

HOTEL COLORADO

RESTAURANT & BAR

BREAKFAST

AVAILABLE 7AM TO 11AM

ROCKY MOUNTAIN BREAKFAST* \$16

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

DENVER OMELET \$12

Eggs, Ham, Peppers, Onions, Cheese, Cheesy Hash Brown Potato Casserole or Roasted Potatoes, Toast or Biscuit

HUEVOS RANCHEROS* (GF) \$12

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

CORNED BUFFALO HASH* \$18

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

BREAKFAST BURRITO \$12

Flour Tortilla, Eggs, Potatoes, Bacon, Sausage, Hatch Chile, Avocado, Cheese, Side of Fruit

ADD PORK GREEN CHILE \$3

EGGS BENEDICT

TRADITIONAL EGGS BENEDICT* \$16

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

BLAT BENEDICT* \$18

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

SMOKED SALMON BENEDICT* \$18

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

STEAK & EGGS BENEDICT* \$24

English Muffin, Eggs, 1855 Ribeye Steak, Chipotle Hollandaise, Pico de Gallo, Cheesy Hash Brown Potato Casserole or Roasted Potatoes

FROM THE GRIDDLE

BANANAS FOSTER CREPES \$12

Bananas, Rum, Brown Sugar, Butter, Whipped Cream

FRENCH TOAST \$12

Brioche, Bananas, Strawberries, Powdered Sugar, Butter, Maple Syrup

GRIDDLE PANCAKES \$12

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

A 20% gratuity will be automatically added to the bill for parties of 8 people or more.

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.

SIDE PLATES

OATMEAL \$13

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

SAUSAGE GRAVY & BISCUITS \$10

Cheddar Jack Cheese, Scallions

WARM CINNAMON ROLL \$7

Cream Cheese Frosting

PARFAIT \$13

Yogurt, Granola, Mixed Berries

SEASONAL FRUIT & BERRIES \$9

ROCK CANYON COFFEE

COFFEE \$3.50

ESPRESSO \$3.50 DOUBLE \$5

CAPPUCCINO \$5

SMOOTHIES

STRAWBERRY-BANANA \$10

Yogurt & Honey

MIXED BERRY \$10

Yogurt & Honey

BREAKFAST DRINK ADD-ONS

HC BLOODY MARY \$15

Vanjak Colorado Vodka, HC Signature Bloody Mary Mix, Garnished with Candied Bacon and an assortment of Pickled Vegetables

IRISH COFFEE \$12

MIMOSA \$11

JUICES: Apple, Cranberry, Grapefruit, Orange, Tomato, Pineapple \$4.50

A 20% gratuity will be automatically added to the bill for parties of 8 people or more.

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.

HOTEL COLORADO

RESTAURANT & BAR

STARTERS

Boulart Bread & Butter \$5

ONION RINGS \$11

Panko | Tomato Chili Sauce

FRIED RAVIOLI \$11

Tomato Chili Sauce

COCONUT PRAWNS \$20

Sweet Thai Chili Sauce

FRIED ZUCCHINI \$11

Tomato Chili Sauce

FRIED MUSHROOMS (V) \$11

Grated Parmesan Cheese

Lemon Garlic Aioli

POLLO WINGS (6) \$18

Choice of one sauce:

Mango-Habanero | Peach-Chipotle

Sweet Chili Fish Sauce Onion

Jalapeño | Cilantro

SILKEN TOFU \$16

Sweet Chili Fish Sauce

Onion | Jalapeño | Cilantro

SHRIMP COCKTAIL 21

Crunchy Vegetable | Avocado

Tender Shrimp

CALAMARI FRITTO MISTO \$18

Flash Fried With Anchovies

Artichoke Hearts | Lemon

Zesty Tomato Chili Sauce

CRISPY BRUSSELS \$14

Sweet Chili Fish Sauce

Onion | Jalapeño | Cilantro

Add Chopped Bacon \$3

BLUE CLAW CRAB CAKES

\$26

Peach-Plum Remoulade | Arugula

— SOUPS & SALADS —

*Add Grilled Chicken \$11 | Grilled Salmon \$15

Shrimp \$11 | Crab Cake \$12

CHEF'S DAILY SOUP \$10

COLORADO GREENS (VG)

Side \$6 / Entrée \$13

Garden Greens | Shaved Cucumber | Carrot | Radish

Cherry Tomato | Citrus Vinaigrette

KNIFE & FORK CAESAR SALAD

Side \$8 / Entrée \$14

Fresh Romaine Hearts | Creamy Caesar Dressing

Toasted Brioche | Anchovy | Lemon

Shaved Parmesan Cheese

HC COBB SALAD (GF) \$14

Baby Spinach And Frisée | Cucumber | Tomato

Smoked Bacon | Blue Cheese Crumbles

Mushroom | Hardboiled Egg | Champagne Dressing

— FLATBREADS —

SMOKED RAINBOW TROUT \$21

Tomato | Mozzarella And Chevre | Pine Nuts | Arugula

ROASTED GARLIC (V) \$18

Portobello Mushroom | Rosemary | Mozzarella

Parmesan Cheese

CLASSIC \$18

Pepperoni | Marinara Sauce | Mozzarella | Fresh Basil

Parmesan Cheese

— SANDWICHES —

Served with Maldon Salted Fries

BISON REUBEN \$20

Corned Beef | Sauerkraut | Swiss Cheese

Thousand Island | Served on Rye

CUBAN SANDWICH \$19

Cuban Bread | Yellow Mustard Mayonnaise

Sliced Cooked Ham | Roasted Pork | Swiss Cheese

Dill Pickles | Pressed On Grill

COLO CHICKEN SANDWICH \$19

Panko Breaded Chicken | Smoked Hatch Chili

Chihuahua Cheese | Colo Chipotle Dressing Tomato

Lettuce | Shaved Red Onion | Pickles

Sesame Seed Bun

CHEESE STEAK SANDWICH* \$26

Shredded Beef | Smoked Hatch Chili | Chihuahua Cheese

Shaved Red Onions | Consommé Jus

— BURGERS —

½ Lb. Aspen Ride Beef Patty Served

With Maldon Salted Fries

HC BURGER* \$16

½ Lb. Beef Patty | Lettuce | Sliced Tomato | Shaved

Red Onion | Pickles | Thousand Island Dressing

Sesame Seed Bun

Add Extra Patty \$3 | Cheddar or Swiss Cheese \$1

Sugar Cured Bacon \$2 | Habanero Bacon Jam \$1.5

Grilled Mushroom \$1.5

A 20% gratuity will be automatically added to the bill for parties of 8 people or more.

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.

ENTRÉES

ASPEN RIDGE BEEF | GREAT RANGE BISON

USDA Angus | All Natural

We charbroil our steaks over high heat, finished with a chili birria glaze and Colo-steak butter.

STEAKS SERVED WITH:

Seasonal grilled vegetables and your choice of one:

XXL Baking Potato

Chives | Sour Cream | Butter | Bacon | Cheese

Amish Potato Au Gratin or Roasted Garlic Mash

FILET MIGNON* \$58

Signature Cut, 8oz

RIBEYE* \$58

Usda Prime, 14oz

BISON SKIRT STEAK* \$36

Colorado, 8oz

Add Pepper Crusted \$1 | Habanero Bacon Jam \$1.5 | Roquefort Cheese \$3

** STEAK TEMPERATURES **

Rare: cool, red center • **Medium-Rare:** warm, red center • **Medium:** warm, pink center

Medium-Well: slight pink center • **Well:** no pink, cooked throughout

PASTAS

**Add Roast Chicken \$10 | Grilled Salmon \$15 | Shrimp \$11 | Crab Cake \$12*

CARNE DE TERNERA MILANESA \$30

Veal Asada Cutlets With Mushrooms
Colo-Mex Ranchero Sauce | Cavatappi

MILANESA DE POLLO \$24

Chicken Asada Cutlets | Colo-Mex Ranchero Sauce
Cavatappi

VEAL CARNE DE PICCATA \$30

Veal Asada Cutlets | Capers | Lemon
White Wine | Cavatappi

POLLO PICCATA \$24

Chicken Asada Cutlets | Capers | Lemon
White Wine | Cavatappi

VEAL CARNE DE PARMIGIANA \$30

Breaded Veal Asada | Pork Green Chili Sauce
Chihuahua Cheese | Cavatappi

COLO-MEX ALFREDO \$18

Alfredo Crème | Cavatappi | Chihuahua And Parmesan

CHICKEN

ROCKY MOUNTAIN CHICKEN \$36

Grilled Chicken | Habanero Bacon Jam | Amish Potatoes Au Gratin | Seasonal Vegetable

RIVERSIDE

GRILLED SKUNA BAY SALMON* \$36

Chili Lime Crust | Charred Peach-Balsamic Reduction | Garlic Mashed Potatoes | Seasonal Vegetable

PAN-FRIED RAINBOW TROUT \$32

Amish Potatoes Au Gratin | Seasonal Vegetable | Lemon Caper Sauce

DESSERTS

CHOCOLATE TORTE (GF) \$14

Fresh Raspberry | Whipped Cream

CLASSIC NY CHEESECAKE \$14

Strawberry Puree | Fresh Berries

PEACH BISCUIT COBBLER (GF) \$14

Charred Peach | Vanilla Bean Ice Cream

ICE CREAM (GF) \$9

Rotating Selection Of Ice Cream

COLO-MEX BROWNIE \$14

Mexican Hot Chocolate Brownie Infused

Rich, fudgy with the warm flavors of mexican hot chocolate, cinnamon, and a subtle hint of cayenne are balanced by a silky chocolate sauce.

A 20% gratuity will be automatically added to the bill for parties of 8 people or more.

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.