

HOTEL COLORADO
RESTAURANT & BAR



BREAKFAST

Hotel Colorado Restaurant & Bar Proudly Serves Cage Free Eggs.

Substitute Egg Whites for Any Selection.

ROCKY MOUNTAIN BREAKFAST*

Two Eggs Any Style. Choice of Roasted Potatoes or Hashbrown Potato Casserole. Choice of Smoked Applewood Bacon, Sausage Link or Ham. Choice of Toast or Buttermilk Biscuit.

DENVER OMELET

Ham, Onion, Bell Peppers & Cheddar Jack Cheese. Choice of Roasted Potatoes or Hashbrown Potato Casserole. Choice of Toast or Buttermilk Biscuit.

HUEVOS RANCHEROS (GF)*

Grilled Corn Tortilla, Fried Eggs, Black Beans, Ranchero Sauce, Fresh Lime, Avocado & Cotija Cheese.

CORNED BUFFALO HASH*

Two Eggs Any Style & Corned Buffalo Hash. Choice of Toast or Buttermilk Biscuit.

BREAKFAST BURRITO

Flour Tortilla Stuffed with Scrambled Eggs, Potatoes, Cheddar Jack Cheese, Sausage, Bacon, Fire Roasted Hatch Chilies & Fresh Avocado. Served with Fresh Cut Seasonal Fruit.

Add Pork Green Chili

EGGS BENEDICT

TRADITIONAL EGGS BENEDICT*

Two Poached Eggs on English Muffin with Canadian Bacon & Hollandaise Sauce. Choice of Roasted Potatoes or Hashbrown Potato Casserole.

SMOKED SALMON EGGS BENEDICT*

Two Poached Eggs on English Muffin with Smoked Salmon, Baby Arugula, Grilled Tomato, Lemon-Dill Hollandaise Sauce & Fried Capers. Choice of Roasted Potatoes or Hashbrown Potato Casserole.

BLAT EGGS BENEDICT*

Two Poached Eggs on English Muffin with Applewood Bacon, Baby Arugula, Grilled Tomato, Avocado & Hollandaise Sauce. Choice of Roasted Potatoes or Hashbrown Potato Casserole.

STEAK & EGGS BENEDICT*

Two Poached Eggs on English Muffin with Grilled Beef Flat Iron Steak, Chipotle Hollandaise Sauce & Pico De Gallo. Choice of Roasted Potatoes or Hashbrown Potato Casserole.

FROM THE GRIDDLE

BANANAS FOSTER CREPES

Three Crepes Topped with Classic Bananas Foster & Vanilla Whipped Cream.

GRIDDLE PANCAKES

Three Buttermilk Griddle Pancakes served with Powdered Sugar, Butter & Maple Syrup. Add Chocolate Chips, Blueberries, Strawberries or Banana.

FRENCH TOAST

Brioche Battered with Eggs, Vanilla and Cinnamon. Topped with Fresh Cut Strawberries and Bananas. Served with Powdered Sugar, Butter & Maple Syrup.

SIDE PLATES

OATMEAL

Add Brown Sugar, Dried Fruit or Toasted Almonds.

SAUSAGE GRAVY & BISCUITS

SINGLE PANCAKE ANY STYLE

FRESH CUT SEASONAL FRUIT & BERRIES

WARM CINNAMON ROLL

PARFAIT

Yogurt, Local Granola & Mixed Berries.

SIDE OF BACON OR SAUSAGE

ROCK CANYON COFFEE

COFFEE

ESPRESSO

CAPPUCCINO

SMOOTHIES

STRAWBERRY & BANANA

MIXED BERRY

HOTEL COLORADO
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LUNCH & DINNER

STARTERS

ITALIAN FLATBREAD

Italian Sausage, Marinara Sauce, Peppers & Onions, Mozzarella Cheese & Fresh Basil.

SPINACH & ARTICHOKE DIP

Parmesan Cheese, Vegetable Crudit  & Grilled Flatbread.

LAMB SLIDERS*

Two Sliders, Hatch Green Chili Aioli, Baby Arugula, Roasted Tomato on a Brioche Bun.

FRIED CALAMARI & VEGETABLES

Tempura Fried Calamari Served with Vegetables, Remoulade Sauce & Grilled Lemon.

CHIPS & DIPS

Tortilla Chips, House Made Salsa, Guacamole & Queso.

CHEESE & CHARCUTERIE

Chef's Selection of Local Cheeses & Charcuterie Honey, Whole Grain Mustard, Fresh Berries, Red Grapes & Crackers.

KALBI SKEWERS*

Half Dozen, Served with Kalbi Sauce & Scallions. Choice of Beef or Chicken.

PIMENTO JALAPENO POPPERS

Half Dozen Fried Pimento Cheese Stuffed Jalapenos.

HUSH PUPPIES

Half Dozen, Served with Honey Butter.

SALADS

Add Grilled Chicken, Salmon or Shrimp

Add Grilled Beef Flat Iron Steak*

HC HOUSE SALAD

SIDE OR ENTREE

Garden Greens with Shaved Cucumber, Carrots, Radish, Cherry Tomatoes, Focaccia Crouton & Aged Cheddar. Choose from our House Made Dressings: Chardonnay, Ranch, Italian or Blue Cheese.

HC WEDGE SALAD

SIDE OR ENTREE

Crisp Iceberg Lettuce with Sliced Roma Tomatoes, Red Onion, Applewood Smoked Bacon & Blue Cheese Crumbles, Choose from our House Made Dressings: Ranch or Blue Cheese.

STRAWBERRY SALAD

SIDE OR ENTREE

Baby Spinach with Frisee, Fresh Cut Strawberries, Shaved Cucumbers, Colorado Goat Cheese, Candied Pecans, Focaccia Crouton & Strawberry Chardonnay Dressing.

CAESAR SALAD

SIDE OR ENTREE

Hearts of Romaine with Anchovy, Croutons, Parmesan Cheese, Cherry Tomatoes & Caesar Dressing.

CHEF'S FEATURED SALAD

SIDE OR ENTREE

Ask your server for details!

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LUNCH MENU

SANDWICHES & WRAPS

All sandwiches include choice of Vegetable Slaw, French Fries or Potato Chips

HC BURGER*

Two Beef Patties with American Cheese, Lettuce, Tomato, Onion, Pickles & Thousand Island Dressing on a Butter Toasted Brioche Bun.

BUFFALO RUBEN

Corned Buffalo with Cabbage Slaw, Swiss Cheese & Thousand Island Dressing on Marble Rye.

AVOCADO CHICKEN SANDWICH

Marinated Grilled Chicken Breast & Applewood Bacon with Aged Cheddar Cheese, Avocado, Lettuce, Tomato, Onion & Mayonnaise on a Grilled Bun.

COLORADO BUFFALO BURGER*

8-Ounce Colorado Buffalo Patty with Haystack Mountain Buttercup Cheese, Chipotle Mayonnaise, Lettuce, Tomato & Onion on a Grilled Bun.

HC CLUB

Shaved Ham, Turkey & Applewood Smoked Bacon with Provolone Cheese, Lettuce, Tomato, Onion & Mayonnaise on Toasted White or Wheat Bread.

BAVARIAN PRETZEL TURKEY MELT

Shaved Roasted Turkey & Applewood Smoked Bacon with Aged Cheddar Cheese, Hatch Green Chili Aioli, Lettuce, Tomato & Onion on a Bavarian Pretzel Bun.

CHICKEN CAESAR WRAP

Grilled Chicken Breast, Shaved Romaine Lettuce Tossed in Caesar Dressing, Tomatoes & Parmesan Cheese in a Flour Tortilla.

BLAT WRAP

Applewood Smoked Bacon, Shaved Iceberg Lettuce Tossed in Ranch Dressing, Tomatoes & Avocado in a Flour Tortilla.

LUNCH PLATES

GRILLED CHICKEN QUESADILLA

Grilled Chicken with Peppers & Onions, Cheddar Jack Cheese in a Grilled Flour Tortilla. Served with Shredded Lettuce, Salsa, Sour Cream & Guacamole.

FISH & CHIPS

Colorado Native Lager Battered Atlantic Cod with Tartar Sauce, Hand Cut French Fries & Slaw.

BBQ BABY BACK PORK RIBS

Half Rack Served with Pickles, Hand Cut French Fries & Slaw.

GRILLED CAULIFLOWER

Grilled Marinated Cauliflower Steak, Red Quinoa, Zucchini Puree, Grilled Endive & Broccolini with Yellow Squash & Pickled Cherry Tomatoes. (Gluten Free / Vegan)

DESSERTS

CHOCOLATE CAKE

ICE CREAM & SORBET

ALL AMERICAN BANANA SPLIT
Vanilla, Chocolate & Strawberry Ice Cream with Peanuts & Traditional Toppings.

CHEESECAKE

Served with Fresh Cut Strawberries, Strawberry Sauce & Vanilla Whipped Cream.

BOURBON PECAN PIE

Served with Caramel Sauce & Vanilla Whipped Cream.

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DINNER MENU

ENTREES

HC BURGER*

Two Beef Patties with American Cheese, Lettuce, Tomato, Onion, Pickles & Thousand Island Dressing on a Butter Toasted Brioche Bun. Choice of Vegetable Slaw, Fresh Cut French Fries or Chips.

AVOCADO CHICKEN SANDWICH

Marinated Grilled Chicken Breast & Applewood Bacon with Aged Cheddar Cheese, Avocado, Lettuce, Tomato, Onion & Mayonnaise on a Grilled Bun. Choice of Vegetable Slaw, Fresh Cut French Fries or Chips.

COLORADO BUFFALO BURGER*

8-Ounce Colorado Buffalo Patty with Haystack Mountain Buttercup Cheese, Chipotle Mayonnaise, Lettuce, Tomato & Onion on a Grilled Bun. Choice of Vegetable Slaw, Fresh Cut French Fries or Chips.

**BAKED LOBSTER MAC & CHEESE
ENTREE OR SIDE**

Lobster with Cheddar Cheese Sauce, Cavatappi Pasta, Breadcrumbs & Fresh Herbs.

**BBQ BABY BACK PORK RIBS
HALF RACK OR FULL RACK**

Served with Pickles, Hand Cut French Fries & Slaw.

FISH & CHIPS

Colorado Native Lager Battered Atlantic Cod with Tartar Sauce, Hand Cut French Fries & Slaw.

GRILLED CAULIFLOWER

Grilled Marinated Cauliflower Steak, Red Quinoa, Zucchini Puree, Grilled Endive & Broccolini with Yellow Squash & Pickled Cherry Tomatoes. (Gluten Free / Vegan)

STEAK & TRUFFLE FRITES*

Grilled Beef Flat Iron Steak & Garlic Herb Butter with Hand Cut Truffle Fries, Parmesan Cheese & Herbs.

**ROSEMARY BALSAMIC CHICKEN
KABOBS**

Grilled Chicken Kabobs with Cherry Tomatoes, Mushrooms, Peppers & Onions, Rosemary Balsamic Glaze & Rice Pilaf.

CHEFS FEATURED FISH*

Ask your server for details!

**RASPBERRY CHIPOTLE RUBBED
PORK TENDERLOIN***

Pork Tenderloin with Grilled Broccolini, Mashed Potatoes & Chipotle Jus.

LOCAL CHICKEN

Pan Roasted Red Bird Farms Breast & Thigh Served with Grilled Broccolini, Baby Carrots, Mashed Potatoes & Lemon-Herb Jus.

DESSERTS

CHOCOLATE CAKE

ICE CREAM & SORBET

ALL AMERICAN BANANA SPLIT

Vanilla, Chocolate & Strawberry Ice Cream with Peanuts & Traditional Toppings.

CHEESECAKE

Served with Fresh Cut Strawberries, Strawberry Sauce & Vanilla Whipped Cream.

BOURBON PECAN PIE

Served with Caramel Sauce & Vanilla Whipped Cream.

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**SIGNATURE
COCKTAILS**

DEFIANCE MANHATTAN

Bulleit Rye, Carpano Antica Formula, Bitters, Chilled, Served Up with Bordeaux Cherry.

DOC'S OLD FASHIONED

Woodford Reserve, Orange Bitters, Simple Syrup, On the Rocks with Orange Peel & Bordeaux Cherry.

**TAFT'S PRESIDENTIAL
MARGARITA**

Olmeca Altos Silver Tequila, Grand Marnier, Fresh Lime, Orange, Simple Syrup, Shaken, Served Over Ice with Salted Rim.

CAPONE'S CORPSE REVIVER

Bombay Sapphire, Cointreau, Lillet, Fresh Lemon, Simple Syrup, Absinthe Spritz, Served Up with a Twist.

MOLLY'S COSMO

Absolut Elyx Vodka, Cointreau, Chambord, Cranberry, Fresh Lime, Shaken & Served Over Ice.

COLORADO BULLDOG

Woody Creek Vodka, Kahlua & Cream with a Splash of Coke, Served Tall.

VINTAGE SIDECAR

Martell V.S. Cognac, Cointreau, Fresh Lemon, Simple Syrup, Shaken, Served Up with Orange Peel.

PENELOPE'S PALOMA

Olmeca Altos Silver Tequila, Pama, Grapefruit, Soda & Lime, Served Over Ice.

YAMPAH SPRING ELYXIR

Absolut Elyx Vodka, St-Germain, Fresh Lemon, Simple Syrup & Soda.

**WINE BY
THE GLASS**

HOUSE

STONE CELLARS CHARDONNAY & CABERNET SAUVIGNON

SPARKLING

NEPOLEON BRUT-SPLIT
CHANDON BRUT-SPLIT

WHITE

CHARDONNAY, STERLING
CHARDONNAY, FOLIE A DEUX
MOSCATO, MEZZACORONA
PINOT GRIGIO, STERLING
SAUVIGNON BLANC,
BRANCOTT ESTATES
BELLERUCHE ROSE, M. CHAPOUTIER

RED

PINOT NOIR, A BY ACACIA
MERLOT, STERLING
MALBEC, GRAFFIGNA
CABERNET SAUVIGNON, STERLING

**BEER BY
THE BOTTLE**

DOMESTIC

BUDWEISER
BUD LIGHT
COORS BANQUET
COORS LIGHT
MICHELOB ULTRA
ODELL'S 90 SCHILLING
ODELL'S IPA
BLUE MOON
ANGRY ORCHARD CIDER

IMPORTED

CORONA
MODELO ESPECIAL
STELLA ARTOIS
NEW CASTLE BROWN ALE
GUINNESS
BECK'S N.A.

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KID'S MENU - AGES 11 & UNDER

BREAKFAST

TRADITIONAL BREAKFAST *

One Egg with Potatoes & Choice of Bacon, Ham or Sausage.

BUTTERMILK PANCAKES

Two Pancakes with Choice of Chocolate Chip, Blueberry or Plain.

ASSORTED CEREALS

LUNCH & DINNER

All Served with Choice of Fries, Fruit or Salad

CHEESEBURGER *

Quarter Pound Patty with American Cheese, Lettuce, Tomato & Pickles.

GRILLED CHEESE

Made with American Cheese.

CHICKEN FINGERS

All Natural Chicken Fingers with Choice of Honey Mustard, BBQ or Ranch.

MACARONI & CHEESE

PASTA

Served with Butter and Marinara.

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