

THE CABIN

BREAKFAST MENU

Seasonal Fruit Bowl <i>V+/GF</i>	6	Honey Smoked Salmon Bagel	14
Yogurt Berry Bowl <i>VF/GF</i>	14	<i>Whipped cream cheese, cucumber, tomato, red onion, capers, arugula on a toasted everything bagel</i>	
<i>Vanilla yogurt, Udi's granola, seasonal berries, banana, toasted almonds, flax seeds</i>		Avocado Toast <i>V+</i>	12
Organic Steel Cut Oatmeal <i>V+/GF</i>	8	<i>Smashed avocado, heirloom tomato, sunflower seeds, arugula, radish, multigrain toast</i>	
<i>Peach compote, toasted pecans, brown sugar</i>		<i>Add two eggs on top any style* +5</i>	
		Coconut Chia Seed Bowl <i>V+/GF</i>	12
		<i>Almonds, peach compote, banana, strawberries, blueberries</i>	

EGGS SCATTERED

Colorado Breakfast*	13
<i>Two eggs, breakfast potatoes, grilled tomato, toast, choice of Tender Belly bacon or Polidori sausage</i>	
Boursin Omelet <i>VF</i>	14
<i>French style rolled omelet, boursin cheese, chives, breakfast potatoes, arugula & heirloom tomato salad</i>	
<i>Add bacon or sausage +3</i>	
Olympic Breakfast Sandwich*	14
<i>Two fried eggs, bacon, cheddar, avocado, sriracha mayo on toasted sourdough bread, served with breakfast potatoes</i>	
Eggs Benedict*	14
<i>Canadian bacon, poached eggs, hollandaise sauce, English muffin, served with breakfast potatoes</i>	
Spinach, Tomato and Avocado Benedict* <i>VF</i>	14
<i>Poached eggs, English muffin, hollandaise sauce, served with breakfast potatoes</i>	
Migas Tacos <i>VF</i>	13
<i>Scrambled eggs, tortilla strips, pico de gallo, green chili, chihuahua cheese, served with breakfast potatoes</i>	
Steak & Eggs* <i>GF</i>	23
<i>Grilled ribeye, two eggs any style, served with breakfast potatoes</i>	
Smothered Burrito	14
<i>Scrambled eggs, bacon, hash browns, cheddar jack, smothered with 505 Southwestern green chiles and melted cheese</i>	

GRIDDLE & IRON

Maine Blueberry Pancakes <i>VF</i>	11
<i>Blueberry compote, butter and syrup</i>	
<i>Gluten-free option available</i>	
Strawberry Mascarpone French Toast <i>VF</i>	12
<i>Creamy mascarpone and fresh strawberries between two pieces of challah French toast</i>	
Very Berry Waffle <i>VF</i>	12
<i>Belgian waffle, macerated strawberries, banana, blueberries, whipped cream</i>	

KID'S MENU

French Toast <i>VF</i>	8
<i>Thick-sliced French toast topped with powdered sugar, strawberries, served with maple syrup</i>	
Waffle <i>VF</i>	7
<i>Topped with powdered sugar, macerated strawberries, served with maple syrup</i>	
Cheese Omelet <i>VF</i>	7
<i>Served with breakfast potatoes and toast</i>	
Rise & Shine Breakfast	7
<i>Scrambled Eggs, crispy bacon, served with breakfast potatoes and toast</i>	
Silver Dollar Pancakes <i>VF</i>	7
<i>Topped with strawberries, served with maple syrup</i>	

SIDES

Polidori Sausage Patties <i>GF</i>	5	Tender Belly Bacon <i>GF</i>	5	Breakfast Potatoes <i>GF</i>	4
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V+ VEGAN FRIENDLY | *VF* VEGETARIAN FRIENDLY | *GF* GLUTEN FRIENDLY

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THE CABIN

BRUNCH MENU

BRUNCH SPECIALTIES

Yogurt Berry Bowl <i>VF/GF</i>	14
<i>Vanilla yogurt, Udi's granola, seasonal berries, banana, toasted almonds, flax seeds</i>	
Coconut Chia Seed Bowl <i>V+/GF</i>	12
<i>Almonds, peach compote, banana, strawberries</i>	
Avocado Toast <i>V+</i>	12
<i>Smashed avocado, heirloom tomato, sunflower seeds, arugula, radish, multigrain toast</i> <i>Add two eggs on top any style* +5</i>	
Maine Blueberry Pancakes <i>VF</i>	11
<i>Blueberry compote, butter and syrup, gluten-free option available</i>	
Strawberry Mascarpone French Toast <i>VF</i>	12
<i>Creamy mascarpone and macerated strawberries between two pieces of challah French toast</i>	
Very Berry Waffle <i>VF</i>	12
<i>Belgian waffle, macerated strawberries, banana, blueberries, whipped cream</i>	
Chicken & Waffles	16
<i>Belgian waffle, fried chicken breast, two sunny-side up eggs, butter, maple syrup</i>	
Colorado Breakfast*	13
<i>Two eggs, breakfast potatoes, grilled tomato, toast, choice of Tender Belly bacon or Polidori sausage</i>	
Boursin Omelet <i>VF</i>	14
<i>French style rolled omelet, boursin cheese, chives, breakfast potatoes, arugula & heirloom tomato salad</i> <i>Add bacon or sausage +3</i>	
Steak & Eggs* <i>GF</i>	23
<i>Grilled ribeye, two eggs any style, served with breakfast potatoes</i>	
Smothered Burrito	14
<i>Scrambled eggs, bacon, breakfast potatoes, cheddar jack, smothered with 505 Southwestern green chiles and melted cheese</i>	
Eggs Benedict*	14
<i>Canadian bacon, poached eggs, hollandaise sauce, English muffin, served with breakfast potatoes</i> <i>Sub honey smoked salmon +3</i>	

BREAKFAST SIDES

Spring Greens <i>V+/GF</i>	<i>Chives, shallots, lemon vinaigrette</i>	4			
Polidori Sausage Patties <i>GF</i>	5	Tender Belly Bacon <i>GF</i>	5	Breakfast Potatoes <i>GF</i>	4

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BRUNCH MENU

SALADS AND BOWLS

- Chopped Salad** 14
Romaine, bacon, tomato, blue cheese, scallion, ditalini pasta, avocado, honey mustard dressing
- Southwestern Caesar*** **VF** 14
Romaine, kale, Cotija cheese, black bean corn salsa, heirloom tomato, crispy tortilla chips, southwestern Caesar dressing
- Peach Quinoa Bowl** **V+/VF** 15
Spring mix, toasted pecan, cilantro, peach vinaigrette

SANDWICHES

Served with French Fries or Kale Quinoa Salad

- Colorado Brisket Burger*** 16
Cheddar cheese, sriracha mayo, lettuce, tomato, onion, pickle, brioche bun
- Peachy Chicken** 15
Peach compote, arugula, lemon aioli, brioche bun
- Impossible™ Burger** **VF** 17
Swiss cheese, lettuce, tomato, onion, pickle, lemon chive aioli, brioche bun

KID'S MENU

- French Toast** **VF** 8
Thick Sliced French Toast topped with powdered sugar, strawberries, served with maple syrup
- Waffle** **VF** 7
Topped with powdered sugar strawberries, served with maple syrup
- Cheese Omelet** **VF** 7
Served with breakfast potatoes and toast
- Rise and Shine Breakfast** 7
Scrambled eggs, crispy bacon, served with breakfast potatoes and toast
- Silver Dollar Pancakes** **VF** 7
Topped with Strawberries, served with maple syrup
- Cheese Quesadilla** **VF** 8
Served with fresh fruit
- Peanut Butter and Jelly** **V+** 8
Served with fresh fruit
- Chicken Fingers** 8
Served with French fries
- Grilled Cheese Sandwich** **VF** 8
Served with French fries

DESSERTS

- Seasonal Cheesecake** 10
- Brownie Ice Cream Sundae** **VF** 9
- Key Lime Custard** **VF** 9
- Sweet Action Ice Cream** 9

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LUNCH MENU

SHAREABLES

Baked Spinach & Artichoke Dip VF	14	Bang Bang Cauliflower GF	12
<i>Carrot and celery sticks, pita, tortilla chips</i>		<i>Crispy cauliflower, creamy spicy mayo, green onion, toasted sesame seeds</i>	
Roasted Eggplant Dip VF	12	PEI Mussels	18
<i>Greek yogurt, celery, cucumber, baby heirloom tomato, radish, pita</i>		<i>White wine, garlic, shallots, basil pesto, pickled fresno chiles, grilled bread</i>	
Crispy Chicken Wings	16		
<i>Choice of classic buffalo, Asian bbq or parmesan garlic, served with celery, carrots and ranch</i>			

SALADS AND BOWLS

Add grilled chicken **+7** Add salmon* **+10** Add ribeye* **+10**

Chopped Salad	14
<i>Romaine, bacon, tomato, blue cheese, scallion, tomato, ditalini pasta, avocado, honey mustard dressing</i>	
Southwestern Caesar* VF	14
<i>Romaine, kale, cotija cheese, black bean corn salsa, heirloom tomato, crispy tortilla chips, southwestern Caesar dressing</i>	
Arugula, Mandarin Orange & Fennel Salad	15
V+ / GF <i>Pine nuts, frisée, castelvetrano olive, citrus vinaigrette</i>	
Peach Quinoa Bowl V+ / GF	15
<i>Spring mix, toasted pecan, cilantro, peach vinaigrette</i>	

SANDWICHES

Served with French Fries or Kale Quinoa Salad

Colorado Brisket Burger*	16
<i>Cheddar cheese, sriracha mayo, lettuce, tomato, onion, pickle, brioche bun</i>	
Peachy Chicken	15
<i>Peach compote, arugula, lemon chive aioli, brioche bun</i>	
Impossible™ Burger VF	17
<i>Swiss cheese, lettuce, tomato, onion, pickle, lemon chive aioli, brioche bun</i>	
Miso Salmon Sandwich*	18
<i>Ginger sesame slaw, pickled red onions, crispy wonton strips, brioche bun</i>	
Ribeye French Dip*	18
<i>Caramelized onions and swiss on French bread, served with au jus</i>	

SOUP

Soup of the Day	Cup	8
	Bowl	10

KID'S MENU

Cheese Quesadilla VF	8
<i>Served with fresh fruit or French fries</i>	
Peanut Butter and Jelly V+	8
<i>Served with fresh fruit or French fries</i>	
Chicken Fingers	8
<i>Served with fresh fruit or French fries</i>	
Grilled Cheese Sandwich VF	8
<i>Served with fresh fruit or French fries</i>	
Kids Pasta V+	8
<i>Choice of tomato sauce or butter and parmesan cheese</i>	

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DINNER MENU

SHAREABLES

Baked Spinach & Artichoke Dip <i>VF</i>	14	Crispy Chicken Wings	16
Carrot and celery sticks, pita, tortilla chips		Choice of classic buffalo, Asian bbq or parmesan garlic, served with celery, carrots and ranch	
Ribeye Quesadilla	19	Lamb Meatballs	13
Grilled beef, chichuahua cheese, guacamole, pico de gallo, sour cream, flour tortilla		Tomato sauce, Cucumber dill yogurt, micro arugula, feta	
Roasted Eggplant Dip <i>VF</i>	12	Bang Bang Cauliflower <i>V+/GF</i>	12
Greek yogurt, celery, cucumber, baby heirloom tomato, radish, pita		Crispy cauliflower, creamy spicy mayo, green onion, toasted sesame seeds	

SALADS & BOWLS

Add Grilled Chicken +7 | Add Salmon* +10 | Add Ribeye* +10

Chopped Salad	14
Romaine, bacon, tomato, blue cheese, scallion, tomato, ditalini pasta, avocado, honey mustard dressing	
Southwestern Caesar* <i>VF</i>	14
Romaine, kale, cotija cheese, black bean corn salsa, heirloom tomato, crispy tortilla chips, southwestern Caesar dressing	
Arugula & Fennel Salad <i>V+/GF</i>	15
Mandarin orange, pine nuts, frisee, castelvetrano olives, citrus vinaigrette	

SOUPS

Soup of the Day	Cup	8	Bowl	12
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SANDWICHES

Served with French Fries or Kale Quinoa Salad

Colorado Brisket Burger*	16
Cheddar cheese, sriracha mayo, lettuce, tomato, onion, pickle, brioche bun	
Peachy Chicken	15
Peach compote, arugula, lemon chive aioli, brioche bun	
Impossible™ Burger <i>VF</i>	17
Swiss cheese, lettuce, tomato, onion, pickle, lemon chive aioli, brioche bun	
Ribeye French Dip*	18
Caramelized onions and swiss on French bread, served with au jus	

KID'S MENU

Cheese Quesadilla <i>VF</i>	8
Served with fresh fruit or French fries	
Peanut Butter and Jelly <i>V+</i>	8
Served with fresh fruit or French fries	
Chicken Fingers	8
Served with fresh fruit or French fries	
Grilled Cheese Sandwich <i>VF</i>	8
Served with fresh fruit or French fries	
Kids Pasta <i>V+</i>	8
Choice of tomato sauce or butter and parmesan cheese	

ENTREES

Lamb Chops* <i>GF</i>	29
Creamy parmesan polenta, green peas, lamb jus, mint gremolata	
Ribeye & Salmon Cake* <i>GF</i>	28
Yukon gold mashed potatoes, asparagus, bearnaise sauce	
Buffalo Strip Steak* <i>GF</i>	29
Yukon gold mashed potatoes, broccolini, baby carrots, red wine reduction, whiskey compound butter	
Pan Roasted Chicken Breast <i>GF</i>	26
Charred heirloom tomatoes, roasted fingerling potatoes, asparagus, chicken jus	
Miso Salmon*	28
Soba noodles, baby bok choy, shiitake mushrooms, bacon dashi broth	
PEI Mussels	18
White wine, garlic, shallots, basil pesto, pickled fresno chiles, grilled bread	
Mac & Cheese	18
Fontina cheese, cavatappi pasta, Japanese breadcrumbs, parmesan	
Add grilled ribeye +10	
Add grilled salmon +10	
Add grilled chicken +7	
Add Tender Belly bacon +3	
Add roasted market vegetables +5	
Smoked Wild Mushroom Pasta <i>VF</i>	21
Angel hair, shallot confit, green onion, lemon garlic cream, shaved parmesan	

DESSERTS

Seasonal Cheesecake	9
Brownie Ice Cream Sundae <i>VF</i>	9
Caramel sauce, Bordeaux maraschino cherries, whipped cream, vanilla ice cream	
Key Lime Custard <i>VF</i>	9
Graham cracker crumble, whipped cream, lime zest	
Sweet Action Ice Cream	9
Seasonal selections, served with fresh berries	

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