



Brunch

Upgrade Any Egg Dish with Local Farm Fresh Eggs for 1.5



Strater Favorites

Parfait Plus 10

Granola, Greek yogurt, fresh berries, sun-dried fruit, candied nuts.

Huevos Rancheros 12

Two eggs, stacked crispy corn tortillas, black beans, green chile sauce, and pepper jack cheese. Served with a side of Spanish rice, pico de gallo, sour cream, avocado.

Biscuits & Gravy 9

Two house-made buttermilk biscuits topped with sausage gravy, served with hash browns.

Breakfast Burrito 12

Scrambled eggs, chorizo, black beans, green chile sauce, three-cheese blend, wrapped in a large flour tortilla. Served with a side of pico de gallo.

Add house-made Molé or green chile 1.5

Benedicts

Poached eggs served with your choice of toasted brioche or English muffin, a side of hash browns, topped with house-made Hollandaise

1/2 Whole

Belle	Paper-thin sliced honey-cured ham and spinach	10	13
California	Avocado, tomatoes, asparagus	8	12
The Crab	Alaskan Dungeness crab cakes, tomatoes, avocado, asparagus	12	16
Gravlax	Salmon gravlax, capers, diced onions	11	15

Three Egg Scrambles

Served with hash browns and your choice of toast

Lost Pelican	Gulf shrimp, house-made bacon, three-cheese blend	13
Durango	Elegantly simple - fresh spinach, diced ham	8.5
Mesa	Chorizo, Cotija cheese, peppers and onions, topped with Molé or green chile	10

Omelets

Served with hash browns and your choice of toast

“Musaragus”	Asparagus, mushrooms, onions, bell peppers, three-cheese blend	10
Strater	Diced ham, sautéed spinach, mushrooms, red peppers, three-cheese blend	10
Pork Verde	Pork sausage, green chiles, three-cheese blend	9

Waffles, Pancakes, and French Toast

Make your waffle, pancake, or French toast Bananas Foster style add 2.5

Classic Buttermilk Pancakes —stack of three		7
Gluten-Free Pancakes	short stack 7 tall stack	8.5
Belgian Waffle powdered sugar, whipped cream, fruit compote, maple syrup		10
Signature Cinnamon Pecan French Toast made with sliced bread pudding and cooked in the traditional style		11

Prices are subject to Colorado state sales tax

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. SL1.30.18



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House-Made Posole

Cup 4 Bowl 6

Chicken Gorgonzola Salad 14

Sliced chicken breast, mixed garden greens, grapes, candied pecans, tomatoes,
shaved carrots, raspberry vinaigrette dressing

Substitute Gulf shrimp 5

Smoked Bacon Blue Wedge Salad 14

Baby iceberg, crispy house bacon, blue cheese crumbles

Spicy Chicken Drumsticks 12

6 drummies tossed in a garlic and five-spiced cayenne sauce

Ménage A Trois 14

Our French Dip, roast beef, Gruyere cheese, French onion au jus

Chicken Fried Ribeye Steak 17

Smothered in sausage gravy, with two eggs and hash browns

Shrimp and Blue Corn Grits 15

Sautéed Gulf shrimp, local blue corn grits, topped with sharp cheddar cheese or hollandaise

The Belle Burger 16

Local Brand Meat Co-op beef, house-smoked bacon, cheddar cheese,
lettuce, onion, tomato, hand-cut French fries

Add an egg 2

Colorado Trout and Eggs 15

A Strater favorite!

Seasoned flour crusted, lemon-butter sauce, sautéed spinach,
two eggs any style, hash browns, toast

Grilled Cheese Croissant 9

House-made bacon, tomato, avocado, cheddar

Add one egg 2 two eggs 3

Hattie Mashburn Sandwich 11

Two eggs any style, thinly sliced ham, Granny Smith apple slices, spinach,
three-cheese blend, Dijon mustard on toasted brioche

Mahogany Grille Breakfast 9

Two eggs any style, link sausage, hash browns, choice of toast

Substitute house-made bacon, honey-cured ham, or chorizo 2

Substitute bagel, English muffin, homemade buttermilk biscuit, or croissant 2

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