

## ALTEZZA / BRUNCH

### Breakfast Classics

#### STEEL-CUT OATS

Raisins, toasted almonds, brown sugar & sweet cream – \$12

#### GREEK YOGHURT & GRAIN BOWL

Mixed grain granola, Colorado honeycomb & seasonal berries – \$18

#### COLORADO BREAKFAST

3 farm fresh eggs cooked to order, hash browns, sausage link or pecanwood smoked bacon – \$23

... Choice of Toast ...

#### FARMER'S SCRAMBLE

Scrambled eggs, arugula, red bell peppers, mushrooms, red onion, pepper jack cheese and red salsa served with hash browns – \$22

... Choice of Toast ...

#### HUEVOS RANCHEROS

Two flour crispy tortilla, pinto beans, 2 farm fresh eggs cooked to order, salsa roja, salsa verde, avocado, sour cream, queso fresco and cilantro – \$19

#### PEAKS CAKES

Buttermilk or Gluten free pancakes – \$15

... ~add blueberries, chocolate chips or caramelized apples +\$3 ...

#### PEAKS OMELET

3 farm fresh eggs and your choice

Ham/Cheese      Spinach/Mushroom/Gruyere      Denver – \$22

... Choice of Toast ...

#### AVOCADO TOAST

Served on sourdough, avocado, mixed greens, baby heirloom tomato and radish – \$15

... smoked salmon +8    chicken +6    bacon +4    fried 2 eggs +4 ...

### Soups, Salads & Appetizers

Grilled chicken 8 ~ Grilled tofu 8 ~ Grilled shrimp 12 ~ Grilled salmon 14

#### CAESAR SALAD

Shaved parmesan, herbed  
sourdough croutons, house made  
Caesar dressing – \$16

#### PEAR SALAD

Mixed greens, candied pecans,  
Colorado goat cheese, dried  
cranberries, balsamic honey  
vinaigrette – \$19

#### WEDGE SALAD

Iceberg lettuce, Maytag blue  
cheese crumbles, smoked bacon,  
baby heirloom tomato, red onion,  
blue cheese dressing and diced  
boiled egg – \$21

#### TRUFFLE FRIES

Parmesan cheese, truffle salt,  
truffle oil and garlic aioli – \$14

#### CHICKEN WINGS

Choice of: buffalo, sweet teriyaki  
or Korean BBQ sauce. Served with  
crudités – \$12 / \$24

#### MEDITERRANEAN PLATE

Celery, baby carrots, cucumber,  
broccolini, roasted garlic hummus,  
olive oil, feta, red pepper puree,  
olive tapenade, tzatziki, pita bread  
– \$18

#### POZOLE VERDE

Roasted chicken, hominy, onion,  
tomatillo & chili broth – \$12 / \$18

#### TOMATO & BASIL BISQUE

Focaccia croutons, parmesan  
and basil oil – \$9 / \$15

#### ALTEZZA ELK CHILI

Green onion, cheddar  
cheese, sour cream – \$12 / \$18

... Served with hatch chili cornbread bites ...

### Bowls and Sandwiches

VEGAN

#### MIXED GRAIN BOWL

Mixed grain pilaf, squash ribbons, tomato, broccolini,  
wild mushrooms, roasted red pepper puree, arugula  
salad and citrus vinaigrette. – \$24

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

Citrus and herb marinated chicken breast, pepper bacon, swiss cheese  
butter lettuce, tomato, avocado, basil aioli on an onion bun – \$26  
... +2 for truffle fries or Caesar salad ...

#### FRENCH DIP

Thin sliced prime rib, gruyere cheese, caramelized  
onions, horseradish cream on Dutch Crunch hoagie.  
Served with au jus and fries – \$29  
... +2 for truffle fries or Caesar salad ...

#### ALTEZZA BURGER

8oz beef patty, cheddar, lettuce, tomato,  
onion, sriracha aioli, pickles and Brioche bun – \$26  
... +2 truffle fries or Caesar  
+4 impossible burger ...

#### BRIE GRILLED CHEESE

Parmesan sourdough, arugula, fresh apples with tomato bisque – \$24

### Drinks

#### BOTTOMLESS MIMOSAS!! – \$29

TWO LEAVES ORGANIC HOT TEA – \$5

LOCAL LONE CONE ORGANIC COFFEE – \$5

JUICE – \$6

PEPSI SODAS – \$5

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper

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