

## **BENEDICTS**

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*all benedicts are served with breakfast potatoes and two cage-free poached eggs*

### **MINER STREET BENEDICT**

*two slices of thick-cut texas toast, homemade hollandaise, served with your choice of ham or tomato and avocado - [14]*

### **CUBAN BENEDICT**

*two sweet corn cakes topped with roasted and smoked mojo pork, topped with avocado hollandaise, mango and pineapple salsa - [16]*

### **NEW YORK BENEDICT**

*toasted everything bagel, topped with a green onion and garlic cream cheese schmear, house smoked and cured salmon lox and caper hollandaise - [17]*

### **SOUTHWEST BENEDICT**

*two homemade sopés, chorizo, roasted hatch green chile, avocado hollandaise, topped with cotija cheese - [15]*

## **GRIDDLE**

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*all griddle selections are served with choice of bacon, homemade sausage, ham or fresh fruit*

### **WAFFLE**

*original golden malted waffle - [12] | make it chocolate chip or berry style - [13]*

### **FRENCH TOAST OF THE WEEK**

*chef's weekly creation, deep fried to golden brown - [14]*

## **SKILLETS & OMELETS**

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### **GREEN CHILE SKILLET**

*stacked high with breakfast potatoes, vegetarian green chile, chorizo, melted cheddar cheese, scrambled eggs and jalapeño crema - [13]*

### **CORNED BEEF HASH SKILLET**

*house roasted corned beef hash, two eggs any style, topped with cheddar cheese - [15]*

### **VEGETARIAN SKILLET**

*breakfast potatoes, topped with sauteed mushrooms, roasted red bell peppers, caramelized onions, topped with melted cheddar jack cheese and two eggs any style - [13]*

### **STEAKHOUSE OMELET <sup>GF</sup>**

*three eggs, sauteed mushrooms, caramelized onions, roasted red bell peppers, breakfast potatoes, cheddar, jack, provolone, smoked gouda and american cheeses with shaved rib eye - [20]*

### **FIVE CHEESE OMELET <sup>GF</sup>**

*three eggs, cheddar, jack, american, smoked gouda and provlone cheeses and breakfast potatoes - [13]*

## **FAVORITES**

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### **BURRITO**

*chorizo, scrambled eggs, breakfast potatoes, cheddar, wrapped in a flour tortilla and smothered in homemade vegetarian green chile and topped with cotija cheese - [13]*

### **STEAK AND EGGS**

*hand-cut 6 oz wagyu sirloin, two eggs any style, breakfast potatoes and choice of toast - [22]*

### **CHICKEN AND WAFFLE**

*golden malted waffle, hand battered fried chicken tenderloins, maple-bacon butter, topped with green chili chicken gravy and a side of maple syrup - [17]*

### **THE FLOYD HILL BREAKFAST SAMMY**

*house made sausage, ham and bacon, two fried eggs, pepperjack, american and cheddar cheeses, on grilled texas toast and served with breakfast potatoes - [15]*

# APPETIZERS

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## BACON WRAPPED GRILLED SHRIMP<sup>GF</sup>

six bacon wrapped shrimp with a brown sugar bourbon sauce - [16]

## AVOCADO TOAST

toasted whole grain wheat, pickled onion, sliced tomato, balsamic reduction - [11]

*add: two cooked to order eggs - [+4]*

## FRENCH TOAST BITES

chef's daily creation, deep fried to a golden perfection with a sweet cream cheese drizzle, portioned to share - [11]

## FRUIT TRAY<sup>GF</sup>

assorted seasonal fruits served with a cream cheese dipping sauce - [8]

# SANDWICHES

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choice of steak fries, sweet potato fries, cole slaw or kettle chips | gluten-free buns available

## MTN BURGER\*

our hand-packed angus grind, lettuce, red onion, on a toasted brioche bun - [16]

*substitute: chicken - [15] | bison - [18] | beyond - [17]*

*choice of cheese: cheddar, swiss, provolone, american, pepper jack*

*add: nueske's thick-cut applewood smoked bacon [+3] | stout caramelized onions [+2] | avocado [+2] sautéed mushrooms [+2] | fried egg [+2]*

## CLASSIC PHILLY

shaved rib eye, stout caramelized onions, melted provolone, on a hoagie - [18]

## CUBANO

slow roasted and smoked mojo pork, ham, swiss cheese, house dill pickles, yellow mustard on a grilled hoagie - [16]

## SMOKED CHICKEN SALAD SANDWICH

smoked chicken breast, lightly dressed with mayo and mixed with grapes, nuts, celery and red onion, on wheat - [15]

# BEVERAGES

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**GOLD RUSH NITRO COLD BREW** - locally roasted right here in Idaho Springs

12 oz. - [5] | 16 oz. - [6.5]

*add: whole milk, almond milk or soy milk - [NC]*

*add: Monin Organic Syrups [chocolate, vanilla, caramel, hazelnut or raspberry] - [0.50 per 1/2 oz.]*

## ASSORTED JUICES

orange | grapefruit | pineapple - [5]

apple | cranberry | tomato - [4]

**SAN PELLEGRINO** - [4]

**MEXICAN COCA-COLA** - [4]

**ROCKY MOUNTAIN ROOTBEER** - [4]

# COCKTAILS

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## BOTTOMLESS MIMOSAS

made with 100% never from concentrate orange juice and champagne with entrée purchase, served until 1 pm - [18]

## COLORADO FLAG MARGARITA

milagro blanco 100% agave tequila, housemade margarita mix, blue curaçao, chile lime sea salt rim - as colorful as colorado - [10]

## PRIME BLOODY MARY

breckenridge vodka, housemade bloody mary mix, assorted pickled and citrus things, candied bacon, lager poached shrimp, chile lime sea salt rim - [12]

## RED OR WHITE SANGRIA

house wine, assorted fruit juices and brandies, topped with soda - [8]

## MOUNTAIN SUNRISE

vida mezcal, grapefruit juice, housemade grenadine, smoldering rosemary sprig - [11]

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# SALADS & SOUP

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*add to any salad: chicken [+7] | grilled shrimp [+9] 6 oz. wagyu sirloin [+14] | salmon [+13]*

## CAESAR

croûtons, grilled lemon, house caesar dressing, parmesan, balsamic reduction - [side - 7 | full - 12]

## HOUSE

mixed greens, cucumbers, red onion, grape tomato, shredded cheddar, croutons - [side - 7 | full - 12]

## HALF-HEARTED WEDGE<sup>GF</sup>

bleu cheese dressing, bleu cheese crumbles, bacon, grape tomatoes, pear, cayenne candied pecans, balsamic drizzle - [14]

**CHILE CORN CHOWDER** - [Cup 6 | Bowl 11]

**VEGETARIAN GREEN CHILE<sup>GF</sup>** [Cup 6 | Bowl 11]

**ELK STEW** - [Cup 7 | Bowl 12]