

BRUNCH MENU

BR(EAKFAST) + (L)UNCH

APPS & SNACKS

SIDE O FRIES | \$5 🌱🍷

SIDE SALAD | \$6 🍷🌱🍷 OPTION

Choice of House Salad or Green Goddess Salad

PORK GREEN CHILI | c: \$7 | b: \$9 🍷 OPTION

Served with a flour tortilla. House favorite.

HOUSE POTATO CHIPS | c: \$5 | b: \$7 🍷

Changes regularly. Ask your server for details.

HOUSE SMOKED WINGS | six wings: \$12.50 twelve wings: \$22 🍷

mild: House Rub or Sweet N Sour Sesame

medium: Jamaican Jerk Dry Rub or Pineapple Chipotle

hot: Smoked Chili Buffalo or Spicy Creole

Split the sauce (12 count only): \$2

Dipping Sauces: Ranch, Bleu Cheese, and Creamy Horseradish

SEASONAL SIDE OF THE MOMENT | c: \$6 | b: \$7.5

To keep you on your toes! Ask your server today's options.

PANCAKE DIPPED BACON (3) | \$12

Thick cut bacon strips, dipped in ricotta pancake batter, fried and served with maple syrup and powdered sugar.

Available until 2PM

APPLE PIE CINNAMON ROLL | \$12 🌱

Voted #1 Best Cinnamon Roll in Loveland four years

running! This house-made cinnamon roll is made from scratch, with love, and changes flavors to keep things interesting. Ask your server for the most up-to-date flavor!

🍷 **GLUTEN FRIENDLY** 🌱 **VEGETARIAN** 🍷 **VEGAN**



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for online ordering and pick-up

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SIDES



Gluten Free Bread \$2

Eggs (2)

Bacon

Sausage

Peach Mango Chicken Sausage

Black Bean Vegan Patty

Hash Browns

Side Salad

House made Baked Goods \$4

One serving of house condiment or house jam included per meal. Additional servings | \$0.50

DRINKS



Assorted juices

Top of the Lake Coffee: Hot or Cold Brew

Tea: Hot, Iced, Chai, and Dirty Chai

Rocky Mountain Cane Sodas

BREAKFAST ENTREES

SMOTHERED CALIFORNIA BURRITO | \$16 🌱 OPTION

Scrambled eggs with a choice of bacon, sausage, or peach mango chicken sausage, American cheese, sidewinder fries, and refried beans wrapped in a flour tortilla. Smothered in pork green chili, bourbon maple gravy (or both!). Topped with pico de gallo, guac, cotija cheese and crema.

Sub Black Bean Vegan Patty for \$2

THE CHAMPION | \$14 🍷🌱 OPTIONS

Two eggs*, toast, your choice of hash browns or house salad, and your choice of a side of bacon, sausage, or peach mango chicken sausage.

Sub Black Bean Vegan Patty or Baked Goods for \$2

APPLE PECAN PANCAKES | \$13 🌱

Double stacked ricotta pancakes topped with apple pecan house preserves and whipped cream.

CORNED BEEF SKILLET | \$16 🍷 OPTION

House smoked corned beef, two eggs*, crispy sidewinder fries, roasted peppers and onions, and a lemon hollandaise* sauce.

HUEVOS RANCHEROS | \$15 🍷 OPTION

Large locally made flour tortilla, pinto beans, pepper-jack cheese, our famous pork green chili, two eggs*, pico de gallo, green onion, cotija cheese, crema, and guacamole.

MAPLE BOURBON BISCUITS & GRAVY | \$14 🌱 OPTION

Griddled buttermilk biscuit smothered in maple bourbon country gravy. Served with a side of eggs (2), bacon, sausage, or peach mango sausage. Sub Black Bean Vegan Sausage for \$2

CHILAQUILES | \$15 🍷🌱

A bed of house-made corn tortilla chips smothered in a red enchilada sauce with your choice of eggs. Topped with pico de gallo, guacamole, crema, and cojita cheese.

20% GRATUITY WILL AUTOMATICALLY BE ADDED TO PARTIES OF 8 OR MORE.

These items may be served raw or under cooked based on your specifications or contains raw or under-cooked ingredients. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

LUNCH ENTREES

20% GRATUITY WILL AUTOMATICALLY BE ADDED TO PARTIES OF 8 OR MORE.

Choice of sides include:

Sidewinder Fries, House Potato Chips, or Seasonal Side.
Side Salad or Cup of Pork Green Chili [\$2]

Gluten Free bread available. [\$2]

GAME BRAT | \$14

Wild game brat [Changes regularly. Ask your server for details.] Served with your choice of side.

THE MONKEY BURGER | \$15.5 🍷 OPTION

Half pound, all-natural beef patty* with house made pickles, American cheese, A.K.A. sauce, sauteed onions and fresh farm greens on a potato bun. Served with your choice of side.

*Add bacon or bacon jam | \$2

*Black Bean Vegan Patty | \$2 🌱 🍷

POPPER BURGER | \$15.5 🍷 OPTION

Half pound, all-natural patty* with fried jalapenos, cream cheese and a chipotle aioli, on a potato bun. Served with your choice of side.

*Black Bean Vegan Patty | \$2 🌱 🍷

BACON PIMENTO GRILLED CHEESE | \$14 🍷 OPTION

House made pimento cheese spread, bacon, and fresh tomatoes melted between two slices of sourdough bread. Served with your choice of side.

CALI CUBANO | \$15 🍷 OPTION

Pulled pork shoulder, shaved ham, pepper jack cheese, pickled cucumbers, and onions, guac, poblano peppers, and beer mustard on a ciabatta roll. Served with your choice of side.

ALBACORE TUNA MELT | \$14

Albacore tuna mixed mayo, mustard, capers, and dill dressing. Melted with American cheese, on toasted sourdough bread. Served with your choice of side.

SPECIAL NOTE:

We strive to accommodate gluten-sensitive individuals, but **cannot** guarantee a completely gluten-free setting due to shared surfaces and fryer. Please notify your server of any concerns about your order.

CHILI-PICKLE REUBEN | \$14 🍷 OPTION

House-smoked corned beef, sauerkraut, house pickles, pepper-jack cheese, dill pickle mustard, on jalapeno cheddar bread. Served with your choice of side.

SMOKED TURKEY SANDWICH | \$14 🍷 OPTION

House-smoked turkey breast, apple butter schmear, brie cheese, fresh sliced apples, and fresh greens on a Denver Crunch Roll. Served with your choice of side.

CHICKEN SALAD SANDWICH | \$13 🍷 OPTION

Diced chicken breast, farm fresh greens, mixed with fresh apples, celery, almonds, raisins, tossed with creamy dill dressing. Served on toasted sourdough bread. Served with your choice of side.

Option: Make it a salad!

CHIMICHURRI CHEESESTEAK | \$16 🍷 OPTION

Thinly sliced prime rib with melted smoked provolone cheese, chimichurri spread, served on a Denver Crunch Roll. Side of au jus included! Served with your choice of side

DEEP DISH CHI PIE | \$15 🌱

Homemade deep dish pizza dough, topped with freshly made marinara sauce, smoked provolone and parmesan cheese.

Add protein to your pizza!

*Add chicken | \$5.5

*Add prime rib | \$6.5

*Add sausage | \$6

BIG @\$\$ PRETZEL | \$12

It is what it is. Locally made and served with homemade beer cheese sauce using Rock Coast beer and flakey sea salt.

 GLUTEN FRIENDLY  VEGETARIAN  VEGAN

STREET TACOS 🍷

Three "choose your protein" tacos, with chili-tomatillo salsa verde, guacamole, pico de gallo, crema, and queso fresca.

*Carnitas | \$15

*Chicken | \$15

*Prime Rib | \$17

*Salmon | \$17

Sorry... mix and match options are not available for the time being.

POWER GRAIN BOWL | \$12 🌱 🍷

Mixed grains tossed with our house-made green goddess vinaigrette, accompanied by marinated tomatoes, arugula, cucumber and radish. *Add soft boiled egg | \$3

HOUSE SALAD | \$10 🍷 🌱 🍷 OPTION

Farm fresh greens, sliced apples, almonds, burrata cheese and apple cider vinaigrette.

GREEN GODDESS SALAD | \$10 🌱 🍷 🍷 OPTION

Farm fresh greens, avocado, cucumber, burrata cheese, and a green goddess dressing.

Add protein to any of your salads or bowls!

*Add chicken | \$5.5

*Add prime rib | \$6.5

*Add salmon | \$7.5



BOTTOMLESS[ISH] MIMOSAS

AVAILABLE EVERY DAY, until 3PM | \$16/person with purchase of an entrée.

For your safety and ours: *limit of one bottle per person*

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