



BRUNCH FALL

11 :00AM-4 :00PM SATURDAY AND SUNDAY

BREAKFAST FAVORITES

BRIOCHE FRENCH TOAST 10

fresh berries, strawberry butter, whipped cream, maple syrup

CLASSIC BUTTERMILK PANCAKES 12

whipped butter, maple syrup

CLASSIC DENVER OMELET 13

peppers, ham, onions, Cheddar

SMOKED PRIME RIB HASH SKILLET 14

potato hash, pork green chile, two eggs any style, chive Hollandaise

SMOKED SALMON BREAKFAST TOAST 14

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

STARTERS

CHICKEN WINGS 15

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

SMOKED GOUDA & SPINACH DIP 12

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

SOUP DU JOUR 6 CUP / 8 BOWL

inquire for the soup of the day

COLORADO GREEN CHILE 9

chef's signature pork green chile, flour tortillas

POACHED PEAR & SMOKED BLUE CHEESE FLATBREAD 14

arugula, white sauce, pickled onions
add pulled chicken 4

BRUSSELS SPROUTS 10

honey, fish sauce, soy vinaigrette, shaved apple

SALADS

FARMER'S MARKET GF 10

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

FALLING FOR YOU GF 14

mixed greens, caramelized baby carrots, julienne apple, smoked goat cheese, candied walnuts, apple cider brown butter vinaigrette

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-ON

pulled chicken 4, sautéed shrimp 7,
two crispy fried chicken tenders 6 or salmon 8

BURGERS & SANDWICHES

choice of fries, onion rings, sweet potato fries, pickled power slaw, 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 CRISPY SHRIMP PO'BOY 15

rock shrimp salad, lettuce, tomato, hot sauce, Cajun remoulade, 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

ENTRÉES

ROAST CHICKEN BREAST GF 19

red potatoes, farmer's market vegetables, whole grain mustard jus

FISH & CHIPS 14

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

BLACK HAWK GREEN CHILE BURRITO 15

eggs, peppers, onions, bacon, red potatoes, flour tortilla, cheese sauce, green chile

AUTUMN HARVEST PASTA 19

house-made pasta, butternut squash, cranberry, sage cream sauce, toasted hazelnuts, crostini
add pulled chicken 4 or shrimp 7

STEAK FRITES* GF 29

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



=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.



DRINKS

WINES

- CARMEL ROAD CHARDONNAY** 12 / 44
BAREFOOT WHITE ZINFANDEL 11 / 41
14 HANDS PINOT GRIGIO 13 / 46
BAREFOOT MOSCATO 12 / 44
MATUA SAUVIGNON BLANC 12 / 44
CARMEL ROAD PINOT NOIR 11 / 41
CHATEAU STE. MICHELLE MERLOT 11 / 41
MERF CABERNET SAUVIGNON 12 / 44
TRIVENTO AMADO SUR MALBEC 12 / 44
7 DEADLY ZINS RED BLEND 12 / 44

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

WHITE LADY

New Amsterdam gin, lemon juice, Cointreau

TOM COLLINS

New Amsterdam gin, lemon, soda water

PALOMA

Sauza tequila, grapefruit, lime juices

WHISKEY SOUR

Jim Beam bourbon, lemon juice, sugar

SNOWBALL

New Amsterdam vodka, lemonade or Sprite, garnished with a lime or lemon wedge

YOUR FAVE MULE

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

DOMESTIC BEERS 6 CRAFT BEERS 8 IMPORT BEERS 8

BUD LIGHT
COORS LIGHT
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