

The CAMPER

MORNING BLEND 7
our daily riff on a smoothie • ask your server

FARMERS FRUIT *gf* 10
seasonal melons • berries • stone fruit • kefir
bee pollen • mountain man micro farms leaves

ANCIENT GRAIN OATMEAL *vg* 12
groats & grain porridge • hemp seeds • cacao nibs
brown sugar • dried fruit • oat milk

SKILLET SWEET ROLL 14
toasted spices • orange pine nut caramel
sweet cream cheese

“BDES”* 12
soft scramble • cheddar • campfire sauce
hot agave sausage • tomato • grilled sourdough • fruit

BAGEL 10
toasted bagel • choice of schmear
MIXED BERRY | berries • honey • mint
PLAIN CREAM CHEESE

GRAVLAX & BAGEL 18
tomato • onion • capers • sliced egg

COLORADO BREAKFAST 16
two eggs cooked as you wish*
choice of breakfast meat • campfire potatoes
choice of toast

THE BENNY* 18
city ham • poached egg • heirloom tomato
stone-fired sourdough pizzetta • herbs
green chile hollandaise • frites

FRONT RANGE OMELET 14
hazel dell farm mushrooms • city ham
caramelized onions & peppers
pueblo jack cheese • morning fries • toast

HUEVOS RANCHEROS* 15
drunken beans • fried egg • salsa roja
fried corn tortillas • asadero cheese • avocado
queso fresco

BUTTERMILK PANCAKES 12
apple pie jam • maple • cultured butter

FRENCH TOAST 14
burnt colorado honey & chèvre custard
citrus • maple syrup

CAMPER BREAKFAST

family style for the table
scrambled organic eggs* • hot agave sausage links
smoked bacon • campfire potatoes
sourdough toast • coffee
14 PER PERSON

AVOCADO TARTINE 12
toasted seeds & sumac • goat cheese • crudités
grilled sourdough • olive oil
add egg 3*

STEAK & EGGS* 23
prime beef • shirred egg • basil • cream • tomato
goat cheese • frites • tarragon chive aioli • toast

STONE-ROASTED VEGETABLES *vg* 14
charred lions mane mushroom • tofu sauté
ancient grains • spiced tahini
add egg 3*

BAKED EGGS SKILLET* *gf* 15
pork green chile stew • goat cheese
heirloom tomatoes • hominy • potatoes
choice of corn or flour tortillas • lime

ROCKY MOUNTAIN BRAISED BISON HASH* 19
two eggs • colorado mirepoix • gravy

GREEN CHILE BREAKFAST BURRITO 14
organic soft eggs • pork shoulder
foil roasted potatoes • onions • queso asadero

ADDS

FRUIT 5
seasonal

MORNING FRIES 4
house seasoning

BREAKFAST MEATS 6
bacon • sausage

EGG* 3
cooked as you wish

Gluten-friendly bread available upon request

gf Gluten-friendly *vg* Vegan *df* Dairy-free *n* Contains nuts/peanuts

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.
Please notify us of any food allergy.

A 20% gratuity will be added to all parties 8 or more

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SPIRIT-FREE

FRESHLY SQUEEZED LEMONADE 4

ARNOLD PALMER 4

CHOCOLATE MILK 4

CUCUMBER MINT SPARKLER 8
cucumber • mint • fresh lime juice
owen’s club soda

PINEAPPLE GINGER REFRESHER 8
pineapple juice • fresh lemon juice
wildflower honey • owen’s ginger beer

BEER

CERVERCERIA COLORADO VENGA • mexican lager 8

ODELL EASY STREET • wheat ale 8

SKA MODUS MANDARINA • ipa 8

COORS LIGHT • american lager 7

ATHLETIC BREWING • n/a beer 8

WINE

	187ML
CHANDON • sparkling brut	19
CHANDON • sparkling rosé	19
	6OZ 9OZ
MOHUA • sauvignon blanc	10 15
ROSE GOLD • rosé	14 20
ELOUAN • pinot noir	12 18
CATENA • malbec	14 20

HAIR OF THE DOG

MIMOSA SINGLE 10 • BOTTOMLESS 18
sparkling wine • freshly squeezed orange, grapefruit,
blood orange or pomegranate juice

NITRO SPRITZ 13
aperol • blood orange juice • prosecco
sparkling water • nitro

BLOODY MARY 13
tito’s handmade vodka • housemade bloody mary mix
campfire rim • habanero bacon

MORNING GLORY 13
deep eddy lemon vodka • chamomile tea syrup
freshly squeezed grapefruit juice • citrus salt rim

HONEYBEE 14
hendrick’s gin • st-germain elderflower
fresh lemon juice • lavender-infused
wildflower honey

BASE CAMP REFUEL 13
milagro silver tequila • fresh agave sour
cantaloupe syrup

FIG OLD FASHIONED 15
woodford reserve bourbon • averna amaro
caramelized fig syrup • black walnut bitters

RISE & GRIND 14
espresso-infused sailor jerry spiced rum
kahlúa • spiced brown sugar syrup • espresso
vanilla foam • cocoa dust

— COFFEE | TEA | JUICES —

ALL COFFEE DRINKS ARE SERVED AS A 12oz

SILVER CANYON COFFEE 4
thermos coffee service • decaf or regular • dairy • sugar

CAPPUCCINO 6

LATTE 6
hot or iced

CHAI LATTE 6.5

CAFÉ AU LAIT 4

AMERICANO 4

ESPRESSO SINGLE 3 • DOUBLE 4

FLAVORING SYRUPS 1
vanilla • sugar-free vanilla • chocolate • hazelnut or
seasonal (please as your server)
add on: baileys, kahlúa or woodford reserve

NUMI TEA 5
caffeinated: breakfast blend
jasmine green tea • aged earl grey
decaffeinated: chamomile lemon
moroccan mint • orange spiced

ASSORTED JUICE 4

HOT CHOCOLATE 5
handmade

MILK 4
2% • whole • alternative

WATER 5
still • sparkling