

# 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 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		4
Regular or Decaf		
SOFT DRINKS		4
HOT TEA		4
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

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## LITTLE BITES

### Loaded Nachos

Fresh Fried Tortilla Chips, Cheese Sauce,  
Tomatoes, Onions, Jalapeños, Sour Cream, Guacamole, Cilantro 15  
**Add Chorizo 6, Chicken 7, Shrimp 8**

### Avalanche Onion Rings

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

### Buffalo Style Chicken Wings

Bleu Cheese or Ranch Dressing, Carrot and Celery Sticks  
6 pieces 13 | 12 pieces 19

### Shrimp Lettuce Cups

Shrimp, Sweet Chili Sauce, Shredded Carrot, Water Chestnut,  
Roasted Peanut, Fried Shallot 19

### 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,  
Mayo, Brioche Bun 18

### 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, Mayo 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

### Cubano

Pulled Pork, Ham, Swiss Cheese, Pickle,  
Yellow Mustard, French Roll 21

### BLTA

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

### Reuben

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

### Italian Chicken Sandwich

Grilled Chicken Breast, Chipotle Aioli, Pesto Spread, Roasted  
Red Pepper, Pepper Jack, Arugula, Onion, French Roll 21

### Focaccia Club Sandwich

Slow Roasted Turkey, Ham, Swiss Cheese, Bacon, Lettuce,  
Tomato, Garlic Aioli 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

### BBQ Chicken

Grilled Chicken, Sweet Baby Ray's BBQ Sauce,  
Red Onions, Smoked Gouda, Cilantro 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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