BRUNCH MENU BR(EAKFAST) + (L)UNCH

APPS & SNACKS

Side O Fries |\$5 🗹 💙

Side Salad | \$5.5 ୬ √ ♥ option Choice of House Salad or Garden Salad

Pork Green Chili | c: \$6.5 | b: \$8.5 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: \$20 mild: House Rub medium: Carolina BBQ or Maple Verde hot: Habanero Verde or Korean BBQ Split the sauce (12 count only): \$2

Seasonal Side of the Moment | C: \$5.5 | b: \$7 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

S'more Cinnamon Roll | \$11 🛹

Smoked chocolate and graham cracker crumbs wrapped in house made dough, baked and topped with a toasted marshmallow fluff frosting.

Voted #1 Best Cinnamon Roll in Loveland three years running!



www.akakitchenNOCO.com for online ordering and pick-up Follow us on: Follow us on: Makakitchen_loveland





Eggs (2) Bacon Sausage Peach Mango Chicken Sausage Impossible Breakfast Sausage Hash Browns Side Salad One serving of house condiment or house jam included per meal. Additional servings | \$0.50



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 | \$14.5 🗹 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, poblano gravy (or both!). Topped with pico de gallo, guac, and crema.

Sub impossible sausage for \$2

The Champion | \$13.5 \ v 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 impossible sausage for \$2

Lemon Ricotta Pancakes | \$12 💅

Double stacked ricotta pancakes topped with lemon curd, house preserves and whipped cream.

Corned Beef Skillet | \$15 % option

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

Huevos Rancheros | \$14% option

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

Poblano Biscuits & Gravy | \$13 🗸 option

Griddled buttermilk biscuit smothered in roasted poblano country gravy. Served with a side of eggs (2), bacon, sausage, or peach mango sausage. Sub impossible sausage for \$2

Chicken Fried Steak | \$15

Hand breaded and fried steak. Smothered with A.K.A. poblano gravy and served with your choice of hashbrowns or breakfast salad.

🙀 Gluten Friendly 🛹 Vegetarian 💙 Vegan

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

Add1egg|\$3 Add2eggs|\$4

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

${\bf 20\%}$ GRATUITY WILL AUTOMATICALLY BE ADDED TO PARTIES OF 8 OR MORE.

Game Brat | \$13

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

The Monkey Burger | \$15 % 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 *Vegan burger patty | \$2 🗹 💙

Bison Burger | \$19 % option

Half pound, all-natural bison patty* with bacon jam, arugula, and camembert cheese on a potato bun. Served with your choice of side.

*Vegan burger patty | \$2 🛹 💙

AKA B.E.L.T | \$13 👋 option

House-made egg salad, crispy bacon, greens and tomato on 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.

Chili-Pickle Reuben | \$14 🖖 option

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

👋 Gluten Friendly 🛹 Vegetarian 💙 Vegan

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]

Smokey Sandwich | \$13 👋 option

House-smoked turkey breast, cranberry pepper jelly, crispy shallot, arugula, and citrus vinaigrette 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, craisins, tossed with creamy dill dressing. Served on toasted sourdough bread. Served with your choice of side. Option: Make it a salad!

Prime Rib Philly Cheesesteak Sandwich | \$16 % option Thinly sliced prime rib with sauteed onions and peppers, melted with provolone cheese on a Denver crunch roll. Served with au jus and your choice of side.

White Flatbread Pizza | \$13 🛹

Homemade white sauce, roasted mushrooms, caramelized shallots, arugula, parmesan and balsamic reduction drizzle.

Spicy Italiano Flatbread Pizza | \$13 🗹

Flatbread smothered in our spicy red sauce, peppers, onions, and shaved parmesan cheese.

Add protein to your pizzas!

*Add chicken | \$5 *Add prime rib | \$6 *Add salmon | \$7

Caprese Bruschetta | \$12 % option

Marinated tomato, fresh basil, burrata cheese, and balsamic reduction. Served on toasted bread.

Street Tacos 👋

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

*Carnitas | \$14 *Chicken | \$14 *Prime Rib | \$16 *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 seasonal veggies. *Add soft boiled egg | \$3

House Salad | \$9.5 \checkmark \checkmark option Farm fresh greens, sliced apples, almonds, burrata cheese and apple cider vinaigrette.

Garden Salad | \$9.5 **V** option Farm fresh greens, cherry tomatoes, cucumbers, red onion, croutons and an Italian red wine vinaigrette.

Green Goddess Salad | \$9.5 🗹 💙 🔌 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

*Add prime rib | \$6 *Add salmon | \$7



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*

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.