

More Breakfast than Lunch

Cocktails

Mimosa	7	Prosecco	9
Tito's Bloody Mary	9	Irish coffee, Jameson	9
Herradura Bloody Maria	9	Smuggler hot chocolate, peppermint schnapps	7.50

Beverages

Orange juice	2.5	Whole, 2%, or fat free milk	2.5
Apple, cranberry, tomato or grapefruit juice	2.5	Chocolate milk or hot chocolate	3
Lemonade or Ice Tea	2.25	Coke, Diet Coke, Sprite, Dr. Pepper or	2.25
Fresh brewed coffee or hot tea	2.5	Cherry Coke	

Strater Pastries

made in house daily

Cinnamon Roll with cream cheese frosting	3	Blueberry Muffin	3
Chocolate Croissant	4	Bananas Foster Cinnamon Roll	4

Upgrade Any Breakfast w/ Our Local Farm Fresh Eggs

Strater Specialties

Mahogany Grille Breakfast	9
<i>Two eggs any style, link sausage, hash browns, and choice of toast</i>	
<i>Substitute bacon, honey cured ham or chorizo 2</i>	
<i>Substitute bagel, English muffin, homemade buttermilk biscuit, or croissant 2</i>	
<i>Add a seasonal fruit cup 1.5</i>	

Quiche	10
<i>Chef's choice, served with a house salad</i>	

Biscuits & Gravy	8
<i>Two housemade buttermilk biscuits topped with homemade sausage gravy</i>	

Huevos Rancheros	12
<i>Two eggs, crispy corn tortillas, black beans, green chile sauce, pico de gallo, and pepperjack cheese. Served with a side of Spanish rice, Pico de Gallo, sour cream, guacamole</i>	

Omelets

Served with hash browns and your choice of toast

Denver	<i>diced ham, sautéed onions, peppers, and three-cheese blend</i>	8.5
Salt Lake City	<i>lump crab, asparagus, pepperjack and cheddar cheeses</i>	12

Benedicts

Poached eggs served with your choice of toasted brioche or English muffin, a side of hashbrowns, and topped with housemade Hollandaise sauce
Make it a half benedict—ask us how!

Belle	<i>paper-thin sliced honey cured ham</i>	13
California	<i>avocado, tomatoes, asparagus</i>	13
Lump Crab	<i>lump crab, tomatoes, avocado, asparagus</i>	14

Three Egg Scrambles

Served with hash browns and your choice of toast

Veggie	<i>asparagus, wild mushrooms, onions, bell peppers, and three-cheese blend</i>	8.5
Cortez	<i>pork sausage, green chilies, and pepperjack cheese</i>	8.5
Boca	<i>citrus-cured Skuna Bay salmon, sautéed spinach, onions, and cream cheese</i>	9

Waffles, Pancakes, & French Toast

Caramelized Bananas Foster pancakes	9
Belgian waffle powdered sugar	6
Signature Cinnamon Pecan French toast	9

A La Carte

One egg any style	2	Hash browns	2.5
Two eggs any style	3	Really short stack (one pancake)	3
Fresh seasonal fruit cup	1.5	Side of English muffin, bagel, or croissant	3
Sour cream, pico de gallo, or guacamole	1.5	Bacon, sausage, chorizo, or ham	3
Side of Toast	2	Side of gluten free toast	2.5

wheat, whole-grain, white, rye, or sourdough

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.

More Lunch than Breakfast

Today's Featured Soup

cup 4, bowl 6

Salads

Add to any salad: salmon 6 | grilled chicken breast 4 | flat iron steak 6

Summer Local Greens Salad

Fresh berries, James Ranch Reserved Belford cheese, cool cucumber herb dressing

10

Smoked Colorado Trout Salad

House smoked Colorado trout, local arugula, Castelvetrano olives, pickled quail egg, local radish, asparagus, Purple Viking potatoes, lemon garlic olive oil

14

Artisan Caesar Salad

Hearts of romaine, grated parmesan, garlic herb croutons, creamy Caesar dressing

9

Summer Salmon Salad

Atlantic salmon, summer squash, zucchini, heirloom tomatoes, cucumber, fresh basil, fresh pea shoots, aged balsamic and olive oil dressing

14

Bacon Blue Wedge

Crispy house-smoked bacon, blue cheese, cucumber, your choice of buttermilk ranch or blue cheese dressing

10

Smoked Chicken Salad

House-smoked Colorado chicken, crisp romaine, spring mix, almonds, blue cheese, shaved carrots, cucumbers, green onions, Buffalo honey vinaigrette

12

Sandwiches

Served with hand-cut fries or fresh-cut slaw.

Substitute a cup of soup for \$2 | Substitute savory sweet potato fries for \$1

Colorado Club

Grilled Colorado chicken breast, house-smoked bacon, fresh tomato, avocado, pesto mayo, croissant

12

Hattie Mashburn Sandwich

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

8.5

Belle BLT

House-cured and smoked bacon, fresh tomato, butter lettuce, pesto mayo, sourdough bread

11

BBQ Pork Sandwich

Smoked pork shoulder, Memphis style BBQ sauce, house-pickles, housemade brioche bun

12

Strater specialties

Pan Fried Colorado Trout Filet

House-cut fries, smoked arugula and apple slaw, warm house-bacon vinaigrette

14

Grilled flat iron steak

Signature Burgers

The Local Belle Cheese Burger

Local Brands beef, hand-cut fries, toasted house-made brioche bun, Ice box pickles, lettuce, tomato, red onion
Choice of aged cheddar, blue cheese, American, Swiss, or pepper jack

12

Wild West Burger

Bison and wild game patty, hand-cut fries, toasted house-made brioche bun, Ice box pickles, lettuce, tomato, red onion

13

Great Fixings to Add to Your Burger: .75 each
aged cheddar, blue cheese, American, Swiss, pepperjack,
fried farm egg, house-smoked bacon, thinly shaved ham
avocado, roasted poblano peppers