

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 oat milk porridge • hemp seeds
cacao nibs • brown sugar • dried fruit

SKILLET SWEET ROLL *n* 8

sweet cream cheese • orange & pine nut caramel

“BDES”* 12

soft scramble • sharp cheddar • campfire sauce
maple & blueberry sausage • sourdough • fruit

BAGEL 10

toasted bagel • choice of schmear

MIXED BERRY | berries • honey

PLAIN CREAM CHEESE | honeycomb

GRAVLAX & BAGEL 18

tomato • onion • capers • sliced egg

COLORADO BREAKFAST 18

two eggs cooked as you wish*
applewood-smoked bacon • hot agave links
morning fries • choice of toast

THE BENNY* 18

city ham • poached egg • heirloom tomato
stone-fired sourdough pizzetta
green chile hollandaise • morning frites

FRONT RANGE OMELET 16

hazel dell farm mushrooms • city ham
caramelized onions • pueblo chiles
jack cheese • morning fries • toast

HUEVOS RANCHEROS* 15

drunken bacon beans • fried egg • salsa
fried corn tortillas • asadero cheese • avocado
queso fresco

BUTTERMILK PANCAKES 14

apple pie jam • maple syrup • cultured butter

FRENCH TOAST 14

burnt colorado honey & chèvre custard
citrus • maple syrup

CAMPER BREAKFAST

family style for the table
scrambled free-range eggs* • hot agave sausage links
applewood-smoked bacon • morning fries
sourdough toast • coffee

16 PER PERSON

AVOCADO TARTINE 12

toasted seeds & sumac • goat cheese
heirloom tomatoes • crudités • grilled sourdough
add egg 3*

STEAK & EGGS* 23

prime beef • creamy baked eggs • goat cheese
morning fries • tarragon aioli • toast

MORNING HARVEST BOWL *vg* 14

stone-roasted vegetables • lion's mane mushroom
tofu sauté • roasted potatoes • golden grains
spiced tahini • avocado
add egg 3*

PORK GREEN CHILE STEW *gf* 15

goat cheese • heirloom tomatoes
hominy • potatoes • queso fresco
choice of corn or flour tortillas

ROCKY MOUNTAIN BRAISED BISON HASH* 19

poached eggs • root vegetables • gravy

GREEN CHILE BREAKFAST BURRITO 14

soft eggs • pork shoulder chili
roasted potatoes • onions • queso asadero

ADDS

FRUIT 5

seasonal

MORNING FRIES 4

house seasoning

BREAKFAST MEAT 6

applewood-smoked
bacon or 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

The CAMPER

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

CERVECERÍA COLORADO VENGA • mexican lager 8

UPSLOPE WEST COAST • 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 14
aperol • blood orange juice • prosecco
sparkling water • nitro

BLOODY MARY 14
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 15
hendrick's gin • st-germain elderflower
fresh lemon juice • lavender-infused
wildflower honey

CANTALOUPE MARGARITA 14
milagro silver tequila • fresh sour
agave • cantaloupe

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

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

— COFFEE | TEA | JUICE —

ALL COFFEE DRINKS ARE SERVED AS A 12OZ

PEET'S 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 SYRUP 1
vanilla • sugar-free vanilla • chocolate • hazelnut or
seasonal (please ask your server)
add on: baileys, kahlúa or woodford reserve

MIGHTY LEAF TEA 5
caffeinated: breakfast blend,
organic green dragon or earl grey
decaffeinated: chamomile citrus,
african nectar roobios or wild berry hibiscus

JUICE 4
assorted • ask your server

HOT CHOCOLATE 5
handmade

MILK 4
2% • whole or alternative

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