

# THE WOODS

## SHARED PLATES



<b>CHICKEN WINGS</b> - 6 PIECES, BRINED WITH NEW BELGIUM MOUNTAIN TIME LAGER. TOSSED WITH TRADITIONAL BUFFALO SAUCE	\$15
<b>SWEET SOY CAULIFLOWER</b> (DF,V) - CILANTRO, FRIED GARLIC, LIME	\$14
<b>CHARCUTERIE &amp; CHEESE BOARD</b> - ASSORTMENT OF 3 MEATS AND 3 CHEESES, PICKLES, PRESERVE JAM	\$24
<b>SOFT PRETZELS</b> - 1554 BLACK LAGER MUSTARD BUTTER	\$12
<b>GRILLED SHISHITO PEPPERS</b> (GF,V) - BLISTERED SHISHITO PEPPERS, SEA SALT, COTIJA CHEESE	\$11
<b>HOUSE MADE PIEROGI</b> - MASHED POTATO, CHEESE, CARAMELIZED ONION, BACON BROWN BUTTER	\$12
<b>CRISPY HERB CRUSTED MOZZARELLA</b> - HOUSE MADE TOMATO SAUCE, GARLIC BUTTER	\$12

## SALADS

<b>CAESAR SALAD</b> - LITTLE GEM LETTUCE, CREAMY DRESSING, WHITE ANCHOVIES, CROUTONS	\$13
<b>SOUTHWEST CHICKEN SALAD</b> - GRILLED MARINATED CHICKEN, SEASONED BLACK BEAN, ROASTED CORN, PEPITAS, CHERRY TOMATO, COTIJA CHEESE, CORN TORTILLA STRIPS, TOSSED WITH A ZESTY SOUTHWEST DRESSING	\$16
<b>WOODS HOUSE SALAD</b> (GF,DF,V)- MIXED GREENS, TOMATO, CUCUMBER, ASSORTED SEEDS AND NUTS, E.V.O.O. CITRUS DRESSING	\$11
<b>WOODS BURRATA</b> - BEEFSTEAK TOMATO, BURRATA, LETTUCE, BASIL, GARLIC AND HERB CROSTINI, BALSAMIC GLAZE AND SMOKED TOMATO VINAIGRETTE	\$15
ADD GRILLED CHICKEN	\$8
ADD SMOKED SHREDDED SALMON	\$8
ADD SEARED SALMON*	\$8

## PIZZA

<b>MARGHERITA</b> - SLICED SMOKED TOMATO, BUFFALO MOZZARELLA, BASIL	\$15
<b>FAT TIRE SAUSAGE</b> - TOMATO, MOZZARELLA, BASIL, RED PEPPER, MUSHROOM, SAUSAGE	\$17
<b>PEPPERONI</b> - TOMATO, MOZZARELLA, PEPPERONI	\$16

\*These items may be served raw or undercooked based on your specifications or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# SANDWICHES

SERVED WITH FRIES

<b>3330 BURGER*</b> - GRILLED PRIME COLORADO BEEF PATTY, SMOKED GOUDA CHEESE, LETTUCE, TOMATO, FRIED PICKLES, HOUSE MADE BBQ SAUCE, BRIOCHE BUN	\$18
<b>SALMON BURGER*</b> - SALMON PATTY SEASONED AND SEARED (5 OZ), LETTUCE, TOMATO, PICKLED RED ONION, LEMON GARLIC AIOLI, BRIOCHE BUN, SERVED WITH HOUSE FRIED POTATO CHIPS	\$19
<b>LEMON PEPPER CHICKEN</b> - CHICKEN BREAST (5OZ), LETTUCE, ONION, TOMATO, PICKLE, LEMON DIJON AIOLI, SPLIT TOP SOURDOUGH BUN	\$16
<b>CHEESEBURGER*</b> - GRILLED PRIME COLORADO BEEF PATTY, TILLAMOOK CHEDDAR, LETTUCE, ONION, TOMATO, BRIOCHE BUN	\$16
<b>WOODS BURGER*</b> - GRILLED PRIME COLORADO BEEF PATTY, TILLAMOOK CHEDDAR, CANDIED BACON, LETTUCE, TOBACCO ONION, TOMATO, CHIPOTLE AIOLI, BRIOCHE BUN	\$18
<b>VEGAN BURGER (V)</b> - VEGAN BURGER PATTY, LETTUCE, ONION, TOMATO, KAISER BUN	\$17
<b>GRILLED CHEESE</b> - TILLAMOOK CHEDDAR, SWISS, WHITE AMERICAN, BRIE, TEXAS TOAST	\$15
ADD BACON, AVOCADO, OR EGG*	\$2

## LARGE PLATES

<b>VEGETABLE VANILLA THAI CURRY (VEGAN)</b> - ASSORTED SEASONAL VEGETABLES WITH A RED CURRY, SERVED WITH JASMINE RICE	\$23
<b>CHICKEN PICCATA</b> - SAUTÉED CHICKEN THIGHS, GLAZED WITH LEMON SAUCE AND CAPERS, ORZO PASTA, ASPARAGUS	\$23
<b>FLAT IRON STEAK*</b> (GF) - 8OZ. STEAK, CHIMICHURRI, FRIES, SHISHITO PEPPERS	\$28
<b>POTATO GNOCCHI</b> - MUSHROOMS, SPINACH, CASHEWS, ALMONDS, PARMESAN, GARLIC SAUCE	\$19
<b>SEARED SCOTTISH SALMON*</b> - WILD RICE, ASPARAGUS, SWEET RED PEPPER COULIS, CHARRED LEMON	\$28

## DESSERTS

<b>FLOURLESS CHOCOLATE CAKE (GF)</b> - RASPBERRY SAUCE, VANILLA ICE CREAM	\$11
<b>ICE CREAM</b> - CHOCOLATE, VANILLA, STRAWBERRY	\$9
<b>WHITE CHOCOLATE RASPBERRY CHEESECAKE</b>	\$11

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# COCKTAILS

<b>Frosé</b>   Rosé, Family Jones Vodka, Strawberry, Basil, Fresh Lemon Juice	\$12
<b>Wood's Advice</b>   Boulder Ginsky, Lemon Juice, Ginger Liqueur, Sage	\$13
<b>Frozen Margarita</b>   Tradicional Tequila, Grand Marnier, Lime Juice, Agave	\$13
<b>South Side Hustle</b>   Ford's Gin, Lime Juice, Mint, Absinthe, Celery Bitters	\$14
<b>Barrel Aged Peach Tea</b>   Tin Cup Rye, Guiffard Peach Liqueur, Mint, Lemon juice, Ice Tea	\$13
<b>G&amp;C Sour</b>   Gran Centenario Plata Tequila , Fresh Grapefruit, Cinnamon, Lemon	\$13
<b>Herb Saint</b>   Hanger 1 Vodka, Kim Crawford Sauvignon Blanc, Jalapeño, Yellow Chartreuse, Lemon	\$13
<b>Rare Old Fashioned</b>   Eagle Rare 10Yr Boubon, Demerara Sugar, Angostura and Reagan's Bitters, Lemon Zest, Luxardo Maraschino Cherry	\$15
<b>Blood Orange Paloma</b>   Vecinos Mezcal, Blood Orange, Rosemary, Lime, Grapefruit Soda	\$15
<b>Frozen Irish Coffee</b>   Bushmills Irish Whiskey, Ozo Coffee, Demerera, Coffee Liqueur, Ice Cream	\$13

# WINE

## BUBBLES

<b>La Marca</b>   Prosecco   Veneto, Italy	10/40
<b>Can Petit</b>   Cava Brut Rose   Spain	12/55
<b>Nicolas Feuillatte</b>   Champagne, France, NV	19/90

## WHITE

<b>Canyon Road</b>   Chardonnay   California   crisp apple and ripe citrus fruit, hint of cinnamon spice	8/34
<b>Buehler</b>   Chardonnay   Russian River   floral, stone fruit, toasty vanilla notes	13/60
<b>Di Lenardo</b>   Pinot Grigio   Friuli, Italy   bright and fresh with notes of pear and apricot	10/40
<b>Matanzas Creek</b>   Sauvignon Blanc   Sonoma   ruby grapefruit, white peach, jasmine and passion fruit	10/40
<b>Famille Perrin</b>   Rose   Cote de Provence, France   fresh notes of white flowers, strawberries, red cherries	9/40
<b>Pieropan</b>   White Blend   Soave Classic DOC, Italy   white flowers, apricot, wild herb	11/50

## RED

<b>Canyon Road</b>   Cabernet Sauvignon   California   ripe plums, dried herbs, black fruits	8/34
<b>Canyon Road</b>   Merlot   California   ripe fruits, light spices, medium body	8/34
<b>Las Moradas</b>   Grenache   Spain   red plum and dark cherry flavors, powerful spices	11/50
<b>Saintsbury</b>   Pinot Noir   Carneros   dark cherries, rose petal, baking spices, plums	14/65
<b>Edge</b>   Cabernet Sauvignon   Napa   mocha, cassis fruit, velvety tannins	14/65
<b>Conundrum</b>   Red Blend   California   velvety aromas of floral notes with lavender, dried blueberries, baking chocolate	11/50
<b>Terrazas</b>   Malbec   Argentina   cherries, plum, raisin, vanilla	10/45
<b>Argiano</b>   Super Tuscan   Italy   full-bodied, smooth tannins, persistent finish	11/50

## BREWED DOWNSTAIRS

Brewed 200 vertical feet below you

<b>Source Seltzer</b> Mango Vanilla   4.7 abv   0 ibu   mango, vanilla, refreshing	\$7
<b>Check In</b> House Saison   6.5% abv   15 ibu   malt, lemon, clove	\$3 4oz/\$7
<b>Chronic Helles</b>   5.2% abv   25 ibu   bright, crisp, bready	\$3 4oz / \$7
<b>Source Pale Wheat</b>   5.4% abv   10 ibu   grapefruit, orange	\$3 4oz/\$7
<b>Astral Traveling</b>   Double IPA   8.5% abv   25 ibu   dank, guava, coconut	\$4 4oz/ \$8

## BREWED AT NEW BELGIUM BREWING

Brewed 61 miles away in Fort Collins, CO

<b>1554</b> Black Lager   5.6% abv   21 ibu   fruity, bitter, chocolate	\$3 4oz/\$7
<b>Fat Tire</b> Amber Ale   5.2% abv   22 ibu   toasted malt, fresh, balanced	\$3 4oz/\$7
<b>La Folie</b> Sour Brown   7% abv   18 ibu   cherry pit sour, sharp wood	\$5 4oz/\$11
<b>Mountain Time</b> Lager   4.4% abv   6 ibu   light, crisp, clean	\$3 4oz/\$7
<b>Voodoo Ranger</b> Golden IPA   7% abv   50 ibu   tropical, sweet and bitter	\$3 4oz/\$7
<b>Voodoo Juicy Haze</b> IPA   7.5% abv   42 ibu   tropical, juicy, refreshing	\$4 4oz/\$9
<b>Transatlantique Kriek</b> Cherry Lambic Sour   6.5% abv   8 ibu   bright, tart, sour cherry	\$5 4oz/\$11
<b>Sour IPA</b> Hazy IPA, Wood Aged Golden Sour   7% abv   15 ibu   lemon, tangerine, peach	\$3 4oz/\$7
<b>Dominga</b> Mimosa Sour   6% abv   orange, tangerine, lime	\$3 4oz/\$7

## BREWED IN COLORADO

mi =brewery's distance in miles from The Woods

<b>Epic Brewing</b> Los Locos, Mexican Lager   4.8% abv   15 ibu   1.4 mi   sea salt, natural lime	\$7
<b>Crooked Stave</b>   New England IPA   6.0% abv   55 ibu   2.7 mi   tropical, citrus	\$7
<b>Stem Ciders</b> Pear Cider   5.3% abv   3.4 mi   GF, fresh fruit, tart finish	\$6
<b>Dry Dock</b> Apricot Blonde   5.1% abv   17 ibu   19 mi   crisp clean, apricot, dry	\$7
<b>Wibby</b> Volksbier Vienna, Lager   5.5% abv   ibu 25   35 mi   mild, amber, malty	\$8
<b>Avery</b> White Rascal, Belgian Style White Ale   5.6% abv   20ibu   30 mi   coriander, orange peel, citrus	\$7
<b>Ratio</b> Float On, Hefeweizen   5.1% abv   15ibu   banana, clove, nutmeg	\$7
<b>Elevation</b> Pilsner   5% abv   40ibu   145 mi   dry and slightly bitter	\$7
<b>Dry Dock</b> Vanilla Porter   5.4% abv   33 ibu   19 mi   vanilla and chocolate, dry finish	\$7

# THE WOODS



## RED

## SPARKLING AND CHAMPAGNE

**LA MARCA PROSECCO**  
VENTO, ITALY, NV  
**CHANDON ROSÉ**  
SPARKLING, CA, NV  
**NICOLAS FEUILLATTE**  
CHAMPAGNE, CHAMPAGNE FRANCE, NV

## WHITE

**DI LENARDO**  
PINOT GRIGIO, FRIULI, ITALY, 2017  
**JEAN SIPP**  
PINOT GRIS RESERVE, ALSACE, FRANCE, 2015  
**JERMANN**  
PINOT GRIGIO, FRIULI, ITALY, 2017  
**SAINT CLAIR**  
SAUVIGNON BLANC, NEW ZEALAND, 2017  
**PAUL BUISSE**  
SAUVIGNON BLANC, TOURAINE, FRANCE 2016  
**MATANZAS CREEK**  
SAUVIGNON BLANC, SONOMA 2019  
**CASTEL DE FORNOS**  
ALBARINO, RIAS BAIXAS, SPAIN  
**CLAU DE NELL 'LES FONTENELLES'**  
CHENIN BLANC, LOIRE VALLEY, FRANCE, 2017  
**BUEHLER**  
CHARDONNAY, RUSSIAN RIVER, CA, 2016  
**ROBERT MONDAVI**  
FUMÉ BLANC, NAPA, CA, 2017  
**CANYON ROAD**  
CHARDONNAY, CA, 2017  
**SWING SET**  
CHARDONNAY, NAPA VALLEY, CA, 2016  
**DROUHIN 'VAUDON'**  
CHABLIS, FRANCE, 2016  
**DOMAINE PHILIPPE COLIN 'LES VERGERS'**  
CHARDONNAY, CHASSAGNE-MONTRACHET 1ER CRUE, FRANCE, 2015  
**MER SOLEIL**  
CHARDONNAY, SANTA LUCIA HIGHLANDS, CA, 2017  
**GHOST PINES 'WINEMAKER'S BLEND'**  
CHARDONNAY, SONOMA/MONTEREY/NAPA, CA 2016  
**CHATEAU ST MICHELLE 'INDIAN WELLS'**  
CHARDONNAY, COLUMBIA VALLEY, WA 2016  
**SANFORD**  
CHARDONNAY, STA RITA HILLS, CA 2016

## ROSÉ

**FAMILLE PERRIN**  
COTE DE PROVENCE, FRANCE, NV  
**CHATEAU LA NERTHE**  
RHONE, FRANCE, 2018  
**WHISPERING ANGEL**  
RHONE, FRANCE, 2018

**UNITY BY FISHER** \$79  
PINOT NOIR, ANDERSON VALLEY, CA 2014  
**JOSEPH DROUHIN** \$120  
'ALOZE-CORTON', PINOT NOIR, BURGUNDY, FRANCE, 2015  
**MAISON AMBROISE 'BOURGOGNE ROUGE'** \$67  
PINOT NOIR, BURGUNDY, FRANCE, 2015  
**DOMAINE SERENE 'EVENSTAD RESERVE'** \$145  
PINOT NOIR, WILLAMETTE VALLEY, OR, 2015  
**SAINTSBURY** \$65  
PINOT NOIR, CARNEROS, CA, 2016  
**LA ENCANTADA** \$115  
PINOT NOIR, STA RITA HILLS, CA, 2014  
**TORNATORE** \$49  
NERELLO MASCALESE, ETAN ROSSO, SICILY, 2016  
**CHATEAU MONT-REDON** \$60  
BLEND, LIRAC AOC, COTE DU RHONE, FRANCE, 2015  
**TORRES 'ALTO IBERICO'** \$40  
TEMPRANILLO, RIOJA, SPAIN, 2016  
**EMBRUIX DE VALL LLACH** \$62  
BLEND, PRIORAT, SPAIN  
**NUMANTHIA TERMES** \$65  
TEMPRANILLO, CASTILE & LEÓN, SPAIN, 2017  
**CONTI SERTOLI SALIS RISERVA** \$71  
NEBBIOLO, PIEDMONT, ITALY, 2011  
**TERRAZAS LOS ANDES** \$45  
MALBEC, ALTOS, ARGENTINA, 2017  
**HESS 'LION TAMER'** \$97  
BLEND, NAPA VALLEY, CA, 2016  
**FRATELLI ALESSANDRIA BAROLO DOCG** \$125  
NEBBIOLO, PIEDMONT, ITALY, 2014  
**RENATO RATTI 'MARCENASCO' BAROLO DOCG** \$105  
NEBBIOLO, PIEDMONT, ITALY, 2014  
**CAMPUGET** \$85  
SYRAH, COSTIERES DE NIMES AOP, FRANCE, 2016  
**SPRING VALLEY 'NINA LEE'** \$118  
SYRAH, WALLA WALLA VALLEY, WA, 2013  
**PAHLMAYER** \$195  
MERLOT, NAPA VALLEY, CA, 2016  
**CANYON ROAD** \$34  
MERLOT, CA, 2017  
**M. CHAPOUTIER CHATEAUNEUF-DU-PAPE** \$153  
BLEND, RHONE, FRANCE, 2016  
**MAURITSON** \$48  
ZINFANDEL, DRY CREEK VALLEY, CA, 2016  
**PULENTA ESTATE** \$70  
MALBEC, MENDOZA, ARGENTINA, 2015  
**CONUNDRUM** \$50  
ZINFANDEL BLEND, CA, 2017  
**THE BIKER BY FOUR PINES** \$41  
ZINFANDEL, PASO ROBLES, CA, 2017  
**ARGIANO SUPER TUSCAN** \$50  
CABERNET BLEND, TUSCANY, ITALY, 2016  
**CANYON ROAD** \$34  
CABERNET, CA, 2017  
**INTRINSIC** \$60  
BLEND, COLUMBIA VALLEY, WA, 2017  
**EDGE BY SIGNORELLO** \$65  
CABERNET SAUVIGNON, ALEXANDER VALLEY, CA, 2016  
**ANTINORI 'TIGANELLO'** \$245  
SUPER TUSCAN, CABERNET BLEND, TUSCANY, ITALY, 2015  
**INGLENOOK** \$105  
CABERNET SAUVIGNON, RUTHERFORD, CA, 2013  
**SILVER OAK** \$165  
CABERNET SAUVIGNON, ALEXANDER VALLEY, CA, 2015  
**FISHER 'MOUNTAIN ESTATE'** \$145  
CABERNET SAUVIGNON, SONOMA COUNTY, CA, 2014  
**LOUIS MARTINI** \$60  
CABERNET SAUVIGNON, NAPA VALLEY, CA, 2016  
**CAYMUS** \$175  
CABERNET SAUVIGNON, NAPA VALLEY, CA, 2016

VINTAGE SUBJECT TO CHANGE

# HAPPY HOUR

3 PM - 5 PM | MON - THUR

## BEER \$5

### NEW BELGIUM | BREWED DOWNSTAIRS

**SOURCE SELTZER**

**CHECK IN** - SAISON

**CHRONIC HELLES**

**ASTRAL TRAVELING DPA**

**SOURCE PALE WHEAT**

### NEW BELGIUM | BREWED IN FORT COLLINS

**1554** - BLACK LAGER

**MOUNTAIN TIME** - LAGER

**VOODOO RANGER** - IPA

**FAT TIRE** - AMBER ALE

### COLORADO BREWERIES

**AVERY WHITE RASCAL** - BELGIAN STYLE WHITE ALE

**RATIO FLOAT ON** - HEFEWEIZEN

## COCKTAILS \$10

**FROZÉ** - ROSÉ, FAMILY JONES VODKA, STRAWBERRY BASIL, FRESH LEMON JUICE

**WOOD'S ADVICE** | BOULDER GINSKY, LEMON JUICE, GINGER LIQUEUR, SAGE

**FROZEN MARGARITA** - TRADICIONAL TEQUILA, GRAND MARNIER, LIME JUICE, AGAVE

**BLOOD ORANGE PALOMA** - LOS VECINOS MEZCAL, BLOOD ORANGE, ROSEMARY, LIME, GRAPEFRUIT SODA

**BARREL AGED PEACH TEA** | TIN CUP RYE, GUIFFARD PEACH LIQUOR, MINT, LEMON JUICE, ICE TEA

**FROZEN IRISH COFFEE** | BUSHMILLS IRISH WHISKEY, OZO COFFEE, DEMERERA, COFFEE LIQUEUR, ICE CREAM

**DAILY SPECIAL** - ASK YOUR SERVER FOR DETAILS

## WINE

**LA MARCA** - PROSECCO, VENETO, ITALY

\$8

**CANYON ROAD**- CABERNET, MERLOT OR CHARDONNAY

\$6

## FOOD

**CHICKEN WINGS** - 6 PIECES, BRINED WITH NEW BELGIUM MOUNTAIN TIME LAGER.

\$13

TOSSED WITH TRADITIONAL BUFFALO SAUCE

**SOFT PRETZELS** - 1554 BLACK LAGER MUSTARD BUTTER

\$10

**CRISPY HERB CRUSTED MOZZARELLA** - HOUSE MADE TOMATO SAUCE, GARLIC BUTTER

\$10

**GRILLED SHISHITO PEPPERS** - SEA SALT COTIJA CHEESE

\$9

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# THE WOODS



## SUNDAY BRUNCH 10AM-3PM

**THE WOODS OMELET\***: PROSCIUTTO COTTO HAM, RED BELL PEPPER, WHITE CHEDDAR, SERVED WITH BREAKFAST POTATOES - 12

**CROISSANT SANDWICH\***: BACON, SCRAMBLED EGGS, SWISS CHEESE, SERVED WITH BREAKFAST POTATOES - 11

**BREAKFAST BURRITO\***: SCRAMBLED EGG, TOFU OR BREAKFAST SAUSAGE, BLACK BEANS, BREAKFAST POTATOES, CHEDDAR CHEESE, FLOUR TORTILLA, TOPPED WITH SALSA ROJA - 12

**SALMON EGGS BENEDICT\***: TWO POACHED EGGS, ENGLISH MUFFINS, COLD SMOKED SALMON, SPINACH, HOLLANDAISE AND BREAKFAST POTATOES - 15

**CALIFORNIA EGGS BENEDICT\***: TWO POACHED EGGS, ENGLISH MUFFIN, SLICED AVOCADO, SUN DRIED TOMATO, CREAMY HOLLANDAISE AND BREAKFAST POTATOES - 14

**SMOKED PORK HASH AND EGGS\***: SEASONED POTATOES WITH SAUTEED ONIONS, PEPPERS, HOUSE SMOKED PORK, SERVED WITH YOUR CHOICE OF 2 EGGS ANY STYLE- 16

**TRADITIONAL BREAKFAST\***: 2 EGGS, BREAKFAST POTATOES, CHOICE OF PORK SAUSAGE, BACON, CHORIZO OR CHICKEN APPLE SAUSAGE, CHOICE OF TOAST (WHITE, WHEAT OR COUNTRY) - 13

**LEMON PEPPER CHICKEN:** CHICKEN BREAST (5OZ), LETTUCE, ONION, TOMATO, PICKLE, LEMON DIJON AIOLI, SPLIT TOP SOURDOUGH BUN - 16

**THE WOODS BURGER\***: GRILLED PRIME COLORADO BEEF PATTY, TILLAMOOK CHEDDAR, CANDIED BACON, LETTUCE, TOBACCO ONION, TOMATO, CHIPOTLE AIOLI, BRIOCHE BUN - 18

**CHEESEBURGER\***: GRILLED PRIME COLORADO BEEF PATTY, TILLAMOOK CHEDDAR, LETTUCE, TOMATO AND ONION, BRIOCHE BUN - 16

**CAESAR SALAD:** CRISPY ROMAINE LETTUCE, CREAMY HOUSE MADE DRESSING, PARMA GRANA CHEESE, WHITE ANCHOVIES, CROUTONS - 13

**SALMON BURGER\*** - SALMON PATTY SEASONED AND SEARED (5 OZ), LEMON GARLIC AIOLI, HOUSE FRIED POTATO CHIPS - 19

### SIDES

**BACON** - 6

**EGGS\*** - 3

**FRUIT BOWL** - 8

**HOUSE MADE PORK GREEN CHILE:** SERVED ON ITS OWN OR ASK FOR YOUR BURRITO TO BE SMOTHERED - 3

### BEVERAGES

**JUICE:** ORANGE, APPLE, CRANBERRY, PINEAPPLE, TOMATO - 4

**OZO COFFEE** - 4

**RISHI TEA** - 4

### BRUNCH BOOZE

**MIMOSA** - 7

**BEERMOSA:** NEW BELGIUM JUICY HAZE IPA, ORANGE JUICE - 7

**MIMOSA COLADA:** RUMHAVEN COCONUT RUM, PINEAPPLE, LIME, PROSECCO - 7

**FROZEN IRISH COFFEE:** BUSHMILLS IRISH WHISKEY, OZO COFFEE, DEMERERA, COFFEE LIQUEUR, ICE CREAM - 12

**BLOODY MARY:** HANGER 1 VODKA, HOUSE MADE BLOODY MARY MIX - 8

**FROZÉ:** ROSÉ, FAMILY JONES VODKA, STRAWBERRY, BASIL, FRESH LEMON JUICE - 12

**FROZEN MARGARITA :** TRADICIONAL TEQUILA, GRAND MARNIER, LIME JUICE, AGAVE - 13

**NEW BELGIUM DOMINGA MIMOSA SOUR** | 6% ABV | ORANGE, TANGERINE, LIME - 7

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**BREAKFAST  
7AM - 11AM**

**OMELET\*:** PROSCIUTTO COTTO HAM, RED BELL PEPPER, WHITE CHEDDAR, SERVED WITH BREAKFAST POTATOES \$12

**AVOCADO TOAST:** TOMATOES, NUTS & SEEDS ON COUNTRY BREAD, SERVED WITH ARUGULA \$11

**CROISSANT SANDWICH\*:** BACON, SCRAMBLED EGGS, SWISS CHEESE, SERVED WITH BREAKFAST POTATOES \$11

**BREAKFAST BURRITO\*:** SCRAMBLED EGG, TOFU OR BREAKFAST SAUSAGE, BLACK BEANS, BREAKFAST POTATOES, CHEDDAR CHEESE, FLOUR TORTILLA, TOPPED WITH SALSA ROJA \$12

**TRADITIONAL BREAKFAST\*:** 2 EGGS, BREAKFAST POTATOES, CHOICE OF PORK SAUSAGE, BACON, CHORIZO OR CHICKEN APPLE SAUSAGE, CHOICE OF TOAST (WHITE, WHEAT OR COUNTRY) \$13

## **SIDES**

FRUIT BOWL \$8

BACON \$6

EGGS\* \$3

## **BEVERAGES**

JUICE: ORANGE, APPLE, CRANBERRY, PINEAPPLE, TOMATO \$4

OZO COFFEE \$4

RISHI TEA \$4