

HOTEL COLORADO
RESTAURANT & BAR



BREAKFAST

ROCKY MOUNTAIN BREAKFAST * \$14

Eggs, Roasted Potatoes or Hash Brown Potato Casserole, Bacon, Sausage, or Ham, Toast or Biscuit

CORNED BUFFALO HASH * \$16

Eggs, Corned Buffalo, Potatoes, Spinach, Cherry Tomato, Cremini Mushroom Toast or Biscuit

DENVER OMELET \$10

Eggs, Ham, Peppers, Onions, Cheese, Potatoes, Toast or Biscuit

BREAKFAST BURRITO \$10

Tortilla, Eggs, Hash Brown, Bacon, Sausage, Hatch Chili, Avocado, Cheese, Side of Fruit

HUEVOS RANCHEROS * \$10

Tortillas, Eggs, Black Beans, Ranchero Sauce, Cotija, Avocado

EGGS BENEDICT

TRADITIONAL EGGS BENEDICT * \$14

English Muffin, Eggs, Canadian Bacon, Hollandaise, Roasted Potatoes or Hash Brown Potato Casserole

SMOKED SALMON BENEDICT * \$16

English Muffin, Eggs, Smoked Salmon, Tomato, Arugula, Lemon Dill Hollandaise, Capers, Roasted Potatoes or Hash Brown Potato Casserole

BLAT BENEDICT * \$16

English Muffin, Eggs, Bacon, Tomato, Arugula, Avocado, Hollandaise, Roasted Potatoes or Hash Brown Potato Casserole

STEAK & EGGS BENEDICT * \$20

English Muffin, Eggs, Flat Iron Steak, Chipotle Hollandaise, Pico, Roasted Potatoes or Hash Brown Potato Casserole

FROM THE GRIDDLE

BANANAS FOSTER CREPES \$10

Crepes, Bananas, Rum, Brown Sugar, Butter, Whipped Cream

FRENCH TOAST \$10

Brioche, Bananas, Strawberries, Powdered Sugar, Eggs, Butter

GRIDDLE PANCAKES \$10

Pancakes, Powdered Sugar, Butter, Maple Syrup
Choice of Berries, Chocolate Chips or Bananas

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SIDE PLATES

OATMEAL \$12

Steel Cut Oats, Brown Sugar, Milk, Dried Fruit Toasted Almonds

SAUSAGE GRAVY & BISCUIT \$8

Sausage Gravy, Biscuit, Cheddar Jack, Scallions

WARM CINNAMON ROLL \$6

Cinnamon Roll, Frosting

PARFAIT \$12

Yogurt, Granola, Mixed Berries

SEASONAL FRUIT & BERRIES \$8

Pineapple, Honeydew, Cantaloupe, Mixed Berries

ROCK CANYON COFFEE

COFFEE \$3.50

ESPRESSO \$3.50

CAPPUCCINO \$5

SMOOTHIES

STRAWBERRY-BANANA SMOOTHIE \$10

Yogurt, Strawberries, Bananas, Honey

MIXED BERRY SMOOTHIE \$8

Yogurt, Mixed Berries, Honey

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STARTERS

SPINACH DIP STUFFED MUSHROOMS \$13

Mushroom, Spinach Dip, Parmesan

LAMB SLIDERS * \$12

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

MUSSELS \$18

Roasted Garlic Rouille, White Wine, Toasted Parmesan Baguette

FRIED ARTICHOKE & BRUSSELS SPROUTS \$10

Artichokes, Brussels Sprouts, Mixed Herbs, Balsamic Glaze

CHEESE & CHARCUTERIE \$30

Chef's Selection of Local Cheese, Charcuterie, Honey, Whole Grain Mustard, Fresh Berries, Grapes, Crackers

SPINACH & ARTICHOKE DIP \$12

Parmesan Cheese, Vegetable Crudité, Grilled Flatbread

SOUPS/SALAD

**PORK GREEN CHILI \$8 (CUP)
\$12 (BOWL)**

Flour Tortilla, Cheddar Jack Cheese, Scallions

**BEEF CHILI \$8 (CUP)
\$12 (BOWL)**

Cheddar Cheese, Scallion, Sour Cream

HC HOUSE SALAD \$12

Garden Greens, Shaved Cucumbers, Carrots, Cherry Tomatoes, Focaccia Croutons, Aged Cheddar, Choice of House Made Dressings

HC WEDGE SALAD \$14

Crisp Iceberg Lettuce, Heirloom Tomato, Red Onion, Applewood Smoked Bacon, Blue Cheese Crumbles, Choice of House Made Dressings

CAESAR SALAD \$14

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

DUCK CONFIT SALAD \$22

Baby Arugula, Roasted Beets, Goat Cheese, Pickled Fennel, Balsamic Dressing

CHEF'S FEATURED SALAD

Ask Your Server for Details

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LUNCH

CHICKEN SALTIMBOCCA SANDWICH \$16

Ciabatta, Sage Lemon Mayo, Tomato, Basil, Prosciutto, Provolone

HC BURGER * \$15

Brioche Bun, Two Beef Patties, American Cheese, Lettuce, Tomato, Onion, Pickles, Thousand Island Dressing

BUFFALO RUBEN \$16

Marble Rye, Corned Buffalo, Cabbage Slaw, Swiss Cheese, Thousand Island Dressing

COLORADO BUFFALO DEMI BURGER *\$18

Brioche Bun, Buffalo Patty, Caramelized Onions, Herb Demi, Swiss Cheese

HC CLUB \$15

Shaved Ham, Turkey, Applewood Smoked Bacon, Provolone Cheese, Lettuce, Tomato, Onion, Mayo, Toasted White or Wheat Bread

BAVARIAN PRETZEL TURKEY MELT \$15

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

VEGETARIAN BURGER/ WRAP (GF) \$12

Brioche Bun, Garbanzo Bean, Black Bean, Sriracha Mayo, Mustard, Kale, Tomato

SHRIMP BANG BANG TACOS \$16

Lightly Battered Shrimp, Bang Bang Sauce, Kale, Tomato, Cotija Cheese

LUNCH PLATES

FISH & CHIPS \$15

Colorado Native Lager Battered Atlantic Cod, Tartar Sauce, Hand Cut Fries, Slaw

GRILLED CHICKEN QUESADILLA \$15

Grilled Chicken, Roasted Peppers, Onions, Cheddar Jack Cheese, Flour Tortilla, Shredded Lettuce, Salsa, Sour Cream, Guacamole

FIRE ROASTED VEGGIES (VEGAN/GF) \$18

Marinated Cauliflower, Endives, Zucchini, Squash, Peppers, Sweet Potatoes, Broccolini, Grilled Heirloom Tomato

BAKED LOBSTER MAC & CHEESE \$18

Lobster, Cheddar Cheese Sauce, Cavatappi Pasta, Breadcrumbs, Fresh Herb, Toasted Parmesan Baguette

DESSERTS

CHOCOLATE CAKE \$8

PUMPKIN CHEESECAKE \$10

Caramel Sauce, Vanilla Whipped Cream

BOURBON PECAN PIE \$8

Caramel Sauce, Whipped Cream

BREAD PUDDING \$10

Caramel, Vanilla Anglaise

ICE CREAM \$6

Vanilla Bean, Chocolate, Seasonal

SORBET \$6

Seasonal

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ENTREES

HC BURGER * \$15

Brioche Bun, Two Beef Patties, American Cheese, Lettuce, Tomato, Onion, Pickles, Thousand Island Dressing

CHICKEN SALTIMBOCCA SANDWICH \$16

Ciabatta, Sage Lemon Mayo, Tomato, Basil, Prosciutto, Provolone

COLORADO BUFFALO DEMI BURGER * \$19

Brioche Bun, Buffalo Patty, Caramelized Onions, Herb Demi, Swiss Cheese

BAKED LOBSTER MAC & CHEESE \$28

Lobster, Cheddar Cheese Sauce, Cavatappi Pasta, Breadcrumbs, Fresh Herb, Toasted Parmesan Baguette

FISH & CHIPS \$15

Colorado Native Lager Battered Atlantic Cod, Tartar Sauce, Hand Cut Fries, Slaw

FIRE ROASTED VEGGIES (VEGAN/GF) \$18

Marinated Cauliflower, Endives, Zucchini, Squash, Peppers, Sweet Potatoes, Broccolini, Grilled Heirloom Tomato

BLACK RICE & VEGGIE BOWL (VEGAN/GF) \$18

Grilled Cauliflower, Roasted Carrots, Red Onion, Kale, Peppers, Pumpkin Seed, Balsamic Glaze

RASPBERRY CHIPOTLE RUBBED PORK TENDERLOIN * (GF) \$20

Pork Tenderloin, Grilled Broccolini, Herb Whipped Sweet Potatoes, Chipotle Jus

CHEF'S FEATURED FISH MARKET PRICE

Ask Your Server for Details

HERB GARLIC CRUSTED CHICKEN \$22

Roasted Beets, Sweet Potato, Carrots, Cauliflower, Citrus Chicken Demi

FLAT IRON STEAK * (GF) \$25

6oz Flat Iron Steak, Herb Whipped Sweet Potatoes

DESSERTS

CHOCOLATE CAKE \$8

PUMPKIN CHEESECAKE \$10

Caramel Sauce, Vanilla Whipped Cream

BOURBON PECAN PIE \$8

Caramel Sauce, Whipped Cream

BREAD PUDDING \$10

Caramel, Vanilla Anglaise

ICE CREAM \$6

Vanilla Bean, Chocolate, Seasonal

SORBET \$6

Seasonal

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