

# HOTEL COLORADO

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## 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

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### EGGS BENEDICT

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#### 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

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### FROM THE GRIDDLE

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#### 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.

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## SIDE PLATES

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### 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

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## ROCK CANYON COFFEE

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### COFFEE \$3.50

### ESPRESSO \$3.50 DOUBLE \$5

### CAPPUCCINO \$5

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## SMOOTHIES

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### STRAWBERRY-BANANA \$10

Yogurt & Honey

### MIXED BERRY \$10

Yogurt & Honey

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## BREAKFAST DRINK ADD-ONS

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### HC BLOODY MARY \$15

Vanjak Colorado Vodka, HC Signature Bloody Mary Mix, Garnished with Candied Bacon and an assortment of Pickled Vegetables

### IRISH COFFEE \$12

### MIMOSA \$11

### JUICES: Apple, Cranberry, Grapefruit, Orange, Tomato, Pineapple \$4.50

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### STARTERS

Boulart Bread & Butter \$5

#### ONION RINGS \$11

Panko | Tomato Chili Sauce

#### FRIED RAVIOLI \$11

Tomato Chili Sauce

#### COCONUT PRAWNS \$20

Sweet Thai Chili Sauce

#### FRIED ZUCCHINI \$11

Tomato Chili Sauce

#### FRIED MUSHROOMS (V) \$11

Grated Parmesan Cheese

Lemon Garlic Aioli

#### POLLO WINGS (6) \$18

Choice of one sauce:

Mango-Habanero | Peach-Chipotle

Sweet Chili Fish Sauce Onion

Jalapeño | Cilantro

#### SILKEN TOFU \$16

Sweet Chili Fish Sauce

Onion | Jalapeño | Cilantro

#### SHRIMP COCKTAIL 21

Crunchy Vegetable | Avocado

Tender Shrimp

#### CALAMARI FRITTO MISTO \$18

Flash Fried With Anchovies

Artichoke Hearts | Lemon

Zesty Tomato Chili Sauce

#### CRISPY BRUSSELS \$14

Sweet Chili Fish Sauce

Onion | Jalapeño | Cilantro

Add Chopped Bacon \$3

#### BLUE CLAW CRAB CAKES

\$26

Peach-Plum Remoulade | Arugula

### — SOUPS & SALADS —

\*Add Grilled Chicken \$11 | Grilled Salmon \$15

Shrimp \$11 | Crab Cake \$12

#### CHEF'S DAILY SOUP \$10

#### COLORADO GREENS (VG)

Side \$6 / Entrée \$13

Garden Greens | Shaved Cucumber | Carrot | Radish

Cherry Tomato | Citrus Vinaigrette

#### KNIFE & FORK CAESAR SALAD

Side \$8 / Entrée \$14

Fresh Romaine Hearts | Creamy Caesar Dressing

Toasted Brioche | Anchovy | Lemon

Shaved Parmesan Cheese

#### HC COBB SALAD (GF) \$14

Baby Spinach And Frisée | Cucumber | Tomato

Smoked Bacon | Blue Cheese Crumbles

Mushroom | Hardboiled Egg | Champagne Dressing

### — FLATBREADS —

#### SMOKED RAINBOW TROUT \$21

Tomato | Mozzarella And Chevre | Pine Nuts | Arugula

#### ROASTED GARLIC (V) \$18

Portobello Mushroom | Rosemary | Mozzarella

Parmesan Cheese

#### CLASSIC \$18

Pepperoni | Marinara Sauce | Mozzarella | Fresh Basil

Parmesan Cheese

### — SANDWICHES —

Served with Maldon Salted Fries

#### BISON REUBEN \$20

Corned Beef | Sauerkraut | Swiss Cheese

Thousand Island | Served on Rye

#### CUBAN SANDWICH \$19

Cuban Bread | Yellow Mustard Mayonnaise

Sliced Cooked Ham | Roasted Pork | Swiss Cheese

Dill Pickles | Pressed On Grill

#### COLO CHICKEN SANDWICH \$19

Panko Breaded Chicken | Smoked Hatch Chili

Chihuahua Cheese | Colo Chipotle Dressing Tomato

Lettuce | Shaved Red Onion | Pickles

Sesame Seed Bun

#### CHEESE STEAK SANDWICH\* \$26

Shredded Beef | Smoked Hatch Chili | Chihuahua Cheese

Shaved Red Onions | Consommé Jus

### — BURGERS —

½ Lb. Aspen Ride Beef Patty Served

With Maldon Salted Fries

#### HC BURGER\* \$16

½ Lb. Beef Patty | Lettuce | Sliced Tomato | Shaved

Red Onion | Pickles | Thousand Island Dressing

Sesame Seed Bun

Add Extra Patty \$3 | Cheddar or Swiss Cheese \$1

Sugar Cured Bacon \$2 | Habanero Bacon Jam \$1.5

Grilled Mushroom \$1.5

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## ENTRÉES

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### ASPEN RIDGE BEEF | GREAT RANGE BISON

USDA Angus | All Natural

We charbroil our steaks over high heat, finished with a chili birria glaze and Colo-steak butter.

#### STEAKS SERVED WITH:

Seasonal grilled vegetables and your choice of one:

XXL Baking Potato

*Chives | Sour Cream | Butter | Bacon | Cheese*

Amish Potato Au Gratin or Roasted Garlic Mash

**FILET MIGNON\* \$58**

Signature Cut, 8oz

**RIBEYE\* \$58**

Usda Prime, 14oz

**BISON SKIRT STEAK\* \$36**

Colorado, 8oz

*Add Pepper Crusted \$1 | Habanero Bacon Jam \$1.5 | Roquefort Cheese \$3*

#### \*\* STEAK TEMPERATURES \*\*

**Rare:** cool, red center • **Medium-Rare:** warm, red center • **Medium:** warm, pink center

**Medium-Well:** slight pink center • **Well:** no pink, cooked throughout

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## PASTAS

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*\*Add Roast Chicken \$10 | Grilled Salmon \$15 | Shrimp \$11 | Crab Cake \$12*

**CARNE DE TERNERA MILANESA \$30**

Veal Asada Cutlets With Mushrooms  
Colo-Mex Ranchero Sauce | Cavatappi

**MILANESA DE POLLO \$24**

Chicken Asada Cutlets | Colo-Mex Ranchero Sauce  
Cavatappi

**VEAL CARNE DE PICCATA \$30**

Veal Asada Cutlets | Capers | Lemon  
White Wine | Cavatappi

**POLLO PICCATA \$24**

Chicken Asada Cutlets | Capers | Lemon  
White Wine | Cavatappi

**VEAL CARNE DE PARMIGIANA \$30**

Breaded Veal Asada | Pork Green Chili Sauce  
Chihuahua Cheese | Cavatappi

**COLO-MEX ALFREDO \$18**

Alfredo Crème | Cavatappi | Chihuahua And Parmesan

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## CHICKEN

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**ROCKY MOUNTAIN CHICKEN \$36**

Grilled Chicken | Habanero Bacon Jam | Amish Potatoes Au Gratin | Seasonal Vegetable

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## RIVERSIDE

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**GRILLED SKUNA BAY SALMON\* \$36**

Chili Lime Crust | Charred Peach-Balsamic Reduction | Garlic Mashed Potatoes | Seasonal Vegetable

**PAN-FRIED RAINBOW TROUT \$32**

Amish Potatoes Au Gratin | Seasonal Vegetable | Lemon Caper Sauce

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## DESSERTS

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**CHOCOLATE TORTE (GF) \$14**

Fresh Raspberry | Whipped Cream

**CLASSIC NY CHEESECAKE \$14**

Strawberry Puree | Fresh Berries

**PEACH BISCUIT COBBLER (GF) \$14**

Charred Peach | Vanilla Bean Ice Cream

**ICE CREAM (GF) \$9**

Rotating Selection Of Ice Cream

**COLO-MEX BROWNIE \$14**

Mexican Hot Chocolate Brownie Infused

*Rich, fudgy with the warm flavors of mexican hot chocolate, cinnamon, and a subtle hint of cayenne are balanced by a silky chocolate sauce.*

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