

DURANGO'S BEST WEEKEND

# Brunch

SATURDAY & SUNDAY



# MORE BREAKFAST THAN LUNCH

## SUNRISE ELIXIRS

Single \$6.95  
Double \$11.95



### SIGNATURE BLOODY MARY OR MARIA

Our award-winning Bloody Mary mix, tequila or green chile infused vodka.

### COLORADO SUNRISE

Tequila, Orange juice, and grenadine.

### SUNNY ORANGE MARGARITA

Tequila, triple sec, fresh Orange and lime juice.

### RAMONA PALOMA

Ramona grapefruit wine cooler, tequila and lime.

### MIMOSA

Orange or Cranberry, champagne.

### SALTY DOG

Grapefruit juice, vodka, salted rim.

### IRISH COFFEE

Jameson, coffee, sugar cube, and whipped cream; served hot or iced.

### BAILEYS AND COFFEE

Baileys, coffee and whipped cream; served hot or iced.

## BEVERAGES



### JUICE • \$3.00

Orange, Apple, Cranberry or Grapefruit

### MILK • \$3.00

Whole, Almond, Coconut, or Chocolate

### SODA • \$2.50

Coke, Diet Coke, Sprite, Dr. Pepper, Cherry Coke

### FRESH BREWED

### COFFEE • \$3.00

Bottomless

### LATTE/CAPPUCCINO • \$4.00 AMERICANO/ESPRESSO • \$3.00

Additional shot: \$1.95  
Substitute Almond Milk: \$1.00  
Vanilla, Hazelnut or Mocha  
Flavor shot: \$1.25

### Iced Tea • \$2.50

### Hot Twinings Tea • \$2.50

### Hot Chocolate • \$3.00

### Lemonade • \$2.50

## CHEF SPECIALTIES

Served with skillet potatoes or BBQ baked beans and choice of toast: whole wheat, sourdough, rye; white English muffin, croissant, bagel, buttermilk biscuit, or gluten free bread for \$1.00. Substitute fruit cup \$1.25.



### Mahogany Grille Breakfast

Two eggs any style, link sausage or Applewood smoked bacon, skillet potatoes and toast. **\$9.95 Substitute Ham \$1.50**

### Trout and Eggs

Trout, coated in seasoned flour, seared and finished with spinach and tomatoes in a lemon-butter sauce and two eggs any style. **\$14.95**

### Biscuits and Gravy

Two buttermilk biscuits topped with our own hearty sausage gravy. **\$9.95**

### Bacon, Egg and Cheese Bagel

Two scrambled eggs, Applewood smoked bacon, and cheddar cheese on a toasted bagel. **\$9.95**



### Steak and Eggs

10oz New York Strip, two eggs any style. **\$15.95**

## CHICKEN FRIED RIBEYE STEAK A Strater Exclusive!

Ribeye steak breaded and deep fried, topped with our classic house gravy, and two eggs any style. **\$15.95**

### Southern Shrimp and Grits

Sautéed Gulf shrimp, white hominy cheesy grits. Topped with bacon, green onion and parsley, in a garlic lemon butter. **\$14.95**

### Southwest Breakfast Burrito

Scrambled eggs, chorizo, black beans, green chile sauce, blended cheese, wrapped in a flour tortilla, finished with pico de gallo and sour cream. **\$10.95 Smothered in green chile and cheese \$2.00**



### Classic Oatmeal

Steel-cut oats served with brown sugar and your choice of one: blueberries, strawberries, bananas, raisins. **\$7.95 Substitute almond milk to make it Vegan**

### Huevos Rancheros

Layered crispy corn tortillas, vegetarian refried black beans, two eggs any style, 3-blend cheese, house green chile, pico de gallo, sour cream, avocado, and Mexican rice. **\$12.95 Add chorizo for \$1.95**

### Posole *Gluten Free*

Tender chunks of pork, hominy, southwest spices stewed in a flavorful broth served with warm tortillas (flour or corn). **Cup \$5.95 / Bowl \$8.95**

### Yogurt Parfait

Greek yogurt, fresh berries, granola. **\$8.95**

## FARM FRESH OMELETS

Our selection of fluffy three-egg omelets with 3-blend cheese; served with skillet potatoes or BBQ Baked Beans; and choice of toast. Any can be made into a scramble without cheese for dairy free diets or just because! Substitute egg whites \$1.00 or gluten free bread \$1.00. Substitute fruit cup \$1.25.



### Strater

Diced ham, spinach, mushrooms, red peppers. **\$9.95**

### 'Musaragus'

Mushrooms, asparagus, onions and bell peppers. **\$9.95**

### Pork Verde

Pork sausage, green chiles. **\$9.95**

### Lost Pelican

Gulf shrimp, bacon. **\$11.95**

### Durango

Spinach, diced ham. **\$9.95**

### Mesa Verde

Chorizo, cotija cheese, peppers, onions, and house green chile. **\$10.95**

## MAKE IT LOW CARB

Ask to "low carb it" to sub a mixed green salad for potatoes and toast.

## STRATER'S FAMOUS BENEDICTS

We hope you love them as much as we do! Choice of toasted brioche or English muffin. Served with skillet potatoes or BBQ Baked Beans, and house made hollandaise. Choice of toast. Substitute fruit cup \$1.25.



### Classic

Thinly slice honey-cured ham.  
Half **\$9.95** • Full **\$12.95**

### California

Avocado, tomato asparagus, and basil pesto.  
Half **\$9.95** • Full **\$12.95**

### Crab

Lump crab cakes, tomatoes avocado, asparagus.  
Half **\$10.95** • Full **\$14.95**

### Gravlax

Salmon gravlax, fried capers, thinly sliced red onions, and a bagel with cream cheese.  
Half **\$10.95** • Full **\$14.95**

### Steak Bearnaise

Tenderloin strips seared with crimini mushrooms and spinach.  
Half **\$10.95** • Full **\$14.95**



## GRIDDLE GREATS

Go ahead...indulge a little bit, we won't tell. Served with pure maple syrup. Add two eggs and bacon or sausage \$5.95. Make pancakes or French toast gluten free \$1.00.



### Buttermilk Pancakes

Shortest Stack (1) **\$3.95**  
Short Stack (2) **\$5.95**  
Tall Stack (3) **\$7.95**

### Bananas Foster Pancakes

Three fluffy buttermilk pancakes, topped with a brandied Bananas Foster sauce.  
Shortest Stack (1) **\$6.95**  
Short Stack (2) **\$8.95**  
Tall Stack (3) **\$10.95**

### French Toast

Sliced brioche in our vanilla and cinnamon egg batter topped with powdered sugar. Make it Bananas Foster style \$2.95.  
One slice **\$4.95**  
Two slices **\$6.95**

### Belgian Waffle **\$7.95**

Add whipped cream, chocolate chips and strawberries or blueberries for \$1.95. Make it Bananas Foster style \$2.95.

# MORE LUNCH THAN BREAKFAST

## SOUPS AND SALADS

Add to any salad: Grilled chicken \$3.00, salmon \$6.00, calamari \$4.00, portabella \$3.00, or chicken salad \$3.00.



**Soup of the Day or Tomato Bisque** Cup **\$5** Bowl **\$7**

### Chicken Gorgonzola

Mixed Greens, gorgonzola, red grapes, candied pecans, and sliced chicken, raspberry vinaigrette. **\$12.95**

### Caesar

Chopped Romaine, parmesan, garlic herb croutons. **\$9.95**

### House Garden

Mixed baby greens, cherry heirloom tomatoes, cucumber, red onions and garlic herb croutons. **\$7.95**

### Bacon Wedge

Iceberg lettuce wedge with Applewood smoked bacon, blue cheese crumbles, and blue cheese dressing. **\$9.95**

## STARTERS



### Chicken Lollipop Drumsticks

Marinated lollipop chicken drumettes with a choice of traditional buffalo or Asian glazed wings; ranch or blue cheese. **6 pcs \$11.95**

### Basket of Fries

Served with poblano aioli. **\$5.95**  
Substitute Onion Rings or Sweet Potato Fries for \$1.00; Smother with Green chile sauce and cheddar cheese \$3.00; Add Truffle Oil for \$1.00

### Spinach Artichoke Dip

Warm spinach, artichoke and five-cheese dip topped with toasted parmesan. Served with toasted baguette slices and tri-color chips. **\$10.95**

### Potstickers

Six pork and vegetable dumplings on a bed of Asian slaw and a side of sweet chili garlic sauce. **\$8.95**

### Fried Calamari

Dredged in seasoned flour, lightly fried and served with lemon garlic aioli. **\$10.95**

## SANDWICHES



### French Dip

Thinly sliced roast beef on a toasted baguette served with au jus. **\$10.95** Add cheese **\$1.00**

### — THE HENRY STRATER — Build Your Own Burger

Tangle with one of these two-fisted feasts, a half-pound of Angus ground beef or American bison. Served on a brioche bun with all the fixings.

Beef **\$11.95** / Bison **\$16.95**

Substitute a garden burger or chicken breast upon request.

### Choose your toppings \$1.00 each

American Cheese  
Swiss Cheese  
Pepper Jack Cheese  
Cheddar Cheese  
Bacon • Green Chile  
Avocado • Fried egg  
Sautéed Mushrooms  
Caramelized Onions  
Roasted Jalapeno

### Veggie Hummus Wrap

Fresh roasted garlic hummus, zucchini, red bell peppers, baby spinach, red onions, asparagus in a spinach tortilla. **\$12.95**



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!

