

SHAREABLES

GINGERBREAD SPICE DONUTS

Warm cake donut holes tossed with gingerbread spice and lightly dusted with powdered cinnamon sugar. Served with salted caramel toffee sauce and crème anglaise.

MILLION DOLLAR BACON

Four slices of our signature hardwood smoked bacon glazed with brown sugar, black pepper, cayenne and a maple syrup drizzle.

ENTRÉES

BARBACOA BREAKFAST BURRITO

Savory braised beef Barbacoa, scrambled cage-free eggs, freshly seasoned potatoes, seasoned black beans, Cheddar and Monterey Jack. Wrapped in a grilled whole wheat tortilla, covered with red chile hollandaise and topped with lime crema, housemade pico de gallo, fresh smashed avocado, Cotija cheese and cilantro.

PORK GREEN CHILE HASH

Hand-shredded pork shoulder tossed with freshly seasoned potatoes, Monterey Jack, fire-roasted green chile sauce and lime crema. Topped with two cage-free eggs cooked any style, house-pickled red onions and cilantro. Served with warm wheat-corn tortillas and freshly cut lime.

CINNAMON CHIP PANCAKE BREAKFAST

Two cage-free eggs cooked any style with a cinnamon chip pancake and your choice of hardwood smoked bacon or all-natural chicken, pork or turkey sausage.

BRUNCH COCKTAILS

CINNAMON TOAST CEREAL MILK

RumHaven Coconut Rum, cold brew coffee, oat milk and agave nectar.

MILLION DOLLAR BLOODY MARY

New Amsterdam 5X Distilled Vodka, Bloody Mary mix and Million Dollar Bacon.

POMEGRANATE SUNRISE

Camarena Tequila, pomegranate, fresh lime and agave nectar.



VODKA KALE TONIC

New Amsterdam 5X Distilled Vodka, freshly juiced kale, Fuji apple, English cucumber and lemon.

MIMOSA

100% cold squeezed orange juice and Barefoot Bubbly Brut Cuvée.

MORNING GLORY

New Amsterdam 5X Distilled Vodka, orange, lemon, turmeric, organic ginger and agave nectar.



THE GREAT DEBATE OF SOUTHWESTERN STATES

A green chile in Colorado is the same as a green chile in New Mexico, right? Well, not exactly! This particular pepper is a *muy importante* ingredient in the Southwest. It's used in everything – even baked into pizza dough! We happen to think it goes great with eggs, which is why you'll find it in our new seasonal Pork Green Chile Hash. In New Mexico, they favor the Hatch green chile, going as far as to celebrate it with an annual festival in Hatch, New Mexico. And in Colorado, they grow the Pueblo green chile, which has a tiny bit more heat than the Hatch and a slightly thicker skin, due to the high altitude. The unit used to measure the heat of a pepper is called the "Scoville Scale," and both chiles are pretty low on the scale, for what it's worth! It's more about the roasted depth of flavor they bring to a dish, not the heat. While the locals of each state are loudly positive that they have the best green chile, we happen to think both variants add a little *pep* to whatever they're in. But if the great debate means more cook-offs and food tasting challenges, we're all for the fun rivalry! Team flavor for the win.