

THE BELLE Lunch & Dinner



HISTORIC HOTELS
of AMERICA

National Trust for Historic Preservation

STRATER HOTEL
DURANGO, COLORADO 1887



APPETIZERS

Chicken Wings 15

Hot, Mild, or Plain with Celery and Carrot Sticks. Choice of Ranch or Blue Cheese Dressing

Breaded Chicken Tenders 15

Comes with French Fries and Ranch Dressing

Chicken Quesadilla 15

Chicken Breast, Shredded Cheddar and Monterey Jack Cheese Blend, Pico De Gallo, and Salsa

Veggie Quesadilla 15

Sauteed Zucchini, Mushrooms, Onions, Red & Green Peppers, Pico De Gallo, and Salsa

Hummus Basket 11

Pita Bread, Carrots, Celery, Cucumber

Chicharron Basket 11

Tossed in Lime Juice and Tajin, served with Salsa Macha and Chimichurri

Basket of Fries 6

Sweet Potato Fries 7

Onion Rings 7

SOUPS & SALADS

Tomato Basil Bisque or Soup of the Day 7

Taco Salad 16

Ground Beef, Refried Black Beans, Iceberg Lettuce, Avocado, Pico De Gallo, Sour Cream and Cheddar Cheese served in a Crispy Tortilla Bowl with House Vinaigrette

Southwest Cobb Salad 16

Iceberg Lettuce, Bacon Bits, Grilled Chicken, Avocado, Eggs, Bleu Cheese Crumbles, Pico De Gallo, Black Beans, Fried Corn Tortilla Strips, Honey Chipotle Vinaigrette

Main Avenue Salad 16

Grilled Chicken Breast, Mixed Greens, Blue Cheese, Red Grapes, Candied Pecans, with Raspberry Vinaigrette

Caesar Salad 13

Chopped Romaine, Shaved Parmesan Cheese, with Caesar Dressing
Add 6oz Grilled Chicken 6 - Add 6oz Skuna Bay Salmon 15

Side Salad 7

Mixed Greens, Tomato, Cucumber, Pickled Onions, Croutons
Add 6oz Grilled Chicken 6 - Add 6oz Skuna Bay Salmon 15

DESSERTS

Brownie A La Mode 9

Bourbon Bread Pudding 9

Flourless Chocolate Torte 9

Traditional Cheesecake 9

Ice Cream 5

Vanilla, Chocolate, or Strawberry

SANDWICHES & WRAPS

*Sandwiches & Wraps served with French Fries or side salad and a Pickle Spear
Substitute Sweet Potato Fries, Soup or Onion Rings 2*

The Strater Burger 19

Beef Patty Topped with Bourbon Bacon Onion Jam, Iceberg Lettuce, Tomato, and Pepper Jack Cheese

The Ryder Burger 20

Beef Patty Topped with BBQ Sauce, Onion Ring, Iceberg Lettuce, Tomato, and Pepper Jack Cheese

The Southwest Burger 20

Beef Patty Topped with Diced Green Chile, Cheddar Cheese, Bacon, Iceberg Lettuce and Tomato

Philly Cheesesteak 18

Sliced Roast Beef, Red and Green Bell Pepper, Onion, Provolone Cheese, on a Toasted Hoagie Roll

French Dip 17

Roast Beef, Swiss Cheese, Caramelized Onion, Au Jus, on a Toasted Hoagie Roll

Classic Reuben 16

Corned Beef, Sauerkraut, Swiss Cheese, 1000 Island Dressing on Toasted Marble Rye

Chicken BLT 17

Grilled Chicken, Bacon, Mixed Greens, Tomato, Avocado, Pepper Jack Cheese,
And Chipotle Mayo on Brioche Bun

Italian Grinder 18

Grilled Pepperoni, Salami, Capicola and Ham, Provolone, Shredded Lettuce, Shaved White Onion, Tomato,
Banana Peppers with choice of House Vinaigrette or Basil Aioli on Toasted Hoagie

Spicy Crispy Chicken Wrap 15

Breaded Chicken Tenders, Chipotle Aioli, Romaine Lettuce, Tomato and Ranch Dressing in a Flour Tortilla

Grilled Cheese and Bowl of Tomato Bisque 15

Havarti, Gruyere, and Basil Aioli on Sourdough Bread

SIGNATURE DISHES

Hattie's Meatloaf 18

Traditional Beef Meatloaf, Vegetable of the Day and Mashed Potatoes or French Fries

Green Chile Pork Chimichanga 18

Tender Pork and Shredded Cheese Rolled in a Flour Tortilla and Deep Fried,
Smothered in Green Chile and Served with Black Beans

***Filet Mignon 29**

6 Ounce Filet, Creamy Peppercorn Demi, Vegetable of The Day and Mashed Potatoes or French Fries

***Skuna Bay Salmon 32**

6 Ounce Filet, Chipotle Mustard Sauce, Seasonal Vegetables, Mashed Potatoes

Chicken Pot Pie 18

A Hearty Bowl of Chicken & Veggies in Gravy with a Puff Pastry Crust

Quinoa Bowl 19

Grilled Tofu, Mixed Vegetables, Orange Reduction, Tzatziki Sauce, Seasoned Arugula
Vegan option available upon request

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
The following food allergens are used as ingredients in our kitchen: Milk, Eggs, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame.
Please ask our staff for more information about these ingredients.
A 3% service charge is added to support our dedicated back-of-house team, helping ensure fair compensation for all staff members who contribute to your dining experience.



WHITE WINE By The Glass

CHARDONNAY
Sonoma Cutrer 13

PINOT GRIGIO
Conti Berretta 8

RIESLING
Dr. Loosen 10

SAUVIGNON BLANC
Whitehaven 10

PROSECCO 9

RED WINE By The Glass

CABERNET
Greenwing by Duckhorn
10

PINOT NOIR
A to Z 10

MALBEC
Terrazes Reserva 11

RED BLEND
E Guigal Rhone Blend 10

ZINFANDEL
Klinkerbrick 11

BEER

Best Day Kolsch NA 5.5

Bud Light 5.5

Budweiser 5.5

Coors Light 5.5

Coors Banquet 5.5

Guinness 7.5

Miller Light 5.5

Michelob Ultra 5.5

Modelo Especial 6.5

Stella Artois 6.5

DRAFT BEER 8

HOUSE WINE 7

COCKTAILS

ELECTRIC TEA by Guy Lee 11

Breckenridge Vodka & Gin, Cane Rum,
Blue Curacao, Lemon Juice

EMBEZZLEMENT 13

Fresh Brewed Coffee, Crème de Cacao,
Bailey's Irish Cream, Frangelico

GOLD RUSH 12

Colorado Honey Bourbon, Honey, Simple Syrup, Lemon

MIDNIGHT COFFEE by Sebastian Lopez 13

Fresh Brewed Coffee, Gran Gala, Sambuca,
Licor 43, Aztec Chocolate Bitters

DIAMOND OLD FASHIONED 14

Locke & Co. Aspen Aged Rye,
Strongwater Old Fashioned Syrup, Bitters

CINNAMON TOAST PUNCH by Cinthya Rueda 12

Can Rum, Frangelico, Kahlua, Touch of Cream

HOT & HONEY by Chris Chapparo 12

Honeyville Honey Bourbon, Honey Syrup, Lemon Juice,
muddled Jalapeno

ORANGE WHIP 10

Whipped Flavored Vodka, Orange Juice, Triple Sec, Cream

BAJARITA 11

El Barro Mezcal, Damiana Liqueur, Agave, Lime Juice

AGRIO Y DULCE (Sour & Sweet) by Erick Rios 13

Tres Agaves Tequila, Tamarind & Jalapeno Syrup,
Lime Juice, Jarritos Guava Soda

BIG OL' JET AIRLINER by Liam McNulty 13

Ironton Rye, Aperol,
Lazzaroni Nocino, Lemon Juice, Chocolate Bitters

THE IRLANDESE 13

Jameson Irish Whiskey, Campari, Shanky's Whip Liqueur