STEAMING BEAN COFFEE

- Avalanche Blend 3
- Black Canyon Decaf 3
- Iced Avalanche Cold Toddy 4.5

STEAMING BEAN ESPRESSO

- Double-Shot 4
- Cappuccino 4.5
- Caffé Latte 4.5
- Hot Chocolate 4.5
- Mocha Latte 4.5

SUNRISE COCKTAILS

BELLINI 11
House Sparkling Wine, Peach Nectar

MIMOSA 11
House Sparkling Wine, Fresh Orange Juice

HOUSE BLOODY MARY 12
Vodka, Pepperoncini, Jumbo Green Olive

LA ROSA 16
Lunazul Reposado Tequila, Lillet Blanc, Ancho Reyes, Grapefruit Juice, Fresh Lime Juice, Thai Chili Served Up

THE FLATLINER 16
Telluride Distilling Vodka, Baileys Irish Cream, Kahlua, Cold Brewed Espresso

OLD FASHIONED 16
Elijah Craig Small Batch Bourbon, Bitters, Orange, Bordeaux Cherry

SPARKLING WINE BY THE GLASS

- Ti Amo Prosecco, Veneto, Italy NV 12
- Francois Montand Rosé, France NV 15
- Piper-Heidsieck Cuveé Brut, Reims, Champagne, France NV 20

WHITE WINE BY THE GLASS

- Malene Rosé, Santa Barbara County, California, 2019 11
- Scarpetta Pinot Grigio, Delle Venezie, Italy, 2019 11
- Chamisal Stainless Chardonnay, Edna Valley, California 2018 15
- Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand 2019 18
- La Crema Chardonnay, Russian River Valley, California 2018 22

RED WINE BY THE GLASS

- Buckel Family ‘Flyer’ Red Blend, Colorado 2017 15
- Arrowood Cabernet Sauvignon, Sonoma County, California 2017 15
- Volver Tempranillo, La Mancha, Spain 15
- Seghesio Zinfandel, Sonoma County, California 2018 17
- Belle Glos ‘Las Alturas’ Pinot Noir, Santa Lucia Highlands, California 2018 22
- Mocali Brunello di Montalcino, Tuscany, Italy 2015 30
- Duckhorn Cabernet Sauvignon, Napa Valley, California 2017 30
BRUNCH MENU

STEEL CUT OATMEAL 9
Brown Sugar, Raisins, Fresh Fruit

CLASSIC FRENCH TOAST 16
Fresh Berries, Real Maple Syrup

EGGS YOUR WAY 14
Applewood Smoked Bacon or Pork Link Sausage, Roasted New Potatoes, Toast

CLASSIC EGGS BENEDICT 17
Poached Eggs, Canadian Bacon, Hollandaise Sauce, Roasted New Potatoes

CHILAQUILES 17
Eggs Your Way, Cotija Cheese, Black Beans, Guacamole, Sour Cream, Crispy Corn Tortillas, Ranchero Sauce
Add Applewood Smoked Bacon or Sausage 4
Add Grilled Chicken 7 Add Steak Tips 9

SOUP

FRENCH ONION SOUP 15
Caramelized Onions, Gruyère Cheese

WILD MUSHROOM SOUP
Crème Fraîche, Chives, Truffle Oil
Cup 7 Bowl 15

SIDES

Applewood Smoked Bacon 6
Pork Link Sausage 6
Roasted New Potatoes 5
Egg Your Way 3
Egg Whites 4
Mixed Greens Salad 7
Fresh Fruit 7
Steamed Seasonal Vegetables 5
Sautéed Spinach 4
Side Salad 9
French Fries 8
Parmesan French Fries with Truffle Oil 12

DESSERTS

TRIO OF ICE CREAM OR SORBET 9
Ask for Today’s Selection of Flavors

NEW YORK STYLE CHEESE CAKE 14
Port Wine Dark Cherry Sauce, Graham Cracker Crust, Whipped Cream

FLOURLESS CHOCOLATE CAKE 14
Ginger Crème Anglaise, Fresh Berries, Caramel Sauce

MAC & CHEESE 14
Bacon Lardons, Three Cheese Mornay Sauce

POWER GREENS 15
Baby Kale, Radicchio, Baby Beets, Opal Apple, Candied Pecans, Blue Cheese Vinaigrette
Add Grilled Chicken 7
Add Steak Tips or Salmon 9

CAESAR SALAD 15
Parmesan Cheese, White Anchovies, Croutons

ROCKY MOUNTAIN TROUT SALAD 19
Pistachio Encrusted Trout, Spinach, Warm Bacon-Sherry & Mustard Vinaigrette, Poached Egg, Crostini

GRILLED CHICKEN 16
Lettuce, Tomato, Onion, Dill Pickles, Herb Aioli, Brioche Bun. Choice of French Fries or a Side Salad

TURKEY CLUB 16
Applewood Smoked Bacon, Lettuce, Tomato, Onion, Rémoulade, Baguette, Choice of French Fries or a Side Salad

FRENCH DIP 16
Provolone, Horseradish Sauce, Jus, Hoagie Roll. Choice of a Side Salad or French Fries

CHOP HOUSE WAGYU BURGER 24
Cheddar, Gruyère or Blue Cheese, Choice of French Fries or a Side Salad