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Breakfast at the Grille

— DURANGO'S BEST WEEKEND BRUNCH —



SATURDAY & SUNDAY

STRATER HOTEL

HISTORIC HOTELS
of AMERICA

NATIONAL TRUST FOR HISTORIC PRESERVATION

— MORE BREAKFAST THAN LUNCH —

UPGRADE ANY EGG DISH WITH
LOCAL FARM FRESH EGGS FOR \$1.50

Strater Specialties

Pan-Seared Colorado Trout and Eggs \$14.95 *A Strater favorite!*

Seasoned flour crusted trout filet, lemon-butter sauce, sautéed spinach and tomato, two eggs any style, toast, skillet potatoes or BBQ ranch beans.

Huevos Rancheros \$12.50

Two eggs on stacked crispy corn tortillas, black beans, green chili sauce, and three-cheese blend. Served with pico de gallo, sour cream, avocado, and a side of skillet potatoes or BBQ ranch beans.

Petite Filet and Eggs \$19.95

2 local eggs cooked your way, 4.5 oz grilled petite filet, hollandaise, your choice of skillet potatoes or rancho beans.

Southern Shrimp and Grits \$14.95

Sautéed Gulf shrimp, white hominy cheesy grits, topped with bacon, green onion, parsley and garlic lemon butter.

Mahogany Grille Breakfast \$9.95

Two eggs any style, link sausage or applewood smoked bacon, toast, skillet potatoes or BBQ ranch beans.

Substitute honey-cured ham or chorizo \$2.00. Substitute bagel, English muffin, croissant, buttermilk biscuit \$1.00.

Biscuits & Gravy \$9.25

Two buttermilk biscuits topped with sausage gravy. Served with skillet potatoes or BBQ ranch beans.

Breakfast Burrito \$11.95

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

Smothered in green chile sauce, add \$1.25. Add avocado \$1.25.

Green Chile Pork Stew \$8.95

Hearty bowl of slow-cooked pork, potatoes, vegetables, and roasted green chiles, finished with Cotija cheese. Served with warm flour tortillas.

Three Egg Scrambles

Served with toast and your choice of skillet potatoes or BBQ ranch beans.

Lost Pelican \$12.95

Gulf shrimp, applewood smoked bacon, three-cheese blend.

Durango \$8.95

Fresh spinach, diced ham.

Mesa Verde \$9.95

Chorizo, Cotija cheese, peppers and onions, topped with green chile sauce.

Omelets

Served with toast, and your choice of skillet potatoes or BBQ ranch beans.

“Musaragus” \$9.95

Mushrooms, asparagus, onions, bell peppers, three-cheese blend.

Strater \$9.95

Diced ham, sautéed spinach, mushrooms, red peppers, three-cheese blend.

Pork Verde \$9.95

Pork sausage, green chiles, three-cheese blend.

Benedicts

Poached eggs served with your choice of toasted brioche or English muffin, a side of skillet potatoes or BBQ ranch beans, and topped with house-made hollandaise.

Belle 1/2 \$9.95 Whole \$12.95

Paper-thin sliced honey-cured ham and spinach.

California 1/2 \$9.95 Whole \$12.95

Avocado, tomatoes, asparagus.

The Crab 1/2 \$10.95 Whole \$14.95

Alaskan Dungeness crab cakes, tomatoes, avocado, asparagus.

Gravlax 1/2 \$10.95 Whole \$14.95

Salmon gravlax, fried capers, thin onions, on a bagel with cream cheese.

Waffles, Pancakes, French Toast, and Oats

Served with real maple syrup. Add fresh strawberries, blueberries, or bananas for \$1.95.
Add whipped cream and chocolate chips for \$1.00.

Build Your Own Belgian Waffle \$8.95

Whipped cream and a dusting of powdered sugar.

Add fresh strawberries, blueberries, or bananas for \$1.95. Add whipped cream and chocolate chips for \$1.00.

Signature Cinnamon Pecan French Toast \$10.95

Made with sliced bread pudding and cooked in the traditional style.

Classic French Toast Breakfast \$9.95

2 slices of brioche, classic style with powdered sugar, plus 2 eggs and applewood smoked bacon.

Bananas Foster Pancakes \$10.50

Three buttermilk pancakes, topped with a brandied bananas foster sauce.

Classic Buttermilk Pancakes short stack \$5.95 | tall stack \$7.50

Gluten Free Pancakes short stack \$6.95 | tall stack \$8.50

Yogurt Plus \$8.95

Greek yogurt, fresh berries, granola.

Oatmeal \$5.95 Bowl

Steel-cut oats with half-and-half and brown sugar. Your choice of 2: blueberries, strawberries, bananas, raisins.

— MORE LUNCH THAN BREAKFAST —

Soups

Tomato Basil Bisque | Cup \$5 Bowl \$7
French Onion Soup | Bowl \$8
Soup of the Day | Cup \$5 Bowl \$7

Salads

Chicken Gorgonzola Salad — A Local Favorite! \$12.95

Mixed garden greens, gorgonzola cheese, red grapes, candied pecans, and sliced, grilled chicken, served with a raspberry vinaigrette.

Substitute Grilled Scottish Salmon \$3 or Gulf Shrimp \$2.

Bacon Wedge Salad \$9.95

Iceberg lettuce wedge with applewood smoked bacon, blue cheese crumbles, and blue cheese dressing.

Appetizers

Chicken Drumsticks 4PCS \$7.95/6PCS \$11.95

Colorado Red Bird Farm chicken drumsticks, fried then tossed with cayenne and five-spice sauce. Served with carrots, celery, and ranch or blue cheese.

Onion Rings or Sweet Potato Fries \$6.95

Served with smoky chipotle ketchup.

Fries \$5.95

Served with green chile aioli.

Sandwiches

Served with your choice of BBQ ranch beans or French fries. Substitute onion rings, sweet potato fries, or small garden salad \$1.50.

French Dip \$11.00

Thinly sliced roast beef on a toasted baguette served with French onion au jus.
Add cheese \$1.50.

The Belle Burger \$12.95

8oz local beef on toasted brioche bun with lettuce, tomato, red onion, and housemade pickles. Choice of cheese: American, Swiss, cheddar, pepperjack, blue cheese.

Add an egg, ham or bacon \$1.50 each.



DURANGO.STRATER.YOU

Making History

Thank you for choosing to be part of The Strater Experience. You will find history and awe-inspiring story and craftsmanship in every corner of The Strater. Please know that you are welcome to walk through our hotel lobby, stop and take in the showcases and, we hope, choose to stay longer in this great town of Durango in one of our 93 unique storied rooms.

Welcome and, again, our gratitude for being part of our living history. — Rod Barker, Owner

THE STRATER STORY 1887 - 1893

During a time when Durango's future still hung in the balance – would it remain a mining camp or become a metropolis – a Cleveland pharmacist named Henry Strater had the vision and faith that Durango would prosper, and with its prosperity, it would need a grand hotel. Construction was quite a challenge, yet Henry's dream was realized. The Strater Hotel opened after an expenditure of \$70,000, and placement of 376,000 native red bricks and hand-carved sandstone cornices and sills.

The Strater Hotel proved to be a popular winter retreat as the Durango townsfolk would close their own homes during the cold winter months and move into the hotel. Each room boasted its own wood-burning stove and comfortable furniture, with some rooms equipped with pianos and double-duty washstands/facilities – cleaned each morning by the housekeeping staff.

Henry Strater, who placed his pharmacy in the prominent corner of the hotel, had no intention of running the property, and leased it to Proprietor, H. L. Rice. Under Rice's management, The Strater Hotel soon became known as the place of social gathering.

Being young and inexperienced in business, Strater unfortunately discovered that he had neglected to exclude his pharmacy location in the lease to Rice. Rice extracted an extremely large rent, which infuriated the young pharmacist and prompted him in 1893 to build the competing Columbian Hotel directly to the south, with the intent of putting Rice out of business. Both hotels competed toe to toe until 1895 when the silver panic put Henry Strater out of business.

1895 - 1926

Following the financial devastation of the silver panic, the Bank of Cleveland repossessed The Strater and leased it to Ms. Hattie Mashburn and Charles E. Stilwell. Both had the savvy and grit to make things work in the toughest of times. Stilwell took the hotel through the turn of the century and developed a rather more refined appeal by offering such things as opera and fine dinners.

1926 - 1983

During the Roaring Twenties, Durango's economy chugged along. James A. Jarvis had introduced the movie industry, oil and gas had been discovered, and coal still fired the Narrow Gauge Railroad. In 1926, a group of Durango businessmen led by Earl A. Barker, Sr. formed an organization to buy the now aging hotel, and the group focused on refreshing the image of the 39-year-old property.

The Strater's tradition of hospitality continued through the years. Many famous people made The Strater their home away from home such as western author Louis L'Amour, who always asked for the room directly above the Diamond Belle Saloon, Room 222. He said that the honky-tonk music helped set the mood for his novels of the Old West. Indeed, a good part of L'Amour's Sackett novels were written at The Strater. L'Amour and his family would spend a good part of the summer enjoying the local surroundings and sharing stories with the staff. Today, room 222 is known as the Louis L'Amour room.

Jentra and Earl Barker Jr. began renovating the historic property with special attention to such details as bathrooms, air conditioning, heating, closets, television, and telephones. The journey into creating the Victorian charm in the décor began on a trip to a hotel convention in Atlanta, Georgia, where they found an authentic Victorian bed in an antique store. Earl and Jentra supposed it would be interesting to furnish several of the larger hotel rooms with authentic period furniture. They cashed in their airline tickets and drove back in a U-Haul truck, stopping at antique stores along the way. Such is the beginning of the hotel's collection of American Victorian-era walnut furniture, which has grown into the largest of its kind in the world.

1983 - TODAY

The hotel's renovation and antique collection has continued since 1983 under the direction and design of current President, Roderick E. Barker, son of Earl and Jentra. Rod has overseen installation of fine woodwork and beautiful hand-printed Bradbury and Bradbury wallpapers, and a configuration suiting the Victorian Period. Windowed showcases brimming with antique collectibles are located throughout the public areas and invite guests to further explore the history of Durango and The Strater Hotel. Each of the 93 guestrooms are now individually and uniquely designed, plus the beds have been converted to larger sizes including a majority in queen size with many kings as well.

Together with master woodworker, Charles Schumacher, Rod designed and remodeled the hotel lobby, the new and stunning Office Spiritorium, the beautiful Mahogany Grille Restaurant, the Pullman Room, and the granite and marble-lined public restrooms. Wallpapers and carpets are specially selected for each area. A single window

treatment of drapes and valance can have up to 30 yards of plush velvet.

THE HISTORIC MAHOGANY GRILLE

In 1893, the Mahogany Grille space was originally a working Opera House and was part of the Columbian Hotel. The Newspaper by the entrance to the old Breakfast room and Kitchen area – shows who was playing in the Opera for the 1905-1906 season. The Opera House was Henry Strater's attempt to bring culture and the Arts to Durango. In the early 1900's, this space was converted into a restaurant named the Red Lantern Inn. Lanterns have long been a symbol of hospitality. Then in the 1930's it became the Strater Coffee Shop. By the 1960's, it was updated to the Terrace Restaurant, designed by the same architect who designed the Diamond Belle, which opened in 1957. This is when the larger kitchen was added on. Prior to that the kitchen was more a galley kitchen and was very primitive.

In the 1970's, it became the Opera House restaurant where servers actually sang show-tunes. It is here that Rod Barker (3rd generation of the Barker family to own the Strater) met his wife Laurie — she was working as a singing waitress.

Henry's Chop House follows the Opera House. In May of 2004, the beautiful Mahogany Grille was unveiled. The large buffet in the back belonged to Edith Mason & Georgio Polacco (Chicago Opera in late 1930's). The large stained glass light in the ceiling, closest to the kitchen, is original to the Victorian period — not to the hotel (it came from Durango's Solid Muldoon bar). The matching one towards the front is a replica, made by the Strater's own craftsworker. Word has it that it took over 1500 pieces of wood just to make the border. You can tell the original because the glass is more rippled than the replica and due to the fact that they stopped making brown stained glass.

THE DIAMOND BELLE

This corner of The Strater, that is now Durango's only Old West Saloon, was also the original saloon of The Strater Hotel, and then once housed The Strater-Thorpe Drug Store as well as other businesses. Earl Barker Jr. told his father of his idea to convert the space back to being a saloon. Earl Sr. said, "No, you'll never get more than the \$25 rent." So, in 1957, when Earl Sr. went back to Arizona for the winter, Earl Jr. and Bob Blomstrom (pictured in mock-"wanted posters" on the walls in The Belle) restored the room back to a turn-of-the-century saloon. Earl Jr. decided it was easier to ask forgiveness, than permission. When Earl Sr. returned and saw all of his friends having a great time in The Belle, he came to the conclusion that it was his idea all along!

The saloon girls and bartenders are dressed in costume to remind us of that bygone era. "The Belle Girls" are arguably some of the most photographed people in Durango.

- The balcony was built as apothecary storage when the space was the drugstore.
- The tin ceiling is original but has been painted.
- The lion heads from which the chandeliers hang are from an old building found in Telluride.
- Below the balcony railing is a sign in gold, humorous to the drinkers below, "Work is the curse of the drinking classes."
- The upper plate glass windows are original from 1887, as is the hand-painted oak wainscoting.
- The flocked wallpaper came from England in the 1985 remodel.
- The blue star Bradbury and Bradbury art wallpaper, installed in 2005, is hand-screened and was specially selected to better show off the beautiful, ornate bar.
- An artist in residence paid his hotel bill with the 2 oil paintings that hang above the piano and above the front door. The portrait above the piano depicts Evelyn, who was one of the early saloon girls.
- The stained glass over the front door is original from 1887.

BELLY UP TO THE BACK BAR

Built for a bar in the rough and tumble mining town of Silverton, this bar has a bullet hole in the eastern drawer. It was put there by a Colt 44 revolver during the turn of the century when an enraged patron sought to get the attention of the barkeep. Attention and return fire was given. No fatalities were reported. (Modern-day note: our barkeeps will tend to you without this prompt!) The bar was later moved to Durango where Earl Barker Jr. found it in a warehouse and incorporated it into the Diamond Belle Saloon in 1957.

Some of the world's best ragtime pianists have played in the Diamond Belle, as well as popular local musicians. Cowboys and cowgirls have even ridden their horses and mules into The Belle, of course, only to be turned back out again. Notable business deals have been documented on Diamond Belle cocktail napkins, in addition to spontaneous poems. The Diamond Belle Saloon is a favorite gathering place for locals and visitors alike. Thanks for joining us!

