

# BRUNCH 95a MENU



BISTRO & CO.

## Starters

- SOUP OF THE DAY 6
- CLAM CHOWDER 6
- PORK GREEN CHILI crema, radish, cilantro, tortilla 9
- ARUGULA SALAD VG | GF pomegranate, fennel, grapefruit, parmesan, herb vinaigrette 8
- COBB SALAD VG | GF mixed greens, bacon, bleu cheese, avocado, tomatoes, hard boiled egg, ranch dressing 9
- HOUSE SALAD VG | GF dijon thyme vinaigrette, mixed greens, tomatoes, cucumbers, carrots, radish, red onions 6

## Brunch

SUB FRUIT FOR POTATOES 2 | SUB GF ENGLISH MUFFIN 2

- GRIDDLED HAM BENEDICT\* soft poached eggs, english muffin, hollandaise, potatoes 14
- CRISPY PORK BELLY BENEDICT \* soft poached eggs, english muffin, hollandaise, potatoes 15
- SALMON BENEDICT\* soft poached eggs, spinach, capers, english muffin, hollandaise, potatoes 16
- MUSHROOM BENEDICT\* soft poached eggs, spinach, tomatoes, english muffin, hollandaise, potatoes 14
- BOULDER OMELET\* GF | VG spinach, artichoke hearts, tomatoes, goat cheese, potatoes 14
- MEAT LOVERS OMELET\* GF sausage, ham, bacon, white cheddar, potatoes 14
- SMOKED SALMON OMELET\* scallions, cream cheese, capers, arugula, roasted potatoes 15
- BUILD YOUR OWN OMELET\* your choice of up to three items from any of the above omelets, potatoes 14
- 95A BREAKFAST\* two eggs any style, roasted potatoes, choice of bacon, smoked ham or sausage 12
- LOX & BAGEL smoked salmon, capers, tomatoes, onions, cream cheese 14
- BAGEL SANDWICH fried egg, choice of ham or bacon, lettuce, tomato, onion, american cheese, potatoes 12
- STEAK & EGGS\* grilled coulotte steak, two eggs any style, hollandaise sauce, potatoes 17
- HUEVOS RANCHEROS\* two fried eggs, black beans, corn tortillas, pork green chili, cotija cheese, sour cream, salsa 13
- AVOCADO TOAST\* grilled baguette, onion, tomato, lime, fried egg, roasted potatoes 13 ADD: smoked salmon 6
- PANCAKES three fluffy buttermilk pancakes 9 ADD: strawberries or chocolate 2
- FRENCH TOAST orange cinnamon butter, candied pecans 12
- CORNED BEEF & HASH\* corned beef, two eggs any style, red potatoes, bell peppers, onions, hollandaise 13
- CHICKEN FRIED STEAK\* breaded steak, two eggs any style, house made italian sausage gravy, potatoes 16
- BISCUITS & GRAVY\* two eggs any style, biscuits, house made italian sausage gravy 14
- 95A SMOTHERED BURRITO scrambled eggs, tomatoes, black beans, white cheddar cheese, pork green chili 14  
add: bacon, smoked ham, or sausage 4

## Lunch

- FISH & CHIPS beer battered alaskan cod, slaw, cajun tartar sauce 21
- CARBONARA spaghetti, pancetta, prosciutto, peas, red onion 22
- PAPPARDELLE BOLOGNESE creamy italian meat sauce, parmesan, scallion 20
- B.A.L.T. bacon, avocado, lettuce, tomato, aioli, whole wheat 14
- RUEBEN corned beef, sauerkraut, swiss, 1000 island, rye 15
- FRIED CHICKEN SANDWICH butter lettuce, b&b pickles, togarashi aioli, brioche bun 14
- GRILLED SALMON WRAP bacon, avocado, lettuce, tomato, onion, sweet soy 18
- FRENCH DIP\* roast beef, fontina, horseradish crème, au jus, french bread 17
- ANGUS BURGER\* lettuce, tomato, onion, pickles, brioche bun 17

add: cheese, bacon, caramelized onions, hatch chili 1

add: mushrooms 2 avocado 3

~ quinoa black bean burger available ~

POKE BOWL sushi rice, pickled radish, cucumber, carrot, nori, scallion 11

tuna\* 12 grilled chicken 6 macadamia nut 2

salmon\* 11 crispy tofu 5 edamame 2

steak\* 10 avocado 3 tempura flake 1

grilled shrimp 8 mango 3 jalapeno 1

SANDWICH SIDE CHOICES: fries, tots, kettle chips, house salad

## Sides

TWO EGGS ANY STYLE	4	TATER TOTS	6	BAGEL	4
SMOKED HAM	4	FRIES	6	CREAM CHEESE	2
BACON	4	ROASTED POTATOES	4	TOAST	3
SAUSAGE LINKS	4	FRUIT	5	ENGLISH MUFFIN	3
PORK BELLY	5	CINNAMON ROLL	7	BISCUIT	4
PORK GREEN CHILE	6	PANCAKE	4	GF TOAST	4
SAUSAGE GRAVY	5			GF ENGLISH MUFFIN	4

VG - DENOTES VEGETARIAN | GF - DENOTES GLUTEN FREE

A 4% CHARGE WILL BE ADDED TO EVERY CHECK TO PROVIDE A FAIR AND LIVABLE WAGE FOR OUR BACK OF HOUSE

\* THESE ITEMS MAY BE SERVED RAW AND/OR UNDERCOOKED. CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD,

SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES BEFORE ORDERING.

# WINE

## Red

KUMUSHA	Pinotage   2020   South Africa 9   36
LA CREMA	Pinot Noir   2020   California 12.5   50
PADRILLOS	Malbec   2021   Argentina 10   40
MORGAN G17	Syrah   2019   California 15   60
BLACK'S STATION	Cabernet   2019   California 9.5   38
LADY HERMINIA	Tempranillo   2018   Spain 9   36
DAOU PESSIMIST	Red Blend   2020   California 14   56
TREANA	Cabernet Sauvignon   2020   California 15   60
CANTINE SANT'AGA	Baby Barbera   2020   Italy 10   40
COMTESSE	Bordeaux   2018   France 10   40

## White

KUMUSHA	Cinsault Rosé   2022   South Africa 9   36
PETER ZEMMER	Pinot Bianco   2020   Italy 12.5   50
PRATSCH	Rosé   2021   Austria 9   36
MONT GRAVET	Rosé   2021   France 8   32
WILLIAM HILL	Chardonnay   2020   California 10   40
MATUA	Sauvignon Blanc   2020   New Zealand 10   40
SAGET LA PERRIERE	Sauvignon Blanc   2019   France 14   56
KENDALL-JACKSON	Chardonnay   2020   California 10   40

## Sparkling

MARQUES DE CACERES	Cava   Spain 12.5   50
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*Vintage and price subject to change*

# BEER & CIDER

## Draft

PLEASE INQUIRE WITH SERVER

## Bottles & Cans

HEINEKEN 0.0	non-alcoholic   Holland   5.5
COORS LIGHT	light lager   Golden, CO   4.5
MODELO	Mexican Lager   Mexico   5
MONTUCKY COLD SNACK	lager   Montana   4
PERONI	Italian lager   Italy   6
NEW BELGIUM	Mountain Time lager   Fort Collins, CO   5
NEW BELGIUM	Voodoo imperial IPA   Fort Collins, CO   6
DRY DOCK	apricot sour   Aurora, CO   6
ODELL	90 Shilling amber   Fort Collins, CO   6
ODELL	hazer tag IPA   Fort Collins, CO   7
BELL'S	two hearted pale ale   Michigan   6.5
TOMMYKNOCKER	maple nut brown   Idaho Springs, CO   6
GUINNESS	draught   Ireland   6
LEFT HAND	milk stout   Longmont, CO   6
STEM CIDERS	off dry cider   Lafayette, CO   8
STEM CIDERS	raspberry cider   Lafayette, CO   8

# COCKTAILS

## VIOLET VENDETTA

Western Son gin, creme de violete, lemon juice, orgeat syrup 10

## BLACK MANHATTAN

Tin Cup rye, Amaro Averna, Angostura bitters 12

## OAXACAN OLD FASHIONED

Xicaru mezcal, demerrara syrup, angostura bitters, angostura orange bitters 12

## BLOOD ORANGE MARGARITA N/A

Dulce Vida reposado, blood orange puree, triple sec, lime juice, salt rim 12

## ROSÉ SPRITZ LOW ABV

Mt Gravet rosé, hase elderflower liqueur, rose water, Angostura orange bitters, soda water 10

## TEAR IN MY HEART

Deep Eddy grapefruit vodka, cucumber, basil, lime juice, simple syrup, soda water 9

## THE OMG N/A

deep eddy vodka, orange juice, mint, ginger beer 9

## BASIL ORGEAT LEMONADE N/A

breckenridge gin, orgeat syrup, lemon juice, basil, soda water 10

## APEROL SPRITZ LOW ABV

Aperol, cava, soda water 10

## GOLD RUSH

Rebel Yell rye whiskey, lemon juice, honey syrup 10

## SENSHI

Rebel Yell bourbon, yuzu, Domain de Canton ginger liqueur, honey syrup 10

## BLACK VELVET

Kraken dark spiced rum, Marble Distillery espresso liqueur, creme de cacao 10

N/A - DENOTES NON-ALCOHOLIC VERSION AVAILABLE  
LOW ABV - DENOTES LOWER ALCOHOL BY VOLUME

# NON-ALCOHOLIC

TOPO CHICO sparkling mineral water 4.5

TOMMYKNOCKER root beer 4.5

TOMMYKNOCKER orange cream soda 4.5

SAN PELLEGRINO rotating fruit flavored soda 4.5

## SOFT DRINKS

Coke, Diet Coke, Sprite,

Dr. Pepper, Gosling's ginger beer, lemonade 3

HOT / ICED TEA 3

ERIE COFFEE ROASTERS coffee 3

HOT CHOCOLATE 4

MILK 4

CHOCOLATE MILK 4

## JUICES

apple, orange, cranberry 4

## PREMIUM JUICES

pomegranate, pineapple, grapefruit 4.5