



WEEKEND BOTTOMLESS BRUNCH ²

BOTTOMLESS BRUNCH **\$50.00**

BOTTOMLESS DRINK ADD-ON **\$25.00**

BEBIDAS ⁴

MIMOSA TRADICIONAL **\$10.00**

champagne - orange juice

MANGO MIMOSA **\$12.00**

champagne - mango

MARGARITA TRADICIONAL **\$12.00**

exotico blanco - lime - agave nectar

BLOODY MARY **\$10.00**

wheatley vodka - house-made bloody mary mix

ANTOJITOS ⁴

FRUIT PLATE

seasonal fruit - mango espuma - bee pollen

SHRIMP COCKTAIL AGUACHILE*

poached shrimp - aguachile rojo - cilantro oil - horseradish - avocado

BISON SKIRT STEAK ANTICUCHO

peruvian ají adobo - charred corn salad

BBQ EDAMAME

xo sauce - shishito pepper - furikake - butter

ESPECIALIDADES ⁶

HUEVOS RANCHEROS*

tomatillo salsa - avocado - chorizo refried beans - cotija - corn tortillas - avocado yuzu foam

PORK BELLY TACO

kimchee cabbage slaw - yuzu avocado puree - lime - queso fresco

SHRIMP CORN ENCHILADA

creamy guajillo sauce - chihuahua cheese - heirloom tomato

CHURRASCO & EGGS

colorado skirt steak - sweet plantain hash - garlic cream - avocado - fried egg

CHICKEN & WAFFLES

chipotle glaze - pickled chillis - yuzu raspberry sauce - whipped cream

BELGIAN WAFFLE

whipped cream - strawberry - syrup

POSTRES 2

CHURRO BREAD PUDDING

rompopo sauce - cinnamon sugar - strawberry

Belgian Waffle

whipped cream - berries - syrup

ENHACEMENTS 10

GREEK YOGURT & GRANOLA

\$13.00

house-made granola - greek yogurt - strawberry

STEEL-CUT OATMEAL

\$12.00

caramelized apple - golden raisin - brown sugar - choice of almond milk - water or whole milk

AVOCADO TOAST

\$18.00

heirloom tomato - house pickled chili - red onion - evoo - 7-minute egg

BOULDER OMELET

\$21.00

egg white - baby kale - goat cheese - mushroom - caramelized onion - choice of oven roasted herb potatoes or fruit (+\$2.00)

COLORADO OMELET

\$21.00

choice of chicken or pork sausage - mushroom - red bell pepper - bacon - cheddar - choice of oven roasted herb potatoes or fruit (+\$2.00)

CLIO OMELET

\$21.00

spinach - ham - caramelized onion - monterey jack - choice of oven roasted potatoes or fruit (+\$2.00) *

TWO EGGS ANY STYLE

\$20.00

choice of eggs sunny side up / scrambled / fried / choice of applewood bacon / cranberry / chicken sausage / pork sausage choice of herb potatoes or fruit (+\$2.00) *

BUTTERMILK PANCAKES

\$13.00

Four (4) pancakes with blueberry or maple syrup

BREAKFAST SANDWICH

\$21.00

scrambled egg - bacon - cheddar - avocado - chipotle mayo - brioche bun - choice of oven roasted herb potatoes or fruit (+\$2.00)

WELLNESS BOWL**\$16.00**

sautéed quinoa - chinese spinach - heirloom tomato - poached fried egg - fava bean rocoto aioli, ponzu

SIDES 10**APPLEWOOD SMOKED BACON** \$5.00**CRANBERRY CHICKEN SAUSAGE** \$5.00**PORK SAUSAGE** \$5.00**CANADIAN BACON** \$5.00**TOAST** \$5.00

choice of: white, wheat, rye, sourdough or english muffin; add gluten free bread (+\$1.00)

SIDE OF FRUIT \$5.00**SIDE OF BERRIES** \$5.00**SIDE OF EGG** \$5.00

choice of: sunny side up, scrambled, or fried

SIDE OF WAFFLE (2) \$7.00**SIDE OF PLAIN BAGEL** \$6.00

plain cream cheese

PREMIUM BRUNCH BUBBLES 3**MOËT IMPERIAL BRUT** \$100.00**LAURENT-PERRIER BRUT** \$110.00**VEUVE CLICQUOT ROSÉ** \$230.00**CAFÉ** 6**DRIP COFFEE BY LAVAZZA** \$5.00**ESPRESSO** \$5.00**CAPPUCCINO** \$6.00**LATTE** \$6.00**AMERICANO** \$5.00**ARTISANAL HOT TEA BY TEA FORTE** \$5.00

english breakfast / earl grey / jasmine green / white ginger pear / african solstice / citrus mint

GOOD MORNING! 4

FRUIT PLATTER	\$12.00
assorted seasonal fruit - mango espuma - bee pollen	
MIXED BERRIES	\$10.00
blueberry - blackberry - strawberry	
GREEK YOGURT & GRANOLA	\$13.00
granola - greek yogurt - strawberries	
VERY BERRIES	\$15.00
vegan yogurt - agave nectar - sunflower seeds	
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EGGS 3	
Boulder Omelette	\$23.00
egg white - baby kale - goat cheese - mushroom - caramelized onion	
BUILD YOUR OWN OMELETTE	\$22.00
Choice of egg or egg whites (+2). Choice of chorizo, sausage or bacon. Choice of toast. Select three of the below ingredients: mushroom/ bell pepper/ spinach/ baby kale/ tomato/ jalapeño/ white onion/ roasted corn/ cheddar/ Monterey jack/ feta Additional Items (+2)	
TWO EGGS ANY STYLE	\$20.00
sunny side up / scrambled / fried choice of white or wheat toast choice of applewood bacon, cranberry chicken sausage or pork sausage	
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SPECIALTIES 8	
AVOCADO TOAST	AVAILABLE OPTIONS
heirloom tomato - evoo - red onion - 7-minute egg	
	\$18.00
	Add egg: \$3.00
WELLNESS BOWL	\$16.00
sautéed quinoa, spinach - heirloom tomato - fried egg* - fava beans - rocoto aioli - ponzu - shiitake mushroom	
STEEL-CUT OATMEAL	\$12.00
caramelized apple - golden raisin - brown sugar choice of: almond milk, water, whole milk	
EGGS BENEDICT*	\$18.00
poached egg - brioche - Canadian bacon - cherry heirloom tomato - aji amarillo hollandaise substitue smoked salmon +4 Add smashed avocado +3	
BUTTERMILK PANCAKES (4)	\$13.00
blueberries - maple syrup	
CHILAQUILES ROJOS	\$18.00
blue corn tortilla - crema - cotija cheese - red onion - fried egg add chorizo (+4) add avocado (+3)	
CHURRASCO & EGGS*	\$30.00
6 oz. locally-sourced beef skirt steak - sweet plantain - avocado chimichurri - sunny side-up egg	
BREAKFAST SANDWICH	\$21.00
scrambled egg - bacon - cheddar - avocado - chipotle mayo - brioche bun - oven roasted herb potato	

BEVERAGES 4

ORANGE JUICE	\$5.00
APPLE JUICE	\$5.00
CRANBERRY JUICE	\$5.00
BOTTLED WATER	\$5.00

FOR THE TABLE 3

TRADITIONAL GUACAMOLE VG	\$16.00
fresh avocado - pico de gallo - tortilla chips	
SMOKED FISH DIP	\$15.00
aioli - cilantro - pickled jalapeño - lemon juice - tortilla chips - plantain chips	
XO BBQ Edamame	\$14.00
xo sauce - shishito pepper - furikake - butter	

SALADS, CEVICHE & SUSHI 7

HEIRLOOM TOMATO & BURRATA	\$18.00
colorful tomato varieties - watermelon dressing - watermelon cubes - heart of palm - mixed cress - shaved fennel - balsamic reduction	
Wedge Salad	\$16.00
gem lettuce - poblano blue cheese dressing - applewood smoke bacon - 7-minute egg - marinated tomatoes	
AMARILLO CEVICHE*	\$24.00
hamachi - aji amarillo - leche de tigre - mango - cucumber - red onion - serrano - radish - tortilla & plantain chips	
Tuna And Hamachi Tiradito*	\$22.00
sashimi style with avocado - yuzu avocado - red onion - cucumber - radish - olive oil - black salt - microgreens - served with red aguachile - aji amarillo sauce	
SHRIMP COCKTAIL AGUACHILE*	\$22.00
poached marinated shrimp - aguachile rojo - horseradish cilantro oil - avocado	
ANGRY TUNA ROLL*	\$25.00
spicy tuna - crab - tobiko - avocado - cucumber - sesame	
FLAMBÉ SALMON ROLL*	\$21.00
tobiko - chipotle mayo - avocado - sundried tomato - cucumber - scallion - lemon slices - kabayaki	

STARTERS 6

BLACKENED TUNA TACOS*	\$23.00
cabbage slaw - corn tortillas - poblano tartar sauce - house vinaigrette - micro cilantro - lime	
COLORADO BISON ANTICUCHO*	\$18.00
peruvian aji adobo - chimichurri - charred corn salad	

OCTOPUS ANTICUCHO*	\$20.00
grilled octopus - aji amarillo potato salad - celery - sesame vinaigrette - chili powder	
SWEET CORN EMPANADA	\$17.00
manchego cheese - avocado purée - chimichurri - aji amarillo	
Smoked Tomato Soup	\$15.00
cherry tomato - goat cheese foam - pickled red onion - chive	
LOBSTER QUESADILLA	\$28.00
poached lobster - bacon - cheese - avocado yuzu purée - tomatillo salsa	

SIMPLY GRILLED 7

52OZ TOMAHAWK STEAK*	\$34.00
mezcal flambéed table side - herb butter - maldon salt - shishitos	
10OZ PRIME SKIRT STEAK*	\$50.00
8OZ PETITE FILET MIGNON*	\$64.00
14OZ FRYING PAN FARMS PORK CHOP*	\$55.00
14OZ 30-DAY DRY AGED BONELESS RIB EYE*	\$80.00
MOJO GRILLED PRAWNS	\$44.00
ajillo sauce	
GRILLED ADOBO OCTOPUS	\$49.00
peanut habanero aioli	

BITES 7

TRUFFLE FRIES	\$5.00
cotija cheese - aji tartare - pickled chili	
TRADITIONAL GUACAMOLE	\$6.00
pico de gallo - tortilla chips	
GRILLED SHISHITO PEPPERS	\$5.00
lemon - olive oil - aji amarillo aioli	
SMOKED SWORDFISH DIP	\$7.00
aioli - cilantro - pickled jalapeño - lemon juice - tortilla & plantain chips	
COLORADO BISON ANTICUCHO	\$9.00
peruvian aji adobo - chimichurri - charred corn salad	
SHRIMP COCKTAIL AGUACHILE	\$9.00
poached marinated shrimp - aguachile rojo - horseradish - cilantro oil - avocado	

AL PASTOR PORK BELLY TACOS**\$6.00**

yuzu avocado foam - grilled pineapple - red onion - corn tortilla

VINO 2**RICHARD SANDOVAL SAUVIGNON BLANC****\$6.00****RICHARD SANDOVAL CABERNET SAUVIGNON****\$6.00****CERVEZAS** 2**COORS LIGHT****\$5.00****ALL DRAFT SELECTIONS****\$5.00****DESSERT** 5**LA BOMBA****\$22.00**

chocolate sphere, cookie crumble, seasonal berries - assorted sorbets & ice cream - serves 2

Chocolate Lava Cake**\$17.00**

chocolate ganache - toffee - dark chocolate crumble - vanilla ice cream

Crepes Layered Cake**\$15.00**

whipped cream cheese filling - brandy infused cajeta - fresh strawberries - dulce de leche ice cream

YUZU COCONUT CAKE**\$16.00**

creamy coconut malibu - passion fruit - almond biscuit - yuzu custard - mint - citrus pearl - mascarpone sauce

SWEET ACTION ICE CREAM & SORBET**\$10.00**

locally made in denver - chef's selection

COCTEL 4**MEXICAN AFFOGATO****\$14.00**

dulce de leche ice cream - espresso - tequila

XOCOLATL OLD FASHIONED**\$19.00**

reposado tequila - orange bitters - agave - mole bitters - chocolate shavings

SPANISH COFFEE**\$16.00**

rum - kahlua - coffee - whipped cream - cinnamon

CARAJILLO**\$13.00**

licor 43 - espresso

PORT & MADEIRA 2**GRAHAM'S 10 YEAR TAWNY PORT****\$17.00**

GRAHAMS'S 20 YEAR TAWNY PORT**\$30.00****SALADS & SOUPS** 4**Peruvian Quinoa Salad****\$15.00**

avocado - fava beans - heirloom tomato - cucumber - onion - house vinaigrette

Chimichurri Chicken Salad***\$17.00**

grilled free range chicken - spring mix - avocado - fresh sweet peppers - tortilla strips - agave chipotle vinaigrette

Wedge Salad**\$16.00**

gem lettuce - poblano blue cheese dressing - applewood smoked bacon - 6-minute egg - marinated tomatoes

Smoked Tomato Soup**\$14.00**

cherry tomato - goat cheese foam - cpickled red onion - chives - chili powder - cilantro

POKE IT IS 3**Tuna*****\$20.00**

ponzu, cucumber - seaweed salad - mango - edamame - red onion - sesame seed - furikake

Salmon***\$19.00**

spicy mayo - cucumber - mango - red onion - pickled mushrooms - furikake - nori

Veggie**\$16.00**

edamame - seaweed salad - tofu - red onion - pickled mushroom - ponzu - sesame seed

STEAKS AND SANDWICHES 4**Toro Bison Burger*****\$25.00**

bacon jam - garlic crema - chipotle pepper jack - lettuce - pretzel bun

Cusco Chicken Sandwich**\$21.00**

brioche bun - sweet plantain - cusco salad - avocado - chimichurri mayo

6OZ Prime Skirt Steak***\$38.00**

argentinian chimichurri - truffle fries - cotija - aji poblano tartar - pickled chili

CUBANO**\$21.00**

smoked carnitas - swiss - habanero dijon - caramelized onion - hoagie roll

BAR MENU 1**Yuzu Coconut Cake****\$16.00**

coconut malibu rum - passion fruit - almond biscuit - yuzu custard - mint - citrus pearl - mascarpone sauce

CEVICHE BAR 2**Amarillo Ceviche****\$24.00**

hamachi - ají amarillo - leche de tigre - mango - cucumber - red onion - tortilla & plantain chips

Shrimp Cocktail Aguachile

\$22.00

poached marinated shrimp - aguachile rojo - horseradish - cilantro oil - avocado

TO ENJOY 5

Toro Bison Burger

\$27.00

morita bacon jam - garlic crema - chipotle pepper jack cheese - fries

Pork Belly Mac & Cheese

\$17.00

whiskey, chorizo bread crumb

Truffle Fries

\$15.00

cotija - ají tartare - pickled chili

Colorado Bison Anticucho

\$18.00

peruvian ají adobo - charred corn salad

Pork Belly Tacos

achiote adobo - avocado foam purée - grilled pineapple

BREAKFAST 4

Buttermilk Pancake

\$8.00

maple syrup - blueberries - whipped cream

Açaí Bowl

\$10.00

yogurt - granola - mixed berries - honey - toasted coconut

Frittata Bite

\$12.00

eggs - veggie delight - pepper, onion - mushrooms - oven roasted potatoes

French Toast Fingers

\$9.00

white toast - maple syrup - banana - candied walnuts

LUNCH 4

Hummus

\$8.00

cucumber - carrot - celery - corn tortilla chips

Peanut Butter & Jelly

\$10.00

choice of 1 side: side salad, mixed veggies or fries

Grilled Ham & Cheese

\$14.00

mustard - pickle choice of 1 side: side salad, mixed veggies or fries

Kids Cheese Burger

\$15.00

pickle choice of 1 side: side salad, mixed veggies or fries

DINNER 7

Hummus	\$8.00
cucumber - carrot - celery - corn tortilla chips	
Peanut Butter & Jelly	\$10.00
choice of 1 side: side salad, mixed veggies or fries	
Cucumber & Avocado Sushi Roll	\$13.00
Grilled Chicken & Rice	\$17.00
grilled broccolini	
Bison Anticucho	\$18.00
mashed potato - grilled broccolini	
Mac & Cheese	\$12.00
choice of 1 side: side salad, mixed veggies or fries	
Kids Cheese Burger	\$15.00
pickle choice of 1 side: side salad, mixed veggies or fries	