

CREEKSIDE CAFE

EGGS BENEDICT*

Two Hayden Fresh poached eggs over a toasted English muffin, smothered in homemade hollandaise.
Served with breakfast potatoes or grits. **Sub fresh fruit 3**

Traditional 13/9.5
All-natural, hormone-free mountain ham

Florentine 14/10
Mountain ham, tomato and baby spinach

Stagecoach 15/10
Coffee-infused pulled pork, mixed peppers and onions,
topped with green chili

Tailwaters 16/12

Warm trout salad and grilled tomato, topped with capers

Californian 12/9

Grilled tomato, fresh sliced avocado and micro salad

BAT 15/11

Bacon, fresh sliced avocado and tomato

Mountain Man 20/14

Mountain ham, bacon and house chorizo

CREEKSIDE CLASSICS*

GF Have 'em your way 8.49

Two eggs, served with choice of meat and
breakfast potatoes or grits

Add toasted bread and homemade jam 1.25
Or French toast, pancake 2

Fourteener 13.59

Malted waffle or buttermilk pancakes.
Served with choice of meat and two eggs

Wafflelaughagus 14.99

Malted waffle loaded with sausage gravy
and cheddar jack. Served with choice of meat,
breakfast potatoes and two eggs

GF Corned Beef Hash 15.49

Shredded corned beef, grilled crisp with mixed peppers,
onions and breakfast potatoes. Topped with two eggs

Patterson Barn Burner 14.29

Homemade biscuit, bacon and cheddar. Served with
breakfast potatoes, two eggs and smothered in sausage gravy

CAFÉ SELECTIONS

Strawberry Nutella Sandwich 10

Toasted croissant, fresh strawberries
and chocolate-hazelnut spread

Croissant Breakfast* 13.29

Toasted croissant with two eggs, choice of cheese and meat.
Served with breakfast potatoes or grits

GF Granola Bowl 11.99

Our homemade granola is rich in seeds and nuts,
toasted and topped with fresh fruit and vanilla yogurt

Croque Madame* 14.99

Toasted ciabatta baked with onion jam, swiss,
mountain ham and white gravy.
Served with two eggs over easy and green salad

OUT WEST

Country Fried Steak* 15.99

Battered and fried, smothered in sausage gravy.
Served with breakfast potatoes and two eggs

Breakfast Burrito 13.29

Giant chipotle tortilla filled with scrambled eggs,
potatoes, black beans and cheddar jack.
Smothered in green chili, tomatoes, green onions
and sour cream

Add choice of meat 3

Rancheros* 14.59

Three corn tortillas layered with black beans, cheddar jack
and house chorizo. Served with two eggs over medium,
green chili, tomatoes, green onions and sour cream.

Western* 12.29

Homemade biscuit topped with sausage gravy.
Served with breakfast potatoes and two eggs

Chili Relleño* 13.59

Asiago cheese stuffed pepper, breaded and fried.
Served with black beans, breakfast potatoes, two eggs
and green chili sauce

Add relleño 3.5

A-Blazin' Grits* 13.99

Chili, chorizo and cheese-baked grits, topped with
two eggs over medium, tomato, green onions and sour cream

OMELETS **GF**

Served with choice of breakfast potatoes or grits
**Sub fresh fruit 3, cheesy green chili grits 3, or
green chili smothering 3**

Cure-all 13.99

Sautéed baby spinach, garlic, tomatoes and feta

Santa Fe 13.59

Monterey jack, mountain ham, onions and mixed peppers

American 13.49

American cheese and choice of meat

Veggie 13.99

Summer vegetable bounty, spinach and avocado

GRIDDLE CAKES 10.39

Your Choice

Malted Waffle | French Toast
Buttermilk Pancakes | Cinnamon Oatmeal Pancakes
Gluten free pancakes or waffle

Includes one topping

Fresh strawberries | Blueberries | Jammy fruit
Chocolate chips | Caramelized bananas | Cinnamon apples
Homemade granola | Whipped cream

BOWLS AND SALADS

Add grilled chicken, applewood-smoked pork 5.99

Or flank steak, trout salad 7.99

Romaine Wedge 13.99

Praline bacon, basil-balsamic tomatoes, red onion, toasted crunchies and creamy gorgonzola dressing

Ding-Dang-Duong Bowl 13.99

Lo Mein noodles, raw wok veggies, sprouts, herbs, peanuts and onion wakkies, sesame-ginger dressing

GF Boxcar Bowl 14.99

Roasted cauliflower, brussels sprouts, ojobwa wild rice, dates, pistachio nuts, hemp, tzatziki and raw honey

Italian ChopChop 13.29

Lettuce, chopped salad vegetables, sundried tomatoes, olives, giardiniera, salami, cheese, toasted crunchies and white wine vinaigrette

GF Berry Wild Bowl 13.99

Burrata, fresh strawberries, baby spinach, ojobwa wild rice, pickled onion, cucumber, candied almonds and citrus herb vinaigrette

BREAD AND SPREAD

Sub Udi's gluten free bread 3

Jammin' Turkey 14.99

Roast turkey, melted swiss, onion jam, greens, tomato, avocado and garlic mayo. Served on a toasted croissant with fries

Pulled Pork 13.99

Smoked shoulder, root beer BBQ, onion wakkies, pickley slaw and Alabama sauce.

Served on a toasted brioche bun with fries

Avocado Toast 14.29

Bread from next door, smashed avocado, feta, basil-balsamic tomatoes, red onion jam and garden greens

Trout Toast* 15.49

Bread from next door, cracked pepper-herb cream cheese, house-smoked trout salad, soft-cooked egg and garden greens

EXPRESS BURGERS*

Two quarter pound, CO raised, certified Angus Beef patties. Smash griddled to order and served on a toasted brioche bun with fries

Sub fresh fruit, onion rings or salad 3

Classic 13.99

Sautéed white onions, American cheese, pickles and thousand island

Green Monster 14.99

Cheese stuffed pepper, green chili sauce, jack and chipotle mayo

Beebee-QUE 14.99

Root beer BBQ, cheddar, crispy bacon, onion wakkies and Alabama sauce

One-Eyed Pirate 15.29

Breakfast burger with one egg over medium, crispy bacon, avocado, fresh greens and chipotle mayo

SERVING ONLY THE FRESHEST FOOD THANKS TO OUR AG PARTNERS

Hayden Fresh Farm, 41 North, Elkstone Farm, Innovative Ag, Davis Family Farms, Steamboat Meat and Seafood, Smell That Bread

DRINKS

Coffee Bar

Espresso 2.5 | Cappuccino 4.5 | Latte 5

Mocha | Caramel | Vanilla | Sugar-Free Vanilla | Hazelnut

Chai 5

Black Tea, honey, cardamom, ginger, cinnamon, steamed milk

Bloody Marys 9

Secret spice blend Award Winning House

Spice blend, pepperoncini-infused vodka Diamante

Hot pepper-infused vodka Powder Keg

Bacon-infused vodka Hog Heaven

Chili-infused tequila, pepper rim El Diablo

Mimosas

Mimosa 7.5

OJ, bubbles

Manmosa 8.75

Vanjak CO vodka, OJ, bubbles

Mangosa 8.5

Skyy mango vodka, OJ, bubbles

Hawaii-5'osa 8.75

Skyy mango vodka, pineapple juice, bubbles

Pink Lady 8.75

Skyy sorrento lemon vodka, strawberry lemonade, bubbles

Libations

Wine 7

Cavit pinot grigio, Woodbridge chardonnay,

Cavit pinot noir, Mondavi cabernet,

Woodbridge rosé

Beer

Alpenglow 7, PBR 4

Whiskey Park Chai 10

Redemption rye, orange liqueur, cinnamon, steamed chai, whipped cream

Summer Russian 8

French Vanilla kahlua, espresso, milk over ice

Creekside Chai 8

Baileys, chai, milk over ice

Creekarita 10

100% De Agave tequila, skyy mango vodka, orange liqueur, cranberry, lemon lime, bubbles

Sangria 8

Traditional Spanish style red

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.