

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
- Local coffee | Hot or Cold Brew h: \$ 3.75 cb: \$5.5
- Tea | Hot [Assorted Flavors] or Unsweetened Iced \$ 3.50
- Chai | Iced and/or Dirty c: \$ 6.00 dc: \$7
- Rocky Mountain Sodas | Assorted Flavors \$ 3.75



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

Side of Eggs (2)  \$ 5


Bacon \$ 6

Sausage \$ 6

Peach Mango Chicken Sausage \$ 6

Black Bean Vegan Patty    \$ 5



Hashbrowns    \$ 3




Side Salad    option \$ 6



Seasonal Side of the Moment c: \$6 b: \$7.5




APPS & SNACKS

- Side O Fries   \$ 5.5


Side Salad | House or Cobb    option H:\$ 6.5 C: \$7

Artichoke Dip   option \$ 13


Home made creamy artichoke dip served warm with home made focaccia bread and seasonal vegetables.


Buffalo Chicken Dip |  option \$ 13


Shredded chicken mixed in with our house-made chili buffalo and cream cheese combo. Served warm with a plate of crudité and crackers.

Apple Pie Cinnamon Roll  \$ 13


Voted #1 Best Cinnamon Roll in Loveland, four years running!

Pork Green Chili or Red Chili  option c: \$6.5 b: \$8

House Potato Chips  c: \$5 b: \$7

Frickles | a.k.a. FRIED PICKLES!  \$8

Seasonal Side of the Moment c: \$6 b: \$7.5

House Smoked Wings  six wings: \$12.50 | twelve wings: \$22


mild: House Rub or Sweet N Sour Sesame

medium: Jamaican Jerk Dry Rub or Spicy Creole

hot: Smoked Chili Buffalo or Pineapple Chipotle

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

Dipping Sauces: Ranch, Bleu Cheese


Nacho Average Nachos |  \$ 12

Loaded nachos with melted cheddar, zesty salsa rojo, creamy guac, fresh pico de gallo, tangy crema, fresh jalapenos and a sprinkle of queso fresco. Ask your server about adding protein!





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 enchilada sauce (or all!). 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 | \$2

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.

Corned Beef Skillet | \$16  option


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

Lemon Ricotta Pancakes | \$13 


Double stacked ricotta pancakes topped with lemon curd, blueberry compote, and whipped cream.

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.

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.

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.

Monte Cristo Breakfast Sandwich| \$13  option

Ham, egg, and cheese breakfast sandwich, served between two piece of french toast bread. Served with your choice of side. Try it with our house made jam on the side!

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

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

MORE FOOD

Big @\$\$ Pretzel | \$12

It is what it is. Choice between a locally made plain or jalapeno pretzel, topped with flakey sea salt, and served with homemade dipping sauces using Rock Coast beer and flakey sea salt.

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

The Ultimate BLT | \$14 option

Packed with crispy, golden-brown bacon piled high, juicy ripe tomatoes, and fresh, crisp greens, all nestled between two slices of perfectly toasted bread and our signature aka sauce—rich, tangy, and full of flavor—taking this classic to bold new heights.

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.

Bubba's PoBoy | \$14

Choose between chicken and shrimp, then fried or grilled. Tossed in a creole sauce and served up on a Denver Crunch Roll and topped with slaw. Served 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

Spinach Artichoke Flatbread | \$14

A creamy spinach and artichoke base, topped with vibrant fresh spinach, tomatoes, and a balsamic reduction drizzle with a sprinkle of rich Asiago cheese.

*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 grain bowl or flatbread pizza!

*Add chicken | \$5.5

*Add prime rib | \$6

*Add al pastor | \$6.5

*Add salmon or mahi | \$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

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.

Bourbon Street Burger | \$18 option

Half pound, all-natural beef patty* with pulled pork, fried onions, provolone and house-made barbecue sauce. Comes with your choice of side. Add a fried egg! \$2

Candied Jalapeno Cream Cheese Burger| \$16 option

Half pound, all-natural beef patty* topped with a house made candied jalapeno, cream cheese spread, and lettuce. Served with your choice of side.

Top off your burger with these fan-favorite upgrades!

*Sub a grilled or fried chicken patty on your burger! \$4

*Add bacon and/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.

Cobb Salad | \$12 option

Farm fresh greens, sliced ham, bleu cheese crumbles, bacon bits, hard boiled egg, and bleu cheese dressing

House Salad | \$11 option

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

Add protein to your salads!

*Add chicken | \$5.5

*Add prime rib | \$6

*Add al pastor | \$6.5

*Add salmon or mahi | \$7.5

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.