

THE WOODS



SHARED PLATES

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

SALADS

CAESAR SALAD - LITTLE GEM LETTUCE, CREAMY DRESSING, WHITE ANCHOVIES, CROUTONS	\$13
SOUTHWEST CHICKEN SALAD - GRILLED MARINATED CHICKEN, SEASONED BLACK BEAN, ROASTED CORN, PEPITAS, CHERRY TOMATO, COTIJA CHEESE, CORN TORTILLA STRIPS, TOSSED WITH A ZESTY SOUTHWEST DRESSING	\$16
WOODS HOUSE SALAD (GF,DF,V)- MIXED GREENS, TOMATO, CUCUMBER, ASSORTED SEEDS AND NUTS, E.V.O.O. CITRUS DRESSING	\$11
WOODS BURRATA - 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

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

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

LARGE PLATES

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

DESSERTS

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

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COCKTAILS

Frosé Rosé, Family Jones Vodka, Strawberry, Basil, Fresh Lemon Juice	\$12
When In Roma Flor De Cana White Rum, Muddled Roma Tomatoes, Basil, Lemon, Balsamic Vinegar	\$12
Frozen Margarita Tradicional Tequila, Grand Marnier, Lime Juice, Agave	\$13
Strawberry Americano Strawberry Infused Select Aperitivo, Carpano Antica, Lemon, La Marca Prosecco	\$12
Barrel Aged Peach Tea Tin Cup Rye, Guiffard Peach Liquor, Mint, Lemon juice, Ice Tea	\$13
Hemingway Daiquiri Flor de Caña Rum, Grapefruit, Lime, Maraschino Liqueur	\$14
G&C Sour Gran Centenario Plata Tequila , Fresh Grapefruit, Cinnamon, Lemon	\$13
Herb Saint Hanger 1 Vodka, Kim Crawford Sauvignon Blanc, Jalapeño, Yellow Chartreuse, Lemon	\$13
Rare Old Fashioned Eagle Rare 10Yr Bourbon, Demerara Sugar, Angostura and Reagan's Bitters, Lemon Zest, Luxardo Maraschino Cherry	\$13
Blood Orange Paloma Vecinos Mezcal, Blood Orange, Rosemary, Lime, Grapefruit Soda	\$15
Frozen Irish Coffee Bushmills Irish Whiskey, Ozo Coffee, Demerera, Coffee Liqueur, Ice Cream	\$13

WINE

BUBBLES

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

WHITE

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

RED

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

BREWED DOWNSTAIRS

Brewed 200 vertical feet below you

Source Seltzer Mango Vanilla 4.7 abv 0 ibu mango, vanilla, refreshing	\$7
Check In House Saison 6.5% abv 15 ibu malt, lemon, clove	\$3 4oz/\$7
Chronic Helles 5.2% abv 25 ibu bright, crisp, bready	\$3 4oz / \$7
Up in The Source IPA 7.9% abv 15 ibu mango, grapefruit, melon	\$4 4oz/\$8

BREWED AT NEW BELGIUM BREWING

Brewed 61 miles away in Fort Collins, CO

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

BREWED IN COLORADO

mi =brewery's distance in miles from The Woods

Epic Brewing Los Locos, Mexican Lager 4.8% abv 15 ibu 1.4 mi sea salt, natural lime	\$7
Odd 13 Codename: Superfan, IPA 6.5% abv 80ibu 20 mi sharp, balanced, juicy	\$8
Stem Ciders Pear Cider 5.3% abv 1.4 mi GF, fresh fruit, tart finish	\$6
Dry Dock Apricot Blonde 5.1% abv 17 ibu 19 mi crisp clean, apricot, dry	\$7
Wibby Volksbier Vienna, Lager 5.5% abv ibu 25 35 mi mild, amber, malty	\$8
Avery White Rascal, Belgian Style White Ale 5.6% abv 20ibu 30 mi coriander, orange peel, citrus	\$7
Ratio King of Flowers, Saison 5.9% abv 16ibu floral, smooth dry lingering	\$7
Elevation Pilsner 5% abv 40ibu 145 mi dry and slightly bitter	\$7
Dry Dock 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

CHECK OUT - STOUT

SOURCE SELTZER

CHECK IN - SAISON

CHRONIC HELLES

UP IN THE SOURCE - IPA

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

SANGRIA | RED WINE, BRANDY, ORANGE, LEMON, APPLE

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

HERB SAINT - HANGER 1 VODKA, KIM CRAWFORD SAUVIGNON BLANC, , JALAPEÑO, YELLOW CHARTREUSE, LEMON

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

STRAWBERRY AMERICANO - STRAWBERRY INFUSED SELECT APERITIVO, CARPANO ANTICA, LEMON, LA MARCO PROSECCO

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

DAILY SPECIAL - ASK YOUR SERVER FOR DETAILS

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

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

CHOICE OF CLASSIC BUFFALO, MOROCCAN HARISSA OR CITRUS HABANERO

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