

ALTEZZA / BRUNCH

Breakfast Classics

STEEL-CUT OATS 12

Raisins, toasted almonds, brown sugar & sweet cream

GREEK YOGHURT & GRAIN BOWL 18

Mixed grain granola, Colorado honeycomb & seasonal berries

PEAKS CAKES 15

Three buttermilk or gluten free pancakes
Add blueberries or chocolate chips +3

AVOCADO TOAST 15

Served on sourdough toast, avocado, mixed greens, baby heirloom tomato and radish
- smoked salmon +8 chicken +6 bacon +6 2 fried eggs +6

COLORADO BREAKFAST 23

3 farm fresh eggs cooked to order, home fries, sausage link or pecanwood smoked bacon
- wheat / white / sourdough / English muffin -

RANCHER'S SCRAMBLE 19

three scrambled eggs, spinach, mushroom, red bell pepper, pepper jack cheese, home fries, salsa
- wheat / white / sourdough / English muffin -

HUEVOS RANCHEROS 21

Crispy flour tortilla, salsa roja and verde, refried beans, two eggs sunny side up, queso fresco, pico de gallo & crema.

Sharable Snacks

MEDITERRANEAN PLATE 18

Hummus, feta, tapenade, red pepper puree, naan, celery, carrots, broccolini, cucumber and tzatziki.

CHICKEN WINGS 12 / 24

Choice of: buffalo, sweet teriyaki or Korean BBQ sauce.
Served with crudité's. Six or twelve.

TRUFFLE FRIES 16

Parmesan cheese, truffle salt, truffle oil and garlic aioli

FRIED BRUSSELS 18

Crispy fried brussels, toasted pine nuts and sweet red pepper soy sauce

MEAT & CHEESE BOARD 28

Local & imported cheeses & meats, olives, crackers, fig jam

ORGANIC EDAMAME 9

Black Hawaiian sea salt

Soups & Salads

CAESAR SALAD 16

Shaved parmesan, herbed sourdough croutons, house made Caesar dressing

PEAR SALAD 19

Mixed greens, candied pecans, Colorado goat cheese, dried cranberries, balsamic honey vinaigrette

WEDGE SALAD 26

Iceberg lettuce, Maytag blue cheese crumbles, smoked bacon, baby heirloom tomato, red onion, blue cheese dressing and diced boiled egg

POTATO LEEK SOUP 12 / 18

Fried garlic, micro basil

TOMATO & BASIL BISQUE 9 / 15

Parmesan and basil oil

POZOLE ROJO 13 / 18

Pork shoulder, hominy in red chile broth, served with onion, cilantro, cabbage and corn tortilla chip.

Lunch Mains

Sandwiches served with house salad or fries. +2.50 for ceasar salad or truffle fries.
Gluten free bun upon request. Our fries are gluten free, but our fryers are not.

MIXED GRAIN BOWL 24

5 grain pilaf, squash ribbons, tomato, broccolini, wild mushroom, roasted red pepper puree, spring salad and a citrus vinaigrette

ALTEZZA BURGER 26

8oz beef patty, cheddar, lettuce, tomato, onion, sriracha aioli, pickles and brioche bun
- +4 impossible burger -

NASHVILLE HALIBUT 29

Lightly breaded halibut, tartar sauce, hot pepper sauce, white onion, dill pickle, aged cheddar and corn dusted brioche bun.

BRIE GRILLED CHEESE 26

Parmesan sourdough, arugula, fresh apples served with tomato bisque

CHICKEN B.L.A.S.T. SANDWICH 25

Citrus and herb marinated chicken breast, pepper bacon, swiss cheese, butter lettuce, tomato, avocado, basil aioli on an onion bun

FRENCH DIP 29

Thin sliced prime rib, gruyere cheese, caramelized onions, horseradish cream on Dutch Crunch hoagie with side of au jus.

**WARNING: consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase your risk of food borne illness.