EYE OPENERS



BEVERAGES

BOTTOMLESS MIMOSA

100% orange juice & champagne served until 1pm with entree purchase - [21]

breckenridge vodka, house made mix, candied bacon, lager poached shrimp, citrus, pickled pepper, & chile lime sea salt rim - [15]

PRIME BLOODY MARY

locally roasted coffee - from 'the frothy cup' - [4] fresh juices - orange, grapefruit, pineapple - [5] assorted juices - cranberry, apple, tomato - [4] hot tea service - lemon, honey - [5]

CINNAMON ROLL

house-made & served with bourbon cream cheese icing [14] add bacon [+3] add candy pecans [+2] BACON WRAPPED SHRIMP

six bacon wrapped shrimp, seared and finished with that sauce, bok choy, and sesame seeds - [18] **GRILLED BRIE**

grilled triple cream french brie topped with a house-made seasonal chutney, served with red anjou pears & crostini - [22]

SMOKED CHICKEN DRUMMIES GF

french cut colorado chicken served with fresh veggies choice of two sauces: ranch or bleu cheese, & bourbon bbq, buffalo, thai, or alabama white - [21]

SOUPS & SALADS

add: chicken breast [+8] | 6 oz. sirloin* [+13] | 4 grilled shrimp [+9] | 6 oz. salmon* [+13] | tofu [+6] dressings: ranch | bleu cheese | balsamic vinaigrette | bacon vinaigrette | lemon vinaigrette | caesar CAESAR

romaine tossed in house caesar dressing, parmesan, balsamic reduction, & croutons - [side - 7] full - 13]

HALF-HEARTED WEDGE 6F +

heart of romaine, housemade bleu cheese dressing, slab bacon, heirloom tomatoes, sliced aniou pears, pickled onion, cayenne candied pecans, & balsamic reduction drizzle - [16]

CANDIED ROOT SALAD 6F

baby arugula, tossed in a lemon vinaigrette, roasted parsnips, rutabagas, and carrots, with candied pecans, loasted pepitas, and feta - [16]

> ELK STEW - [cup - 8 | bowl - 14 | sourdough boule bowl - 17] CLAM CHOWDER - [cup - 7 | bowl - 13 | sourdough boule bowl - 16] VEGGIE GREEN CHILE - [cup - 6 | bowl - 12 | sourdough boule bowl - 15]

SANDWICHES

choose: beer battered fries, sweet potato fries, slaw or chips | side house [+4] or side caesar [+4] substitute: gluten free bun [+1]

KNUCKLE SANDWICH

shaved prime rib, smoked ham, provolone cheese, lettuce, carmelized onions, sweet and spicy peppers, bacon, tangy russian dressing, on a toasted hoagie - [17]

PESTO CHICKEN

grilled chicken breast, pesto, roasted & marinated roma tomatoes & swiss cheese on toasted hoagie - [17]

BACKYARD BURGER*

our hand-packed angus grind with lettuce & red onion on a toasted brioche bun - [17] substitute: chicken breast - [16] | beyond - [19]

choice of cheese: cheddar | swiss | provolone | american

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

A LA CARTE

bacon - 4 | sausage - 5 | ham - 4 | corned beef hash - 6 | toast - 3 | two eggs - 5 avocado - 3 | fresh fruit - 5 | breakfast potatoes - 5 | 100% maple syrup - 3 | small side green chile - 3

EST. * 2016

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

^{*} These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



IDAHO SPRINGS - COLORADO

BENEDICTS

all benedicts are served with two cage-free, poached eggs & a side of breakfast potatoes

MINER STREET

sliced ham, hollandaise, texas toast - [15]

COLORADO

two johnny cakes, chorizo, roasted hatch green chile, avocado, & hollandaise - [16]

TOMATO & AVOCADO

hollandaise, texas toast - [15]

FROM THE GRIDDLE

choice: bacon, sausage, ham, or fresh fruit | add: 100% maple syrup [+3]

FRENCH TOAST

cinnamon roll swirt topped with a bourbon cream cheese drizzle - [14]

STRAWBERRY WAFFLE

original golden malted waffle, belgium style with strawberries & whipped cream with a bavarian cream drizzle - [16]

GOLDEN WAFFLE

original golden malted waffle, belgium style with powdered sugar - [13]

SKILLETS & OMELETS

GREEN CHILE SKILLET GF

breakfast potatoes, veggie green chile, chorizo, cheddar-jack cheese, scrambled eggs, & house-made pico de gallo - [16]

VEGGIE SKILLET GF

breakfast potatoes, sweet potatoes, scrambled eggs, red bell peppers, onion, asparagus, spinach, & swiss cheese - [16]

CORNED BEEF HASH SKILLET GF

house roasted corned beef hash, scrambled eggs, topped with cheddar cheese - [16]

STEAKHOUSE OMELET 6F

tenderloin tips, three eggs, sautéed mushrooms, caramelized onions, roasted red bell peppers, breakfast potatoes, cheddar-jack & provolone cheese [22]

FAVORITES

BURRITO

chorizo, scrambled eggs, breakfast potatoes, cheddar-jack cheese, wrapped in a flour tortilla & smothered in house-made vegetarian green chile, topped with pico de gallo - [17]

VEGGIE BURRITO

scrambled eggs, sweet potatoes, red bell pepper, asparagus, onions, spinach, & cheddar-jack cheese, wrapped in a flour tortilla & smothered in vegetarian green chile, topped with pico de gallo - [16]

STEAK & EGGS*

hand cut 6 oz. sirloin, two cage-free eggs cooked to order, breakfast potatoes, & choice of toast [24]

BISCUITS AND GRAVY

southern style biscuits smothered in sausage country gravy - [14] add two eggs any style [+2]

CHICKEN & WAFFLES

herb & cheese waffle topped with maple bacon butter; hand battered fried chicken strips, & green chile chicken gravy - [19] add: 100% pure maple syrup [+3]

AVOCADO TOAST

avo spread on toasted whole grain wheat with pickled onion, heirloom tomato, & balsamic reduction drizzle -[12] add: two eggs any style [+5]

FLOYD HILL BREAKFAST SANDWICH

ham, bacon, avocado, two fried eggs, cheddar & american cheese on ciabatta, served with breakfast potatoes - [16]

CLASSIC BREAKFAST

two cage-free eggs any style, breakfast potatoes, choice of ham, sausage, or bacon & toast - [15]