

# Mother's Day Brunch

## Tapas & Salads

<b>BRUSSEL SPROUTS</b> crispy fried, bacon, parmesan, miso, basil	8	<b>HOUSE SALAD GF</b> mixed greens, tomatoes, cucumber, carrots, radish, red onions, dijon thyme vinaigrette	10
<b>FRIED ARTICHOKE HEARTS</b> lemon-tarragon aioli	9	<b>ARUGULA SALAD</b> goat cheese, heirloom grape tomatoes, candied pecans, dried cherries, fried shallots, red wine vinaigrette	14
<b>ROASTED BEETS</b> asparagus, toasted pine nuts, goat cheese, red wine vinaigrette	9	<b>COBB SALAD GF</b> mixed greens, bacon, bleu cheese, avocado, tomatoes, hard boiled egg, ranch dressing	14
<b>SHRIMP COCKTAIL GF</b> horseradish-herb cocktail sauce	11		

## Brunch

<b>BOULDER OMELET GF</b> spinach, artichoke hearts, tomatoes, feta cheese, roasted potatoes	14	<b>95A CORNED BEEF HASH GF</b> corned beef, two eggs any style, red potatoes, bell peppers, onions, hollandaise sauce	13
<b>DENVER OMELET GF</b> smoked ham, bell peppers, mushrooms, onions, white cheddar, roasted potatoes	14	<b>STEAK &amp; EGGS GF</b> six oz sirloin steak, two eggs any style, hollandaise sauce, roasted potatoes	17
<b>GRIDDLED HAM BENEDICT</b> soft poached eggs, english muffin, hollandaise sauce, roasted potatoes GF english muffin \$2	14	<b>95A BREAKFAST GF</b> two eggs any style, roasted potatoes, choice of bacon, smoked ham or sausage Sub pork belly 3	12
<b>CRISPY PORK BELLY BENEDICT</b> soft poached eggs, english muffin, hollandaise sauce, roasted potatoes GF english muffin +\$4	15	<b>FRENCH TOAST</b> Orange cinnamon butter, candied pacans	12
<b>BLUE CRAB CAKE BENEDICT</b> soft poached eggs, english muffin, baby spinach, tomatoes, hollandaise sauce, roasted potatoes GF english muffin \$2	17	<b>SPRING VEGETABLE FRITTATA GF</b> mushrooms, asparagus, heirloom grape tomatoes, fingerling potatoes, feta cheese	14
		<b>BISCUITS &amp; GRAVY</b> two eggs any style, biscuits, house made italian sausage gravy	14

## Entrees

<b>LOX &amp; BAGEL</b> cream cheese, red onion, capers, tomato	14	<b>ROAST BEEF TENDERLOIN GF</b> baby carrots, fingerling potatoes, aged balsamic, smoked sea salt	28
<b>GRILLED ATLANTIC SALMON</b> greek quinoa, cucumber-tomato-olive salad, tatziki, pita bread	26	<b>95A HAMBURGER</b> 1/2 pound all-natural beef choice of: fries, tater tots, salad, or soup	16
<b>MAINE LOBSTER RISOTTO GF</b> asparagus, oyster mushrooms, sherry-lobster cream	29	add: cheese, bacon, caramelized onions, green chiles, mushrooms \$1.00 each add: avocado \$3.00	

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 STAFF  
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.

# COCKTAILS

## House Specialties

<b>BOTTOMLESS MIMOSAS</b> brut sparkling wine, choice of juice: orange, cranberry, pomegranate, grapefruit, pineapple	18
<b>SPICY BLOODY MARIA</b> house infused jalapeno tequila, house bloody mix	10
<b>BLOOD ORANGE MARGARITA</b> Dulce Vida reposado, blood orange puree, triple sec, lime juice, cinnamon sugar salt rim	12
<b>BLACK VELVET</b> Kraken dark spiced rum, house made espresso liqueur, creme de cacao	10

## Classics

<b>BLACK MANHATTAN</b> Tin Cup rye, Amaro Averna, Angostura bitters	12
<b>APEROL SPRITZ (LOW ABV)</b> Aperol, prosecco, soda water	10
<b>GOLD RUSH</b> Breckenridge bourbon, honey syrup, lemon juice	13

## Zero Proof

<b>THE OMG</b> orange juice, mint, ginger beer	7
<b>BLOOD MOON MARGARITA</b> blood orange puree, lime juice, orange juice, soda water, simple syrup, salt rim	7

# WINE

## Red

<b>LA CREMA</b> Pinot Noir 2018 California	12.5   50
<b>PADRILLOS</b> Malbec 2019 Argentina	9   36
<b>MATCHBOOK</b> Petite Syrah 2019 California	11   44
<b>BLACK'S STATION</b> Cabernet Sauvignon 2018 California	9.5   38
<b>KLINKER BRICK</b> Brickmason Red Blend 2016 California	9   36
<b>TORTOISE CREEK</b> Zinfandel 2018 California	9   36
<b>KUNDE</b> Cabernet Sauvignon 2016 California	14   56

## White

<b>SPINELLI</b> Pinot Grigio 2019 Italy	8   32
<b>VILLA VIVA</b> Rosé 2019 France	9   36
<b>FAISAO</b> Vino Verde Rosé I Portugal	8   32
<b>M.A.N</b> Chenin Blanc 2019 South Africa	8   32
<b>MATUA</b> Sauvignon Blanc 2020 New Zealand	10   40
<b>GIESEN</b> Sauvignon Blanc 2019 New Zealand	10   40
<b>KENDALL-JACKSON</b> Chardonnay 2018 California	11   44

## Sparkling

<b>BOCELLI</b> Prosecco Italy	8   32
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# BEVERAGES

<b>TOPO CHICO</b> sparkling water	4.5
<b>TOMMYKNOCKER</b> root beer	4.5
<b>TOMMYKNOCKER</b> cream soda	4.5
<b>SAN PELLEGRINO</b> italian soda rotating flavor	4.5
<b>SOFT DRINKS</b> coke, diet coke, sprite, ginger ale, Gosling's ginger beer, lemonade	3

<b>MIMOSA</b> brut sparkling wine, choice of juice: orange, cranberry, pomegranate, grapefruit, pineapple	9
<b>MAYAN MICHELADA</b> Xicaru mezcal, house bloody mix, lager beer	10
<b>ROSÉ SPRITZ (LOW ABV)</b> Faisao rosé, Chase elderflower liqueur, rose water, Angostura orange bitters, soda water	10
<b>TEAR IN MY HEART</b> Deep Eddy grapefruit vodka, cucumber, basil, lime juice, simple syrup, soda water	9

<b>OAXACAN OLD FASHIONED</b> Xicaru mezcal, demerrara syrup, angostura bitters, angostura orange bitters	12
<b>ESTEBAN'S LAST WORD</b> Spirithound gin, Green Chartreuse, Luxardo maraschino liqueur, simple syrup, lime juice, maraschino cherry	12

<b>ORGEAT BASIL LEMONADE</b> orgeat syrup, lemon juice, basil, soda water	7
<b>POMEGRANATE PRESS</b> pomegranate juice, mint, cucumber, lemon juice, simple syrup, soda water, tonic water	7

# BEER

## Draft

PLEASE INQUIRE WITH SERVER

## Bottles & Cans

<b>HEINEKEN 0.0</b> Non-Alcoholic (Holland)	5.5
<b>COORS</b> Light (Golden, CO)	4.5
<b>MODELO</b> Lager (Mexico)	5
<b>MONTUCKY COLD SNACK</b> Lager (Montana)	4
<b>PERONI</b> Lager (Italy)	6
<b>NEW BELGIUM</b> Mountain Time Lager (Fort Collins, CO)	5
<b>NEW BELGIUM</b> Voodoo Ranger Imperial IPA (Fort Collins, CO)	6
<b>DRY DOCK</b> Apricot Sour (Aurora, CO)	6
<b>ODELL</b> 90 Shilling Amber Ale (Fort Collins, CO)	6
<b>ODELL</b> Hazer Tag Hazy IPA (Fort Collins, CO)	7
<b>BELL'S</b> Two Hearted India Pale Ale (Michigan)	6.5
<b>TOMMYKNOCKER</b> Maple Nut Brown (Idaho Springs, CO)	6
<b>GUINNESS</b> Draught (Ireland)	6
<b>LEFT HAND</b> Milk Stout (Longmont, CO)	6
<b>STEM CIDERS</b> off dry cider (Lafayette, CO)	8
<b>STEM CIDERS</b> raspberry cider (Lafayette, CO)	8

<b>HOT / ICED TEA</b>	3
<b>ERIE COFFEE ROASTERS</b> coffee	3
<b>HOT CHOCOLATE</b>	4
<b>MILK</b>	4
<b>CHOCOLATE MILK</b>	4
<b>JUICES</b> apple, orange, cranberry	4
<b>PREMIUM JUICES</b> pomegranate, pineapple, grapefruit	4.5