

ALTEZZA / BRUNCH

Breakfast Classics

STEEL-CUT OATS

Raisins, toasted almonds, brown sugar & sweet cream. – \$12
... ~vegan upon request~ ...

CONTINENTAL PLATE

Prosciutto wrapped melon, buffalo mozzarella, balsamic syrup,
fresh baked croissant and fresh fruit jam. – \$24
... Add Coffee or Tea & Juice +\$9 ...

COLORADO BREAKFAST

3 eggs cooked to order, homefries, 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 homefries. Vegan on request. – \$22
... Vegan on request. ...

HUEVOS RANCHEROS

Two crispy tortilla, pinto beans, 2 eggs cooked to order, salsa roja, salsa verde, avocado and cilantro. – \$19

PEAKS CAKES

High stack of buttermilk or gluten free pancakes. – \$15
... ~add blueberries or chocolate chips +\$3 ...

Soups, Salads & Appetizers

* CAESAR SALAD

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

* TRUFFLE FRIES

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

POZOLE VERDE

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

PEAR SALAD

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

VEGAN ZUCCHINI SOUP

Fresh zucchini, shallots,
almond milk and fresh herbs.
– \$11 / \$17

ELOTE SOUP

Lime crema, roasted corn
salsa, cotija and chili powder. –
\$12 / \$18

CHICKEN WINGS

Your choice of buffalo, sweet teriyaki or Korean BBQ sauce, crudités. – \$12 / \$24

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

TOASTED BAGUETTE

French Batard, buffalo mozzarella, capicola,
heirloom tomato, fresh basil and Olio Verde. – \$24

AHI TUNA WRAP

Seared sashimi grade ahi tuna, fresh naan, tzatziki
sauce, spring mix and sprouts. – \$26
... Fries or salad ...

NASHVILLE HALIBUT

Lightly breaded halibut, pepper sauce, white
onion, dill pickle, aged cheddar and corn dusted
brioche bun. – \$27
... Fries or Salad ...

ANDOUILLE ORECCHIETTE

Andouille, spinach, roasted red peppers and
manchego cheese. – \$27

ALTEZZA BURGER

8oz beef patty, cheddar,
lettuce, tomato, onion, sriracha aioli,
pickles and brioche bun. – \$26
... Served with fries or salad
+\$2 for truffle fries or ceasar
+\$2 gluten free bun/ +\$4 impossible burger ...

MUFFULETTA SANDWICH

Mortadella, capicola, smoked turkey, provolone,
giardiniera, olive tapenade and creole chips. – \$26

BRIE GRILLED CHEESE

Boule bread, arugula, fresh apples served with
tomato bisque. – \$24

Drinks

BOTTOMLESS MIMOSAS!! – \$29

TWO LEAVES ORGANIC HOT TEA – \$5

LOCAL LONE CONE ORGANIC COFFEE – \$5

JUICE – \$6

PEPSI SODAS – \$6

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