



# More Breakfast than Lunch



## Morning libations, sparkling wine & hot beverages

Mimosa	7	Prosecco	9
Tito's Bloody Mary	9	Irish coffee, Jameson	9
Herradura Silver tequila Bloody Maria	9	Bailey's & coffee	7.5

## Beverages

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

## Fresh from the Baker's Den

available in boxes for take-out

Cinnamon Roll with cream cheese frosting	3	Blueberry Muffin	2.75
Chocolate Croissant	4	Banana Foster Cinnamon Roll	4

## Upgrade Any Breakfast w/ Our Local Farm Fresh Eggs

### Strater Specialties

<b>Mahogany Grille Breakfast</b> , two eggs, any style, link sausage, hash browns, choice of toast	9
Substitute bacon, honey cured ham, or chorizo 2	
Substitute Wolferman's bagel, English muffins, buttermilk biscuit, or croissant 2	
Add fresh seasonal fruit cup	1.5

**Quiche** Chef's choice, served with a house salad 10

**Biscuits & Gravy** 8

Two housemade buttermilk biscuits topped with homemade sausage gravy

**Huevos Rancheros** 12

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

### Omelets

Served with hash browns and your choice of toast

**Denver** diced ham, sautéed onions, peppers, and three-cheese blend 8.5

**Salt Lake City** lump crab, asparagus, pepperjack and cheddar cheeses 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** paper-thin sliced honey cured ham 13

**California** avocado, tomatoes, asparagus 13

**Lump Crab** lump crab, tomatoes, avocado, asparagus 14

### Three Egg Scrambles

Served with hash browns and your choice of toast

**Veggie** asparagus, wild mushrooms, onions, bell peppers, and three-cheese blend 8.5

**Cortez** pork sausage, green chilies, and pepperjack cheese 8.5

**Boca** citrus-cured Skuna Bay salmon, sautéed spinach, onions, and cream cheese 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

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** 10  
*Fresh berries, James Ranch Reserved Belford cheese, cool cucumber herb dressing*
- Smoked Colorado Trout Salad** 14  
*House smoked Colorado trout, local arugula, Castelvetrano olives, pickled quail egg, local radish, asparagus, Purple Viking potatoes, lemon garlic olive oil*
- Artisan Caesar Salad** 9  
*Hearts of romaine, grated parmesan, garlic herb croutons, creamy Caesar dressing*
- Summer Salmon Salad** 14  
*Atlantic salmon, summer squash, zucchini, heirloom tomatoes, cucumber, fresh basil, fresh pea shoots, aged balsamic and olive oil dressing*
- Bacon Blue Wedge** 10  
*Crispy house-smoked bacon, blue cheese, cucumber, your choice of buttermilk ranch or blue cheese dressing*
- Smoked Chicken Salad** 12  
*House-smoked Colorado chicken, crisp romaine, spring mix, almonds, blue cheese, shaved carrots, cucumbers, green onions, Buffalo honey vinaigrette*

## 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** 12  
*Grilled Colorado chicken breast, house-smoked bacon, fresh tomato, avocado, pesto mayo, croissant*
- Hattie Mashburn Sandwich** 8.5  
*Two eggs any style, thinly sliced ham, Granny Smith apples, spinach, arugula, three-cheese blend, and Dijon mustard on toasted brioche*
- Belle BLT** 11  
*House-cured and smoked bacon, fresh tomato, butter lettuce, pesto mayo, sourdough bread*
- BBQ Pork Sandwich** 12  
*Smoked pork shoulder, Memphis style BBQ sauce, house-pickles, housemade brioche bun*

## Strater specialties

- Pan Fried Colorado Trout Filet** 14  
*House-cut fries, smoked arugula and apple slaw, warm house-bacon vinaigrette*
- Grilled flat iron steak** 16  
*Two eggs any style, wilted spinach, hash browns, Southwestern Hollandaise sauce, toast*

## Signature Burgers

- The Local Belle Cheese Burger** 12  
*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*
- Wild West Burger** 13  
*Bison and wild game patty, hand-cut fries, toasted house-made brioche bun, Ice box pickles, lettuce, tomato, red onion*

**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*



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**Breakfast** at the **Grille**

