



## WINTER BREAKFAST TO-GO

7:00AM – 11:00AM DAILY

### FRESH MORNINGS

#### FIRESIDE GRANOLA 12

house-made granola, Greek yogurt, mint, CO honeycomb, açai berry compote

#### SPICED APRICOT STEEL-CUT OATS 12

steel-cut oatmeal, spiced bourbon apricots, chia seeds, toasted walnuts

### SWEET STUFF

#### CLASSIC BUTTERMILK PANCAKES 12

whipped butter, maple syrup

#### 🔥 WHITE CHOCOLATE FRENCH TOAST 13

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

### OMELETS

served with house-made breakfast potatoes and choice of toasted bread with butter and fruit preserves

#### CREATE YOUR OWN 14

choice of three items folded into fluffy eggs (ham, bacon, sausage, mushrooms, peppers, onions, tomatoes, spinach, Cheddar, Swiss) additional items are 1 each

#### CLASSIC DENVER 13

peppers, ham, onions, Cheddar

#### 🔥 EGG WHITE OMELET 14

onions, peppers, asparagus, mushrooms

### GREAT MORNING HITS

#### CLASSIC EGGS BENEDICT 13

two poached eggs, Canadian bacon, toasted English muffin, house-made breakfast potatoes, rich Hollandaise

#### SMOKED SALMON BREAKFAST TOAST 15

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

#### OSCAR PRIME RIB BENEDICT 15

two poached eggs, crab, prime rib, asparagus tips, toasted English muffin, house-made breakfast potatoes, béarnaise sauce

#### BLACK HAWK GREEN CHILI BURRITO 15

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

#### HANGOVER SKILLET 16

sausage gravy on breakfast potatoes, smothered in green chili, cheese, two eggs any style, bacon

#### 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 12

### SIDES

#### SAUSAGE OR BACON 5

#### TURKEY BACON 6

#### BISCUIT & GRAVY 4

#### SAUSAGE GRAVY 3

#### GREEN PORK CHILI 5

#### BREAKFAST POTATOES 5

#### SEASONAL FRUIT 5

#### SEASONAL BERRIES 6

🔥 =Chef's Signature Items

GF=Gluten Free

\*We use only the highest quality ingredients; however, consuming raw, or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 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.



## WINTER BRUNCH TO-GO

11:00AM-3:00PM SATURDAY AND SUNDAY

### 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

**SMOKED SALMON BREAKFAST TOAST 15**  
fried eggs, smoked salmon, feta, radish,  
arugula, lemon dressing, cracked pepper,  
avocado schmear, brioche

### STARTERS

**CHICKEN WINGS 11**  
choice of traditional Buffalo sauce, barbecue sauce,  
sweet heat dry rub or spicy Filipino adobo glaze,  
choice of ranch or blue cheese dressing

**SOUP DU JOUR 6 CUP / 8 BOWL**  
inquire for the soup of the day

**COLORADO GREEN CHILE 9**  
chef's signature pork green chili, flour tortillas

**SPINACH ARTICHOKE DIP 14**  
spinach, artichoke hearts, mozzarella,  
arugula, blistered tomatoes, house-made  
tri-color tortilla chips

### SALADS

**FARMER'S MARKET GF 10**  
local lettuces, shaved vegetables,  
choice of ranch, blue cheese,  
Italian, thousand island or oil & vinegar

**ASIAN 15**  
Napa cabbage, bok choy, cashews, bell pepper,  
carrot, daikon radish, cucumber, basil, mint,  
cilantro, ginger sesame vinaigrette


**CAESAR 12**  
romaine lettuce, creamy garlic caper dressing,  
Parmigiano-Reggiano, 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 farmer's market salad 5

**FIRESIDE BURGER\* 14**  
pickles, lettuce, tomato, red onion,  
brioche bun, choice of Tillamook White Cheddar,  
gorgonzola, pepper jack or Gruyère  
add fried egg 2, applewood-smoked bacon 2,  
mushrooms 3, Colorado green chile 4 or avocado 2

 **SPICY FILIPINO ADOBO  
CHICKEN SANDWICH 14**  
hot fried Koji chicken thighs, spicy Filipino adobo  
sauce, house-made pickles, green leaf lettuce, scallion  
aioli, house-made brioche bread

**CLASSIC REUBEN 15**  
house-cured corned beef, thousand island dressing, sauerkraut, toasted rye bread

### ENTRÉES

**ROAST CHICKEN BREAST GF 19**  
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, au jus

**PASTA CARBONARA 19**

house-made pasta, bacon, peas, mushrooms, Parmesan cream, crostini  
add pulled chicken 4 or shrimp 7

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## WINTER LUNCH TO-GO

### STARTERS

#### CHICKEN WINGS 11

choice of traditional Buffalo sauce, barbecue sauce, sweet heat dry rub or spicy Filipino adobo glaze, choice of ranch or blue cheese dressing

#### SOUP DU JOUR 6 CUP / 8 BOWL

inquire for the soup of the day

#### COLORADO GREEN CHILE 9

chef's signature pork green chili, flour tortillas

#### CHEESE QUESADILLA 11

add pulled chicken 4

#### GREEN CHILI CHEESE FRIES 11

pork green chili, Cheddar

#### SPINACH ARTICHOKE DIP 14

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

### SALADS

#### FARMER'S MARKET GF 10

local lettuces, shaved vegetables, choice of ranch, blue cheese, Italian, thousand island or oil & vinegar

#### ASIAN 15

Napa cabbage, bok choy, cashews, bell pepper, carrot, daikon radish, cucumber, basil, mint, cilantro, ginger sesame vinaigrette

#### CAESAR 12

romaine lettuce, creamy garlic caper dressing, Parmigiano-Reggiano, 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 farmer's market salad 5

#### FIRESIDE BURGER\* 14

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

#### CUBAN SANDWICH 15

sliced pork, ham, Swiss, pickles, beer mustard, rustic bread

#### 🔥 SPICY FILIPINO ADOBO

#### CHICKEN SANDWICH 14

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

#### CLASSIC REUBEN 15

house-cured corned beef, thousand island dressing, sauerkraut, toasted rye bread

### ENTRÉES

#### ROAST CHICKEN BREAST GF 19

red potatoes, garlic spinach, chicken and thyme velouté

#### FISH & CHIPS 14

beer-battered cod, Cajun remoulade, malt vinegar, fries

#### PASTA CARBONARA 19

house-made pasta, bacon, peas, mushrooms, Parmesan cream, crostini

#### CHICKEN PARMESAN 25

House-made pasta, farmer's market vegetables, fire-roasted marinara

#### STEAK FRITES\* GF 29

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

#### BLACK HAWK GREEN CHILI BURRITO 15

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

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## WINTER DINNER TO-GO

### STARTERS

#### CHICKEN WINGS 11

choice of traditional Buffalo sauce, barbecue sauce, sweet heat dry rub or spicy Filipino adobo glaze, choice of ranch or blue cheese dressing

#### SPINACH ARTICHOKE DIP 14

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

#### GREEN CHILI CHEESE FRIES 11

pork green chili, Cheddar

#### SOUP DU JOUR 6 CUP / 8 BOWL

inquire for the soup of the day

#### COLORADO GREEN CHILE 9

chef's signature pork green chili, flour tortillas

### SALADS

#### FARMER'S MARKET GF 10

local lettuces, shaved vegetables, choice of ranch, blue cheese, Italian, thousand island or oil & vinegar

#### ASIAN 15

Napa cabbage, bok choy, cashews, bell pepper, carrot, daikon radish, cucumber, basil, mint, cilantro, ginger sesame vinaigrette

#### CAESAR 12

romaine lettuce, creamy garlic caper dressing, Parmigiano-Reggiano, 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 farmer's market salad 5

#### FIRESIDE BURGER\* 14

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

#### 🔥 SPICY FILIPINO ADOBO

#### CHICKEN SANDWICH 14

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

### ENTRÉES

#### ROAST HALF-CHICKEN GF 24

herb mashed potatoes, garlic spinach, chicken and thyme velouté

#### PASTA CARBONARA 19

house-made pasta, bacon, peas, mushrooms, Parmesan cream, crostini

#### SEARED SALMON 28

orange soy glaze, jasmine rice, shiitake mushroom, broccolini

#### CHICKEN PARMESAN 25

House-made pasta, farmer's market vegetables, fire-roasted marinara

#### 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

#### CAROLINA PORK BELLY 23

herb mashed potatoes, tomato confit, spinach, Carolina adobo sauce

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## DRINKS

### WINES

- KENDALL-JACKSON VINTNER'S RESERVE ROSÉ 12/44
- KENDALL-JACKSON VINTNER'S RESERVE SAUVIGNON BLANC 12/44
- KENDALL-JACKSON VINTNER'S RESERVE PINOT GRIS 13/46
- KENDALL-JACKSON VINTNER'S RESERVE RIESLING 13/44
- KENDALL-JACKSON VINTNER'S RESERVE CHARDONNAY 12/44
- KENDALL-JACKSON VINTNER'S RESERVE MERLOT 12/44
- KENDALL-JACKSON VINTNER'S RESERVE PINOT NOIR 12/44
- KENDALL-JACKSON VINTNER'S RESERVE RED BLEND 12/44
- KENDALL-JACKSON VINTNER'S RESERVE CABERNET SAUVIGNON 12/45

### FIRESIDE COCKTAILS 13

#### BLOODY MARY

New Amsterdam vodka, house mix of tomato juice, spices

#### MIMOSA

Wycliff Champagne, orange juice

#### MARTINI

New Amsterdam gin or vodka, vermouth, garnished with an olive or a lemon twist

#### RUM SOUR

Captain Morgan Black Spiced rum, lemon juice, simple syrup

#### VODKA COLLINS

New Amsterdam vodka, simple syrup, lemon juice, soda water or ginger beer

#### TOM COLLINS

New Amsterdam gin, lemon, soda water

#### PALOMA

Sauza tequila, grapefruit, lime juices

#### WHISKEY SOUR

Jim Beam bourbon, lemon juice, sugar

#### DARK AND STORMY

Captain Morgan Black Spiced rum, ginger beer

#### YOUR FAVE MULE

your choice of vodka, tequila, gin or whiskey, lime juice, ginger beer

### DOMESTIC BEERS 8 CRAFT BEERS 9 IMPORT BEERS 9

#### BUD LIGHT

#### COORS LIGHT

#### NEW BELGIUM FAT TIRE

#### MICHELOB ULTRA

#### COLORADO COLORFUL PALE ALE

#### BLUE MOON BELGIAN WHITE

#### LAGUNITAS IPA

#### ANGRY ORCHARD

#### CRISP APPLE HARD CIDER

#### HEINEKEN

#### CORONA EXTRA

#### STELLA ARTOIS

### BEVERAGES

#### JUICES SMALL 5 | LARGE 6

Apple, Pineapple, Orange, Cranberry,  
Tomato or Lemonade

#### MILK SMALL 5 | LARGE 6

#### SAN PELLEGRINO 7

#### NAKED JUICES 7

Green Machine, Mighty Mango or Berry Blast

#### COFFEE 4

#### HOT TEA 4

#### ICED TEA 4

#### COCA-COLA PRODUCTS 4