

TWENTY FOUR **7**

BREAKFAST. BITES. BURGERS. BREWS.

BREAKFAST

Breakfast Burrito

Chorizo, Hash Browns and Scrambled Eggs in Flour Tortilla. Topped with Pueblo Green Chile, Monterey Jack Cheese, and Sour Cream 15

Biscuits and Gravy

Three Open-Faced Biscuits with Country Sausage Gravy 12

Pancakes

Three Pancakes. Served with Whipped Butter and Maple Syrup 12
Add Strawberry or Blueberry Compote 2

Cinnamon Roll French Toast

Powdered Sugar and Maple Sugar 14

Two Eggs with Hash Browns

Choice of Toast or Biscuit 12

4 Bacon Slices or Sausage 14 | Southern Fried Steak and
4 Chicken Sausage Links 14 | Country Gravy 16

10 oz. Choice New York Steak 19

Omelets served with Hash Browns and Choice of Toast or Biscuit

Denver Omelet

Diced Ham, Green Bell Peppers, Onions and Cheddar Cheese 15

Three Cheese Omelet

Cheddar Cheese, Gruyere and Swiss 14

Farmers Vegetable Omelet

Mushrooms, Onions, Tomatoes, Peppers and Avocado 14

SOUP & SALAD

New England Clam Chowder

Cup or Bowl 6/9

Soup of the Day

Cup or Bowl 4/6

Garden House Salad

Spring and Romaine Lettuce, Cherry Tomatoes, Sliced Onion, Cucumbers, Carrots and Shredded Cheese 12

Classic Caesar

Hearts of Romaine Lettuce, Classic Caesar Dressing, Parmesan Shavings Croutons 12

Southwest Sante Fe Chicken

Fresh Garden Greens, Marinated Chicken Breast, Corn, Black Beans, Tomatoes, Shredded Cheese and Cilantro in a Spicy Chipotle Ranch Dressing 16

Cali Cobb Salad

Mixed Garden Greens, Chopped Cucumbers, Cherry Tomatoes, Hardboiled Egg, Ham, Turkey, Red Onion, Carrot, Cheddar, Bleu Cheese Crumbles, Bacon Ranch Dressing 17

LITTLE BITES

24/7 Nachos

Fresh Fried Tortilla Chips, Cheese Sauce, Jalapeños, Tomatoes, Onions, Cilantro, Sour Cream and Guacamole 12 Add Shrimp, Chicken or Chorizo for 5

Buffalo-Style Chicken Wings

Blue Cheese or Ranch Dressing, Carrot and Celery Sticks 6 pieces 12 | 12 pieces 18

Fried Pickles

Chipotle Aioli 10

Crispy Calamari

Hand-breaded Calamari, Chiffonade Basil, Lemon Aioli, House Marinara Sauce 14

Spinach-Artichoke Dip

Spinach, Artichoke Hearts, Pita Chips, Celery and Carrots 13

Loaded Potato Skins

Bacon, Tomato, Cheddar Cheese, Chipotle Sour Cream, Green Onions 13

ENTREES

Steak Frites

Grilled 10 oz. Choice New York Strip Served with Parmesan Rosemary Fries 26

Fish & Chips

Crispy Battered Cod, Coleslaw, Tartar Sauce, Lemon and Crispy French Fries 18

Impossible Stuffed Peppers

Seasoned Impossible Burger, Wild Mushrooms, Bell Peppers, Pomodoro Sauce 18

Shrimp Linguine

Oil-Cured Olives, Feta Cheese, Grape Tomatoes, Roasted Garlic
Chili Flake, Gremolata, Basil and White Wine Sauce 22

Grilled Salmon

Fresh Seasonal Vegetables, Steamed Jasmine Rice, Lemon Beurre Blanc 22

Slow Roasted USDA Prime Rib of Beef

Served daily 4 pm - 11 pm.

Baked Potato, Fresh Seasonal Vegetables, Au Jus, Horseradish Cream

12 oz. cut 28 | 16 oz. cut 34

PIZZA

All pizzas can substitute Cauliflower Crust for 2

Pepperoni

Traditional Cheese Pizza topped with Tomato Sauce and Pepperoni 16

Three Cheese

Tomato Sauce, Mozzarella, Cheddar and Aged Fontina 14

Tuscan Combo

Pepperoni, Fennel Sausage, Ricotta, Tomato Sauce, Roasted Garlic, Parmesan and Mozzarella 17

Garden Pizza

Spinach, Red Onion, Tomatoes, Mushrooms, Mozzarella, Artichokes,
Zucchini and Garlic Butter Sauce on Cauliflower Crust 18

BBQ Chicken Pizza

Grilled Chicken, Sweet Baby Ray's BBQ Sauce, Green Onions, Smoked Gouda 16

SANDWICH BOARD

Choice of French Fries, Sweet Potato Fries or Side Salad

Prime Rib French Dip

Thinly Sliced USDA Choice Roast Beef on a French Roll with Au Jus

Caramelized Onions and Swiss Cheese 16

Triple Grilled Cheese

Butter Toasted Texas Toast, Cheddar, Pepper Jack and Swiss, Tomato Jam 14

BLT

Bacon, Romaine Lettuce, Tomato, Avocado Spread, Club Mayo on Texas Toast 15

Reuben

Shaved Corn Beef, Swiss Cheese, Sauerkraut and Thousand Island Dressing on Marble Rye Bread 17

Grilled Chicken Club

Grilled Chicken Breast, Pepper Jack, Cheddar Cheese, Bacon, Chipotle Slaw, Pickled Red Onion, Cilantro 16

Chicago Dog

All Beef Hot Dog, Sports Peppers, Relish, Dill Pickle Spear, Chopped Onions, Mustard,
Sliced Tomato, Celery Salt and French Fries 14 Naked Dog with French Fries 11

BURGERS

Choice of French Fries, Sweet Potato Fries or Side Salad

Pikes Peak

Half-Pound Beef Patty, LTO and Choice of Cheese 15

Wash Park

Half-Pound Beef Patty, Caramelized Onions, Gruyere Cheese and Mushrooms 15

Green Mountain

Half-Pound Beef Patty with Crispy Jalapeño Straws, Bacon and Pepper Jack Cheese 15

The Impossible

6 oz. Plant-Based Patty, Vegan Cheddar, Lettuce, Caramelized Onions and Tomato Jam 17

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

All Vegan Patty or Chicken Breast 3

DESSERTS

Chocolate Decadence Cake

Chocolate Cake layered with Chocolate Mousse and covered
in Rich Dark Chocolate Ganache 8

Carrot Cake

Carrots, Walnuts, Cinnamon, Honey
and Cream Cheese Icing 8

Caramel Apple Tart

8
A La mode with Vanilla Ice Cream add 1

Cheesecake

New York Style Cheesecake
Choice of Strawberry, Blueberry or Chocolate Topping 8

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.