

TWENTY FOUR 7

BREAKFAST. BITES. BURGERS. BREWS.

BREAKFAST

Start Your Day with Fresh Squeezed Orange Juice

Regular 8 | Large 10

Colorado Style Breakfast Burrito

Chorizo, Hashbrowns and Scrambled Eggs in a warm Flour Tortilla. Topped with Pueblo Green Chile, Monterey Jack Cheese, and Sour Cream 16

Biscuits and Gravy

Three Open-Faced Biscuits with Country Sausage Gravy 15

Buttermilk Pancakes

Three Pancakes. Served with Whipped Butter, Powdered Sugar and Maple Syrup 15

Add Strawberry or Blueberry Compote 2

Classic Monte Cristo

Turkey, Ham, Bacon, Swiss Cheese, Red Jalapeño Jelly 18

Classic American Breakfast

Two Eggs with Hash Browns*

Choice of Toast or Biscuit 14

4 Bacon Slices or Sausage 16

4 Chicken Sausage Links 16

10 oz. Choice New York Steak* 30

Southern Fried Steak and Country Gravy 18

Omelets served with Hash Browns and Choice of Toast or Biscuit

Denver Omelet

Diced Ham, Green Bell Peppers, Onions and Cheddar Cheese 18

Santa Fe Pork Omelet

Crispy Mojo Pork, Pico de Gallo, Pepper Jack Cheese, Sliced Avocado 19

Farmers Vegetable Omelet

Spinach, Mushrooms, Onions, Tomatoes, Peppers and Avocado 17

Sides

EGGS*	ONE 4	TWO 6
CHICKEN SAUSAGE		6
BACON, SAUSAGE OR CHORIZO		6
HASH BROWNS		5
AVOCADO		4
FRENCH FRIES		5
SWEET POTATO FRIES		6
SEASONAL VEGETABLES		5
COLESLAW		4
JASMINE RICE		4
BAKED POTATO (4 pm – 11pm)		6

Beverages

JUICE		4/6
Orange, Cranberry, Apple, Tomato, Grapefruit		
COFFEE		5
Regular or Decaf		
SOFT DRINKS		5
HOT TEA		5
Assorted Flavors		
ICED TEA		4
MILK		4
Regular or Chocolate		
LEMONADE		4
PELLEGRINO	500ml/liter	4/6
DASANI WATER	500ml	4

MILK SHAKES

Chocolate, Strawberry or Vanilla 7

*Menu advisory: District Health Department advises that eating raw, undercooked animal foods, or animal foods that are not otherwise processed to eliminate pathogens (such as meat, poultry, eggs, milk, seafood or shellfish poses a potential health risk to everyone, especially the elderly, young children under the age of four years, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of foods to eliminate pathogens reduces the risk of illness.

LITTLE BITES

Loaded Nachos

Fresh Fried Tortilla Chips, Cheese Sauce,
Jalapeños, Sour Cream, Guacamole, Pico de Gallo 15

Add Chorizo 6, Chicken 7, Shrimp 8

Avalanche Onion Rings

Onion Rings, BBQ Brisket, Chipotle Aioli,
Avocado, Green Onion 18

Chicken Wings

Choice of flavor

Buffalo, BBQ, Garlic Parmesan, Asian Sweet and Tangy or Ranch Dry Rub
Bleu Cheese or Ranch Dressing, Carrot and Celery Sticks
6 pieces 13 | 12 pieces 19

Baked Pretzel Sticks

Served with Beer Cheese Sauce 12

Crispy Calamari

Salt and Pepper Calamari, Lemon Aioli,
House Marinara Sauce 16

Spinach-Artichoke Dip

Spinach, Artichoke Hearts, Pita Chips, Celery and Carrots 15

Chicken Tenders

Side of Ranch Dressing and BBQ Sauce 16

SOUP & SALAD

New England Clam Chowder

Cup 6 / Bowl 9

Colorado-Style Pork Green Chili

Onions, Cheddar Cheese, Chipotle Aioli, Scallions

Cup 6 / Bowl 9

Soup of the Day

Cup 5 / Bowl 7

Garden House Salad

Spring and Romaine Lettuce, Cherry Tomatoes, Sliced Red Onions,
Cucumbers, Carrots and Shredded Cheese 13

Add Chicken 7, Shrimp 8 or Salmon 9

Classic Caesar

Hearts of Romaine Lettuce, Classic Caesar Dressing,
Parmesan Shavings, Croutons 14

Add Chicken 7, Shrimp 8 or Salmon 9

Santa Fe Chicken

Fresh Garden Greens, Marinated Chicken Breast, Corn,
Black Beans, Tomatoes, Shredded Cheese, Cilantro,
Spicy Chipotle Ranch Dressing, Tortilla Shell 19

Summer Berry Salad

Arugula, Spring Mix, Sliced Strawberries, Blueberries, Toasted Almonds,
Feta Cheese, Strawberry Champagne Vinaigrette 17

SMASH BURGERS

100% USDA regionally sourced Gold Canyon Angus Fresh Ground Chuck Patties.
All burgers are cooked medium well unless specified otherwise.
All Burgers come with a Pickle Spear.

Substitute Grilled Chicken Breast for no charge or
"Impossible" Vegan Patty for 3

Choice of French Fries, Sweet Potato Fries or Side Salad
Substitute Onion Rings 3

Classic Smash Burger*

Shredded Iceberg Lettuce, Tomatoes, Red Onions, Choice of Cheese,
Mayonnaise, Brioche Bun 18

Chili Cheeseburger*

Chili con Carne, Yellow Mustard, White Onion,
Dill Pickle, Tomato, Brioche Bun 19

Colorado Patty Melt*

Sautéed Onions, Caramelized Jalapenos, Pepper Jack Cheese,
Chipotle Aioli, Marble Rye Bread 20

Truffle Mushroom Burger*

Bourbon Caramelized Onions, Sautéed Mushrooms, Truffle Aioli,
Bleu Cheese, Arugula, Brioche Bun 20

Black Hawk Brisket Burger*

Smoked Beef Brisket, Cheddar Cheese, Lettuce, Tomatoes,
Crispy Onion Straws, BBQ Sauce, Mayonnaise 19

Maine Style Lobster Roll

Lobster Meat, Mayonnaise, Lettuce,
Lemon, Buttered Bun 28

SANDWICH BOARD

Choice of French Fries, Sweet Potato Fries or Side Salad
Substitute Onion Rings 3

Prime Rib French Dip

Thinly Sliced USDA Choice Roast Beef on a French Roll with
Au Jus, Caramelized Onions and Swiss Cheese 22

Brisket Melt

Sourdough Bread, Barbecue Beef Brisket, Barbecue Sauce,
Pepperjack Cheese, Cheddar Cheese, Crispy Onions 19

BLTA

Bacon, Romaine Lettuce, Tomato, Avocado Spread,
Mayonnaise, Texas Toast 17

Reuben

Shaved Corned Beef, Swiss Cheese, Sauerkraut
and Thousand Island Dressing, Marble Rye Bread 19

Cajun Crispy Chicken Sandwich

Fried Chicken Breast, Remoulade, Pimento Cheese, Lettuce,
Grilled Peppers, House-made Marinated Cucumber 18

Fried Fish Sandwich

Beer Battered Haddock, Tartar Sauce,
Lettuce, Brioche Bun 19

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Black Angus Prime Rib of Beef

Served daily 4 pm - 2 am.

Slow-roasted in an herb-salt crust, with a baked potato, fresh seasonal vegetables, natural au jus and horseradish sauce

12 oz. cut 29 | 16 oz. cut 35

ENTREES

Steak Frites*

Grilled 10 oz. Choice New York Strip Served with Parmesan Rosemary Fries, Spring Radish Salad 30

Fish & Chips

Beer Battered Haddock, Coleslaw, Tartar Sauce, Fresh Lemon, Crispy French Fries 24

Blackened Salmon

Fresh Seasonal Vegetables, Mashed Potatoes, Lemon Caper Sauce 26

Applewood House-Smoked Pork Ribs

Half-rack, Bourbon BBQ Sauce, Corn on the Cob, Coleslaw 27

Chicken and Broccoli Alfredo

Grilled Chicken, Broccoli, Linguine Pasta, Garlic Bread 22

Buffalo Chicken Mac N' Cheese

Spicy Chicken Tenders, Creamy Cheese Sauce, Bacon, Scallions, Chipotle Aioli 21
Plain Mac N' Cheese 16

PIZZA

All pizzas can substitute Cauliflower Crust 2

Pepperoni

Traditional Cheese Pizza topped with Roasted Garlic Tomato Sauce, Pepperoni and Mozzarella 18

Spicy Hawaiian Pizza

Garlic Marinara Sauce, Ham Pineapple, Bacon, Red Onion, Crushed Red Pepper 19

Tuscan Combo

Pepperoni, Fennel Sausage, Ricotta, Mushrooms, Red Onions, Roasted Garlic Tomato Sauce, Parmesan and Mozzarella 19

Garden

Spinach, Red Onions, Tomatoes, Mushrooms, Mozzarella, Artichokes, Zucchini and Garlic Butter Sauce on Cauliflower Crust 19

Balsamic Chicken

Grilled Chicken, Butter Sauce, Red Onions, Fontina Cheese, Balsamic Glaze, Arugula 18

DESSERTS

Your choice 10

Chocolate Decadence Cake

Chocolate Cake layered with Chocolate Mousse and covered in Rich Dark Chocolate Ganache

Carrot Cake

Carrots, Walnuts, Cinnamon, Honey and Cream Cheese Icing

Decadent Smores

Housemade Marshmallow, Graham Cracker, Melted Chocolate, Salted Caramel

Cheesecake

New York Style Cheesecake Choice of Strawberry, Blueberry or Chocolate Sauce

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