

MTN★PRIME

BENEDICTS

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

MINER STREET BENEDICT

texas toast, sliced ham and hollandaise - [14]

TOMATO & AVOCADO

texas toast and hollandaise - [14]

NEW YORK BENEDICT

everything bagel with a green onion and caper cream cheese schmear, house smoked lox and hollandaise - [17]

COLORADO BENEDICT

two johnny cakes topped with chorizo, roasted hatch green chile, roasted corn and avocado hollandaise - [15]

FROM THE GRIDDLE

all griddle offerings are served with choice of bacon, sausage, ham or fresh fruit | add: 100% pure maple syrup +3

WAFFLES

choose between: original golden malted waffle, belgium style with powdered sugar - [12]

or strawberries and whipped cream with a bavarian cream drizzle - [14]

FRENCH TOASTS

choose between: peach bourbon with a sweet cream drizzle - [15]

or cinnamon roll with a cream cheese drizzle - [14]

SKILLETS & OMELETS

GREEN CHILE SKILLET ^{GF}

breakfast potatoes, veggie green chile, chorizo, cheddar-jack cheese, scrambled eggs and pico de gallo - [14]

VEGGIE SKILLET ^{GF}

breakfast potatoes, scrambled eggs, zucchini, squash, red bell pepper, onion and asparagus with swiss cheese - [14]

SOUTHWEST SKILLET ^{GF}

breakfast potatoes, scrambled eggs, mojo pork, roasted corn, avocado, feta, ranchero sauce - [14]

CORNED BEEF HASH ^{GF}

house roasted corned beef hash, scrambled eggs, topped with cheddar cheese - [14]

STEAKHOUSE OMELET ^{GF}

three eggs, sautéed mushrooms, caramelized onions, roasted red bell peppers, breakfast potatoes, cheddar, jack and provolone cheese with shaved rib eye - [20]

FOUR CHEESE OMELET ^{GF}

three eggs, cheddar, jack, american and provolone cheeses, served with breakfast potatoes - [13]

FAVORITES

BURRITO

chorizo, scrambled eggs, breakfast potatoes, cheddar-jack cheese, wrapped in a flour tortilla and smothered in homemade vegetarian green chile, topped with more cheese and served with pico de gallo - [14]

VEGGIE BURRITO

breakfast potatoes, zucchini, squash, red bell pepper, asparagus, roasted corn cheddar jack, smothered in veggie green chile and served with pico de gallo - [13]

STEAK & EGGS

hand cut 6 oz. sirloin, two cage free eggs cooked to order, breakfast potatoes and choice of toast - [22]

CHICKEN & WAFFLE

herb and cheese waffle, hand battered fried chicken strips, maple-bacon butter, topped with green chile chicken gravy with a side of syrup - [17] | add: 100% pure maple syrup +3

THE FLOYD HILL BREAKFAST SAMMY

ham and bacon, avocado, two fried eggs, cheddar and american cheese, on ciabatta with breakfast potatoes - [14]

AVOCADO TOAST

toasted whole grain wheat, pickled onions, heirloom tomatoes, balsamic reduction - [11] | add: two eggs +4

CLASSIC BREAKFAST

two cage-free eggs cooked to order, breakfast potatoes, choice of sausage, ham, bacon and toast - [12]

BAGEL & LOX

house smoked atlantic salmon, tomatoes, pickled onions, argula, caper-green onion cream cheese schmear, on any everything bagel and adorned with seasonal fruit - great for one or for the table - [18]

VEGETARIAN FRITTATA ^{GF}

red bell pepper, onions, spinach and french brie baked to perfection in fluffy eggs with fruit and breakfast potatoes - [14]

- groups of 7 or more may be assessed and automatic gratuity of 20% -

† contains nuts | **GF** gluten free

Rev. 5.22

APPETIZERS

GRILLED BRIE

grilled triple cream french brie, topped with a seasonal chutney with red anjou pears and crostinis - [19]

CRAB CAKES

two maryland style crab cakes with a roasted red pepper aioli - [21]

SMOKED CHICKEN DRUMMIES GF

frenched colorado chicken drummies served with veggies, ranch or bleu cheese

choice of sauce: bourbon bbq, buffalo, or alabama white - [18]

CARPACCIO* GF

thinly sliced filet mignon, served raw, with arugula, capers, homemade parmesan crisps, lightly dressed with a lemon vinaigrette and an extra virgin olive drizzle - [18]

SOUPS & SALADS

add: chicken breast [+7] | 6 oz. sirloin* [+12] | 4 grilled shrimp [+9] | 6 oz. salmon* [+12]

CAESAR

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

HALF-HEARTED WEDGE GF †

house made bleu cheese dressing, slab bacon, heirloom grape tomatoes, sliced anjou pears, pickled onion, cayenne candied pecans, balsamic reduction drizzle - [15]

WATERMELON FETA GF †

chunks of fresh watermelon on a bed of arugula, with shaved almonds, feta cheese and balsamic reduction and a lemon vinaigrette - [14]

ELK STEW - [cup - 7 | bowl - 13 | sourdough boule bowl - 16]

CLAM CHOWDER - [cup - 7 | bowl - 13 | sourdough boule bowl - 16]

VEGETARIAN GREEN CHILE GF - [cup - 6 | bowl - 11 | sourdough boule bowl - 14]

SANDWICHES

choose: beer battered fries, sweet potato fries, slaw or chips | side house +3 or side caesar +3

substitute: gluten free bun +1

BACKYARD BURGER*

our hand-packed angus grind, lettuce, red onion, on a toasted brioche bun - [17]

substitute: chicken breast - [15] | bison - [19] | beyond - [19]

choice of cheese: cheddar | swiss | provolone | american

add: nueske's thick-cut applewood smoked bacon +3 | stout caramelized onions +2 | fried egg +2 | avocado +2
sautéed mushrooms +2 | chopped hatch green chile +2

MTN PRIME SANDWICH

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

SMOKED CHICKEN SALAD †

house smoked chicken breast, celery, grapes, pecans, red onion and anjou pears lightly dressed with mayo on toasted ciabatta - [15]

CUBANO

lightly smoked mojo pork, sliced ham, dill pickles, swiss cheese yellow mustard on a grill pressed hogie - [16]

PESTO CHICKEN

grilled chicken breast, pesto, roasted and marinated roma tomatoes, swiss cheese on ciabatta - [17]

EYE OPENERS

BOTTOMLESS MIMOSAS

made with 100% orange juice and champagne | with entrée purchas, served until 1 pm - [18]

PRIME BLOODY MARY

breckenridge premium vodka, housemade bloody mary mix, assorted pickled and citrus things, candied bacon, lager poached shrimp and a chile lime sea salt rim - [13]

MOUNTAIN SUNRISE

vida mezcal, grapefruit juice, housemade grenadine, smoldering rosemary sprig - [12]

À LA CARTE

bacon - 3 | sausage - 4 | ham - 4 | toast - 2

avocado - 2 | 100% maple syrup - 4 | fruit - 4

breakfast potatos - 3 | small side green chile - 3

corned beef hash - 6 | two eggs - 4 | bagel - 3

BEVERAGES

fresh juices - orange, grapefruit, pineapple - [5]

assorted juices - cranberry, tomato, apple - [4]

locally roasted coffee - from "the frothy cup" - [4]

premium tea service - lemon, honey - [5]

