

BRUNCH MENU

OPEN - 3PM | BREAKFAST ITEMS AVAILABLE UNTIL 2PM

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



	NON ALCOHOLIC		DRINKS
	Assorted Juices \$ 4.00		
	Local coffee Hot or Cold Brew h: \$ 3.50 cb: \$5.50		
	Tea Hot [Assorted Flavors] or Unsweetened Iced \$ 3.50		
	Chai Iced and/or Dirty c: \$ 6.00 dc: \$6.50		
	Rocky Mountain Sodas Assorted Flavors \$ 3.50		
	ALCOHOLIC		
	Bottomless(ish) Mimosas Available until 3PM \$16.00 per person with purchase of an entree		
	See our cocktail menu for other morning cocktails!		
	SIDES		FOOD
	Gluten Free Bread 🌾🌱🌊 \$ 3	Black Bean Vegan Patty 🌾🌱🌊 \$ 5.00	
	Side of Eggs (2) 🌾 \$ 5	Hashbrowns 🌾🌱🌊 \$ 3.00	
	Bacon \$ 6	Side Salad 🌾🌱🌊 option \$ 6.00	
	Sausage \$ 6	Seasonal Side of the Moment c: \$6 b: \$7.5	
	Peach Mango Chicken Sausage \$ 6		
	One serving of house condiments or house jam included per meal. Additional servings \$0.50		
	APPS & SNACKS		
	Side O Fries 🌱🌊 \$ 5	Shrimp & Salmon Ceviche \$ 15. 00	
	Side Salad House or Green Goddess 🌾🌱🌊 option \$ 6	Looks raw? Don't worry! The special process of citrus, slow-marination, fully cooks our delicious fish and soaks in the flavor.	
	House Smoked Wings 🌾 six wings: \$12.50 twelve wings: \$22	Pork Green Chili 🌾 option c: \$6.50 b: \$8	
	mild: House Rub or Sweet N Sour Sesame	House Potato Chips 🌾🌱🌊 c: \$5.00 b: \$ 7.00	
	medium: Jamaican Jerk Dry Rub or Spicy Creole	Fried Zucchini Strips 🌱 \$ 6.00	
	hot: Smoked Chili Buffalo or Pineapple Chipotle	Seasonal Side of the Moment \$ 5.00	
	Split the Sauce: (12 count only): \$2	Pancake Dipped Bacon Strips (3) available until 2PM \$ 12.00	
	Dipping Sauces: Ranch or Bleu Cheese,	Apple Pie Cinnamon Roll 🌱 \$ 13.00	
		Voted #1 Best Cinnamon Roll in Loveland, four years running!	
	BREAKFAST available until 2PM		
	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, sage gravy (or both!). Topped with pico de gallo, guac, cotija cheese and crema.	Lemon Ricotta Pancakes \$13 🌱 Double stacked ricotta pancakes topped with lemon curd, blueberry compote, and whipped cream.	
	Sub Black Bean Vegan Patty 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.	
	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.	Garlic Herb Butter & Cheddar Biscuits and Gravy \$16 🌱 option Griddled buttermilk biscuit smothered in sage gravy. Served with a side of eggs (2), and your choice of meat.	
	Sub Black Bean Vegan Patty \$2	Lox It Up Breakfast Toast \$14 🌾 option House cured salmon, pickled onion, fried capers, goat cheese schmear on sourdough bread, sprinkled with house-made "everything" salt.salmon, pickled onion, fried capers, goat cheese schmear on sourdough bread, sprinkled with house-made "everything" salt.	
	Huevos Rancheros \$16 🌾 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.	Waffle Special \$13 🌱 Waffles are just pancakes with abs... so let's work out! ;) Chef's house made waffle batter, dressed up with rotating flavors and toppings. Ask your server for details.	
	Corned Beef Skillet \$16 🌾 option House smoked corned beef, two eggs*, crispy sidewinder fries, roasted peppers and onions, and a lemon hollandaise* sauce.		

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.

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LUNCH

MORE FOOD

Bird Dog | \$14
Lightly fried chicken tender tossed in your choice of wing sauce (see apps and snacks for flavors) between a poppyseed hot dog bun. Served with your choice of side.

Big @\$\$ Pretzel | \$12
It is what it is. Choice between a locally made plain or jalapeno pretzel, topped with flaky sea salt, and served with homemade dipping sauces using Rock Coast beer and flakey sea salt.

Dip Sauce options: Rock Coast Beer Cheese or Bacon Cream Cheese. Want both sauces? \$2

Add sausage: \$6

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.

Albacore Tuna Melt | \$14 option
Albacore tuna mixed with mayo, mustard, capers, and dill dressing. Melted with American cheese, on toasted sourdough bread. Served with your choice of side.

The Godfather 2.0 | \$14 option
House smoked turkey breast, garlic pesto spread, oven roasted sweet peppers, smoked provolone, served on a Denver Crunch Roll and with your choice of side.

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

White Flatbread Pizza | \$14
Homemade white sauce, roasted mushrooms, caramelized shallots, fresh basil, parmesan and balsamic reduction drizzle.

*Add chicken | \$5.5

Power Grain Bowl | \$12
Mixed grains tossed with our house-made green goddess vinaigrette, accompanied by marinated tomatoes, cucumber, and radish.

Add soft boiled egg | \$3

Add protein to your salads!
*Add chicken | \$5.5
*Add al pastor | \$6.5
*Add mahi | Grilled or tempura fried | \$7.5

Game Brat | \$14
Wild game brat [Changes regularly. Ask your server for details.] Served with your choice of side.

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 | \$3

Sour Cream & Onion Burger | \$15.5 option
Half pound, all-natural beef patty* with lettuce, tomato, topped with crispy fried onion strings, and our homemade sour cream and onion spread. Served with your choice of side.

*Add bacon or bacon jam | \$3

Chili-Pickle Reuben | \$14 option
House-smoked corned beef, house made slaw, house pickles, pepper-jack cheese, dill pickle mustard, on jalapeno cheddar bread. Served with your choice of side.

Chicken Salad Sandwich | \$15 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.

Make it a salad!

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.

Street Tacos (3)
Pick your protein. Mix and match options are **not** available at this time.

Chicken \$16 | served with guacamole, pico de gallo, and crema.

Al Pastor \$17 | served with pineapple corn salsa, roja sauce, and cotija cheese.

Mahi \$17 | Grilled or tempura Fried. Served with homemade slaw, pickled jalapenos, and tartare sauce.

Green Goddess Salad | \$10 option
Farm fresh greens, avocado, cucumber, burrata cheese, and a green goddess dressing.

House Salad | \$10 option
Farm fresh greens, sliced apples, almonds, burrata cheese and apple cider vinaigrette.

Add protein to your salads!
*Add chicken | \$5.5
*Add al pastor | \$6.5
*Add mahi | Grilled or tempura fried | \$7.5



CHOICE OF SIDES *with meals.*

Sidewinder Fries
House Potato Chips
Seasonal Side
Side Salad | Additional \$3 option
Cup of Pork Green Chili | Additional \$3 option

DIETARY DISCLAIMERS

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.



VEGAN FRIENDLY



GLUTEN FRIENDLY



VEGETARIAN

The following major food allergens are used as ingredient: milk, egg, fish, crustacean shellfish, tree nuts , peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients.