


FIRESIDE KITCHEN

BRUNCH MENU

BREAKFAST FAVORITES

 **WHITE CHOCOLATE FRENCH TOAST** 14
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 & fruit preserves
add a 6 oz. NY strip 14

 **SPINACH & BACON QUICHE*** 18
caramelized shallots, crispy bacon, spinach,
feta cheese, fresh eggs

SMOKED SALMON BREAKFAST TOAST* 17
fried eggs, smoked salmon, feta cheese, radish, arugula,
lemon dressing, cracked pepper, avocado schmear, brioche

STARTERS

CHICKEN WINGS 12
choice of traditional Buffalo sauce, BBQ sauce,
sweet heat dry rub or spicy Filipino adobo glaze,
choice of ranch or blue cheese dressing

CHICKEN TENDERS 12
choice of traditional Buffalo sauce, BBQ sauce or spicy Filipino
adobo glaze, choice of ranch or blue cheese dressing, French fries

CREAMY SPINACH & ARTICHOKE DIP 16
spinach, artichoke hearts, arugula, asiago cheese,
cream cheese, house-made tri-color tortilla chips

 **WHITE CHICKEN FLATBREAD** 15
garlic cream sauce, caramelized red onion, pulled chicken,
red peppers, spinach, mozzarella cheese

TOASTED SESAME HUMMUS 16
chef's signature hummus, toasted pita bread,
seasonal vegetables

 **COLORADO GREEN CHILI** 10
chef's signature pork green chili, flour tortillas

GREEN CHILI CHEESE FRIES 13
pork green chili, Cheddar cheese, sour cream, scallions

CHEESE QUESADILLA 12
add pulled chicken 4, taco meat 4, steak*7 or
sautéed shrimp* 7

SOUP DU JOUR 6 CUP / 9 BOWL
inquire for the soup of the day

SALADS

FARMERS MARKET SALAD GF 11
local lettuce, shaved vegetables,
choice of ranch, blue cheese,
Italian, Thousand Island or oil & vinegar

ASIAN SALAD 16
Napa cabbage, bok choy, cashews, bell pepper,
carrot, radish, cucumber, basil, mint, cilantro, miso vinaigrette

CAESAR SALAD 13
romaine lettuce, creamy garlic caper dressing,
Parmigiano-Reggiano cheese, croutons, fried capers

COBB SALAD 17
spring mix, hard boiled eggs, cherry tomatoes, avocado,
cucumbers, bacon bits, blue cheese crumbles, pulled chicken,
blue cheese dressing

ADD-ONS

pulled chicken 4, sautéed shrimp* 7, two crispy fried chicken tenders 6, salmon* 9 or steak* 12

BURGERS & SANDWICHES

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

FIRESIDE BURGER* 16
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

PHILLY DIP 18
shredded beef, onions, peppers, mozzarella cheese,
horseradish sour cream, au jus, hoagie roll

CLASSIC REUBEN 17
house-cured corned beef, Thousand Island dressing,
sauerkraut, toasted rye bread

CHICKEN, BACON & RANCH WRAP 19
crispy chicken, bacon bits, spring mix, cucumber, red peppers,
avocado, cherry tomatoes, Cheddar cheese, sesame seeds,
ranch dressing

BACON, EGG & CHEESE SANDWICH* 13
bacon, scrambled eggs, Cheddar cheese, brioche

 **SPICY FILIPINO ADOBO CHICKEN SANDWICH** 17
hot fried Koji chicken thighs, spicy Filipino adobo sauce, house-made pickles, green leaf lettuce,
scallion aioli, house-made brioche bread

ENTRÉES

SOUTHWEST CHICKEN RICE BOWL GF 21
white rice, chipotle aioli, blackened chicken breast, avocado,
black bean salsa, cilantro, roasted red peppers, shishito
peppers, jalapeño, lime wedges, crispy tri-colored tortilla strips

FISH & CHIPS 16
beer battered cod, Cajun remoulade, malt vinegar, fries

 **PASTA PRIMAVERA** 21
house-made pasta, pesto, artichoke, roasted red peppers, cherry tomatoes, asparagus tips, spinach, Parmesan cheese, crostini
add pulled chicken 4 or shrimp* 7

 **BLACK HAWK GREEN CHILI BURRITO*** 17
eggs, peppers, onions, bacon, potatoes,
flour tortilla, cheese, green chili

STEAK FRITES* GF 34
grilled 12 oz. NY strip, maître d' hotel butter, fries, arugula,
Champagne lemon vinaigrette

 =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.