

BREAKFAST

(7a to 1p)

avocado toast *

two eggs in a frame, grilled tomato, half an avocado, and balsamic drizzle
16.00

pork burrito

eggs, cheddar, onion, potato, bacon, sausage, and chipotle ketchup
17.00

lemon ricotta pancakes

with creme fraiche and fresh berries
16.75

chicken sandwich

fried chicken, crispy onion, pickles, with spicy aioli on a brioche roll
16.75

veggie burrito

eggs, cheddar, onion, potato, bell pepper, mushroom, spinach, and chipotle ketchup
16.25

breakfast sandwich *

eggs and cheddar on a brioche roll, CHOICE of bacon, ham, sausage, or avocado
14.00

brioche french toast

with mascarpone and fresh berries
16.75

pulled pork burrito

eggs, cotija, avocado, potato, seasoned pulled pork, and pico
17.50

parfait

honey infused greek yogurt, granola and fresh berries
14.00

salads

add chicken ~ 8.00
(11a to 5p)

kale

grilled asparagus, roasted potato, cotija, tarragon aioli
17.50

southwest

romaine, black beans, corn, bell pepper, avocado, cotija, tortilla strips, chipotle ranch
18.50

LUNCH

shoestring fries or orzo salad (\$1)
(11a to 5p)

beef burger *

colorado beef, tarragon aioli, lettuce, tomato, onion, pickle, on a brioche roll
20.00

patty melt *

colorado beef, american cheese, caramelized onion, on whole-grain bread
20.00

turkey club

roasted turkey, bacon, pesto, lettuce, tomato, onion, pickle, on ciabatta
19.75

cubano

pulled pork, ham, pickle, honey mustard, swiss, on ciabatta
20.50

chicken tenders

with fries and sides of bbq and honey mustard
20.00

chicken club

grilled chicken, bacon, spicy aioli, lettuce, tomato, onion, pickle, on a brioche roll
20.00

tuna salad wrap

homemade tuna salad, lettuce, tomato, onion, in a flour tortilla
19.00

black bean burger

patty of chick peas, black beans, avocado, bell pepper, and onion. with tarragon aioli, lettuce, tomato, onion, pickle, on a brioche roll
19.00

loaded joe's
COFFEE FOOD DRINK

* 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.

† the following major food allergens are used as ingredients: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients.

Small Plates

seasonal salad \$14.25
caesar salad \$14.25
crab cake \$17.50
*teriyaki filet mignon skewers \$17.50
hummus \$15.50
warm goat cheese \$15.50

Large Plates

braised short rib \$30.50
braised lamb shank \$32.00
coq au vin \$28.50
*grilled salmon \$24.00
*grilled trout \$24.00
quinoa stuffed bell pepper \$19.50

Pub Fare

burger and fries \$20.00
chicken tenders and fries \$20.00

Sweet

warm chocolate chip cookie & vanilla ice cream \$13.00

loaded joes
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