

FIRESIDE KITCHEN

BRUNCH MENU

BREAKFAST FAVORITES

WHITE CHOCOLATE FRENCH TOAST 13

fresh berry compote, vanilla butter,
whipped cream, maple syrup

CLASSIC BUTTERMILK PANCAKES 12

whipped butter, maple syrup

CLASSIC DENVER OMELET* 13

peppers, ham, onions, Cheddar cheese

FIRESIDE BREAKFAST* 14

two eggs any style, breakfast potatoes,
choice of applewood-smoked bacon or sausage patties,
choice of toasted bread with butter and fruit preserves
add a 6 oz. NY strip 12

SMOKED SALMON BREAKFAST TOAST* 15

fried eggs, smoked salmon, feta cheese, radish,
arugula, lemon dressing, cracked pepper,
avocado schmear, brioche

STARTERS

CHICKEN WINGS 11

choice of traditional Buffalo sauce,
BBQ sauce or spicy Filipino adobo glaze,
choice of ranch or blue cheese dressing

SPINACH ARTICHOKE DIP 14

spinach, artichoke hearts, mozzarella cheese,
arugula, blistered tomatoes, house-made
tri-color tortilla chips

CAPRESE FLATBREAD 14

heirloom tomato, marinara sauce,
fresh mozzarella cheese, basil

COLORADO GREEN CHILI 9

chef's signature pork green chili, flour tortillas

CHEESE QUESADILLA 10

add pulled chicken 4

SOUP DU JOUR 6 CUP / 8 BOWL

inquire for the soup of the day

SALADS

FARMERS MARKET SALAD GF 10

local lettuce, shaved vegetables,
choice of ranch, blue cheese,
Italian, Thousand Island or oil & vinegar

ASIAN SALAD 15

Napa cabbage, bok choy, cashews, bell pepper, carrot,
radish, cucumber, basil, mint, cilantro, miso vinaigrette

CAESAR SALAD 12

romaine lettuce, creamy garlic caper dressing,
Parmigiano-Reggiano cheese, biscuit croutons,
marinated white anchovy

ADD-ONS

pulled chicken 4, sautéed shrimp* 7,
two crispy fried chicken tenders 6 or salmon* 9

BURGERS & SANDWICHES

choice of fries, onion rings, sweet potato fries or small farmers market salad 5

FIRESIDE BURGER* 14

pickles, lettuce, tomato, red onion,
brioche bun, choice of Tillamook White Cheddar,
gorgonzola, pepper jack or Gruyère cheese
add fried egg 2, applewood-smoked bacon 2,
mushrooms 3, Colorado green chile 4, avocado 2

FRENCH DIP 16

smoked prime rib, onions, peppers, mozzarella cheese,
horseradish sour cream, au jus, hoagie roll

CLASSIC REUBEN 15

house-cured corned beef, Thousand Island dressing,
sauerkraut, toasted rye bread

SPICY FILIPINO ADOBO CHICKEN SANDWICH 15

hot fried Koji chicken thighs, spicy Filipino adobo sauce, house-made pickles,
green leaf lettuce, scallion aioli, house-made brioche bread

ENTRÉES

ROASTED CHICKEN BREAST GF 19

roasted red potatoes, garlic spinach,
chicken and thyme velouté

FISH & CHIPS 14

beer battered cod, Cajun remoulade,
malt vinegar, fries

BLACK HAWK GREEN CHILI BURRITO* 15

eggs, peppers, onions, bacon, potatoes,
flour tortilla, cheese, green chili

STEAK FRITES* GF 29

grilled 12 oz. NY strip, maître d' hotel butter,
fries, arugula, jus

PASTA PRIMAVERA 19

house-made pasta, pesto, oven-dried tomato, asparagus tips, spinach, Parmesan cheese, crostini
add pulled chicken 4 or shrimp* 7

 = Chef's Signature Items **GF** = Gluten free

*We use only the highest quality ingredients; these items may be cooked to order, however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Our kitchen offers products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.

Parties of 6 or more have an automatic gratuity charge of 20%. Check may be split up to three times.