

BREAKFAST

DAILY 7:30 AM TO 10:30 AM

CUSTOM CREATIONS

- Colorado Eggs** 21
Three Eggs, Your Way Served with Crisp Home Fries or a Seasonal Side Salad, Your Selection of Bacon or Sausage, & Choice of Toast.
- Farmers Scramble** 19
Scrambled Eggs, Mushrooms, Red Peppers, Red Onion, Spinach, & Pepper Jack Cheese. Served with Home Fries, & Choice of Toast.
- Breakfast Grain Bowl** 21
Plain Greek Yogurt, Gluten Free Granola, & Sliced Fruit.
- French Toast** 18
Challah Bread Dipped into Homemade Batter, Topped with Mixed Berries & Syrup.

BREAKFAST CLASSICS

- Peaks Pancakes** 16
Buttermilk Pancakes. Option to add Blueberries or Chocolate Chips. Gluten-Free Upon Request.
- Eggs Benedict** 22
English Muffin Topped with Canadian Bacon, Hollandaise Sauce, & Poached Eggs. Served with Home Fries or Side Salad.
- Build Your Own Omelette** 24
Select 4 Add in Options: Bacon, Sausage, Mushrooms, Tomatoes, Spinach, Arugula, Peppers, Onion, Cheddar, & Feta. Served with Crisp Home Fries or a Side Salad, & Choice of Toast.

Breakfast Sides:

Sausage \$7 - Bacon \$8 - Fresh Fruit \$6 - Home Fries \$7 - Toast \$4

BREAKFAST BEVERAGES

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| Juice 5
<i>Orange, Apple, Grapefruit, Pineapple & Cranberry.</i> | Cappuccino 5 |
| Hot Tea 5
<i>Ask your server to see our selection.</i> | Latte (Hot or Iced) 5 |
| Black Coffee 5
<i>Our specialty house blend.</i> | Americano 5 |
| Milk 4
<i>Whole, 2%, Oat, & Almond.</i> | Hot Chocolate 5 |
| | Mountain Fuel Mimosa 16 |



-Gratuities are shared by staff-

**WARNING: consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase your risk of food borne illness.*

MAJOR FOOD ALLERGENS ARE USED AS INGREDIENTS in our Menu Items, including:

Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, Sesame. Please contact staff for further information.