

FIRESIDE KITCHEN

FALL BREAKFAST

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
add milk 1

SWEET STUFF

CLASSIC BUTTERMILK PANCAKES 12

whipped butter, maple syrup

BANANA NUT FRENCH TOAST 12

fresh berries, banana compote, candied walnuts, whipped cream, maple syrup

JAMES PEAK FOREST BERRY WAFFLE 12

fresh berries, crème anglaise

OMELETS

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

CREATE YOUR OWN OMELET* 14

choice of 3 items folded into three eggs
(ham, bacon, sausage, mushrooms, peppers, onions, tomatoes, spinach, Cheddar cheese, Swiss cheese)
additional fillings are 1 each

CLASSIC DENVER OMELET* 13

peppers, ham, onions, Cheddar cheese

🔥 CHORIZO OMELET* 14

onions, peppers, chorizo sausage, pepper jack cheese

GREAT MORNING HITS

CLASSIC EGGS BENEDICT* 13

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

CHIPOTLE PRIME RIB BENEDICT* 15

two poached eggs, prime rib, toasted English muffin, house-made breakfast potatoes, smoked jalapeño Hollandaise sauce

🔥 SMOKED PRIME RIB HASH SKILLET* 14

potato hash, pork green chili, two eggs any style, Hollandaise sauce

HANGOVER SKILLET 16

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

SMOKED SALMON BREAKFAST TOAST 15

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

BLACK HAWK GREEN CHILI BURRITO* 15

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

🔥 HOT CHICKEN & WAFFLES 20

hot fried chicken, hot honey sauce, butter
add fried egg 2

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

SIDES

SAUSAGE OR BACON 5

BREAKFAST POTATOES 5

SEASONAL FRUIT 5

SEASONAL BERRIES 6

TURKEY BACON 6

BISCUIT & GRAVY 4

GREEN PORK CHILI 5

SAUSAGE GRAVY 3

🔥 =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 of 20% added to their bill. Checks may be split a maximum of 3 times.

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FIRESIDE KITCHEN

DRINKS

WINE

- 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

NEW AMSTERDAM BLOODY MARY

house mix of tomato juice,
New Amsterdam vodka, spices

WYCLIFF ORANGE MIMOSA

Wycliff Champagne, orange juice

NEW AMSTERDAM MARTINI

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

CAPTAIN MORGAN RUM SOUR

Captain Morgan Black Spiced rum,
lemon juice, simple syrup

CAPTAIN MORGAN DARK AND STORMY

Captain Morgan Black Spiced rum, ginger beer

NEW AMSTERDAM VODKA COLLINS

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

TOM COLLINS

New Amsterdam gin, lemon, soda water

SAUZA PALOMA

Sauza tequila, grapefruit juice, lime juice

JIM BEAM WHISKEY SOUR

Jim Beam whiskey, lemon juice, sugar

YOUR FAV MULE

choice of New Amsterdam vodka or gin,
Sauza tequila, Jim Beam whiskey, lime, ginger beer

DOMESTIC BEER 8

- Bud Light
- Coors Light
- Fat Tire
- Michelob Ultra
- Lagunitas IPA

CRAFT BEERS 9

- Great Divide Denver Pale Ale
- Angry Orchard
- Green Apple Cider
- Blue Moon Belgian White
- Avery White Rascal
- Great Divide
- Strawberry Rhubarb

IMPORT BEERS 9

- Heineken
- Corona

JUICES

Small 5 | Large 6

apple, pineapple, orange, cranberry,
tomato, lemonade, milk

NAKED JUICES 7

Green Machine, Mighty Mango, Berry Blast

BEVERAGES

COFFEE 4, HOT TEA 4, ICED TEA 4,
COKE PRODUCTS 4

SAN PELLEGRINO 7

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