



brunch

SMOTHERED BREAKFAST BURRITO 13

EGG, POTATO, CHEDDAR JACK CHEESE,
PEPPERS, ONIONS, GREEN CHILI SAUCE

CRAB CAKE BENEDICT 15

TWO CRAB CAKES, POACHED OR FRIED EGGS,
HOLLANDAISE, GARDEN SALAD

EGGS ANY WAY 10

3 EGGS COOKED HOW YOU LIKE,
CRISPY TATER TOTS, THICK CUT BACON

FOCO OMELET 13

RIVER BEAR CITY HAM, THREE CHEESE, CRISP
TORTILLA STRIPS, PEPPERS, ONIONS, GARDEN SALAD

VEGETARIAN OMELET 12

SAUTÉED MUSHROOMS, PEPPERS, ONIONS,
GOAT CHEESE, GARDEN SALAD

PAPAS BRAVAS 12

3 OVER EASY EGGS, POTATOES, MUSHROOMS,
PEPPERS, ONION, HERBS, BACON

THE WAFNUT! 9

PART WAFFLE/PART DONUT, COULIS, WHIPPED
CREAM, BLUEBERRIES, PISTACHIO CRUMBLES

AVOCADO TOAST AND GREENS 7

ADD BACON: \$3 ADD EGG: \$2 ADD AVOCADO: \$2

desserts

HOUSE-MADE BROWNIE 8

SCOTCH ANGLAISE, CARAMEL,
FRESH BERRIES

starters

TOMATO SOUP 4

ROASTED RED PEPPER, TOMATO SOUP, GARLIC

DYNAMITE TOTS! 8

BACON BITS, ORGANIC WHITE CHEDDAR, ROSEMARY OIL,
SRIRACHA KETCHUP, FRENCH ONION DIP

CHICKEN CAESAR SALAD 12

ROASTED LEMON CHICKEN, CROUTONS,
PARMESAN, HOUSE-MADE CAESAR DRESSING

OLD BAY POACHED SHRIMP 15

SMOKY MEZCAL COCKTAIL SAUCE

sandwiches

ALL SANDWICHES COME WITH A CHOICE OF TOTS, SIDE GARDEN SALAD,
OR CHIPS AND A PICKLE

GRILLED CHEESE AND TOMATO SOUP 10

CHEDDAR JACK, ASPEN SOURDOUGH, ROASTED RED PEPPER, TOMATO SOUP **GF** \$2

GILLETT'S CLUB 14

RIVER BEAR CITY HAM, SMOKED TURKEY, APPLEWOOD SMOKED BACON,
CHEDDAR JACK, AIOLI, DIJON, LTO, ASPEN SOURDOUGH **GF** \$2

THE ARMSTRONG BURGER 15

8 OZ LOCAL GROUND BEEF AND BACON BLEND, GARLIC AIOLI,
TOMATO JAM, CHEDDAR JACK, LTO, TOASTED BRIOCHE BUN **GF** \$2

FRIED EGG SANDWICH 12

BACON, EGG, CHEDDAR CHEESE, LTO, TOASTED ASPEN SOURDOUGH **GF** \$2
SCRAMBLED EGG AVAILABLE UPON REQUEST

FRIED CHICKEN SANDWICH 12

LOUISIANA HOT SAUCE, HONEY MUSTARD, LTO, TOASTED ASPEN SOURDOUGH **GF** \$2

flatbreads

ARUGULA & PROSCIUTTO 13

GARLIC OIL, PARMESAN, PROSCIUTTO, ARUGULA,
BALSAMIC REDUCTION, FIG CHUTNEY **GF** \$2

VEGETARIAN 13

ROASTED PEPPERS, ARTICHOKES, GOAT CHEESE,
KALAMATA OLIVES, CARAMELIZED ONIONS **GF** \$2

MARGHERITA 13

MOZZARELLA, SLICED TOMATO, RED SAUCE, BASIL **GF** \$2

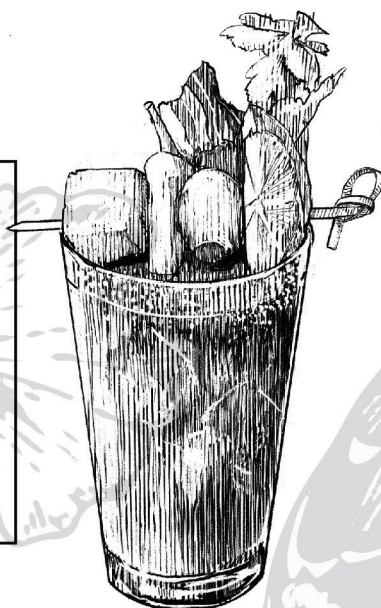
STRAWBERRY POUND CAKE 8

DULCE DE LECHE, SOUTHERN AMBROSIA,
WHIPPED CREAM, PISTACHIO CRUMBLES

bloody mary

VODKA WITH HOUSE-MADE
BLOODY MIX & FIXINS'

10



bottomless mimosa*

CHAMPAGNE WITH
ORANGE JUICE

14|9



drink me

RUBY SOHO FOR TWO 15

GIN, APEROL, GRAPEFRUIT, ELDERFLOWER

LIME ALL YOURS 15 (2 SERVINGS)

CUCUMBER, MINT, VODKA LIMEADE

white wine & rosé

VIGNETI DEL SOLE PINOT GRIGIO 9|36

VENETO, ITALY 2018

MOHUA SAUVIGNON BLANC 10|40

MARLBOROUGH, NEW ZEALAND 2019

MATCHBOOK WINE COMPANY CHARDONNAY 11|44

DUNNIGAN HILLS, CA 2018

M. CHAPOUTIER BELLERUCHE ROSÉ 10|40

RHÔNE VALLEY, FRANCE 2019

red wine

DECOY CABERNET SAUVIGNON NAPA VALLEY LIMITED 17|68

NAPA VALLEY, CA 2018

FREAKSHOW PETITE PETIT SIRAH SHIRAZ BLEND 13|52

LODI, CALIFORNIA 2017

VIÑA COBOS FELINO MALBEC 12|48

MENDOZA, AR 2018

ANGELINE VINEYARDS PINOT NOIR 10|40

MENDOCINO COUNTY, CALIFORNIA 2018

bubbles

POGGIO COSTA PROSECCO BRUT 10|40

VENETO, ITALY NV

RIVAROSE SPARKLING BRUT ROSÉ 12|48

SALON DE PROVENCE, FRANCE

local craft beers

MAXLINE BREWING 6

ROTATING SELECTION, FORT COLLINS, COLORADO

OLD AGGIE 6

LAGER, NEW BELGIUM, FORT COLLINS, COLORADO

VOODOO RANGER 6

IPA, NEW BELGIUM, FORT COLLINS, COLORADO

NEW BELGIUM DOMINGA 6

MIMOSA SOUR, FORT COLLINS, COLORADO

beverages

FRENCH PRESS FOR TWO 6

SODA 3

KYOTO ICED COFFEE 4

SPARKLING WATER 3

TEA 3

*Bottomless available with purchase of an entree.