$14 VG

Bourbon Caramel Sauce | Whipped Cream | Honey Granules

TOFFEE GRAHAM CRACKERS \$18 VG

Chocolate Ganache | Toffee Crusted Crackers | Butter Pecan Ice Cream

PALISADE PEACH COBBLER \$16 VG

Lemon - Peach Reduction | Vanilla Bean Ice Cream

ICE CREAM \$9 GF, VG

Rotating Selection of Locally Sourced Ice Cream

SORBET \$9 GF, VG

Rotating Selection of Seasonal Sorbet

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