

Cafe Terracotta

5649 S Curtice St 80120-8211 · +13037946054 · Updated: Jan 14, 2026

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STARTERS 4

Crispy Brussel Sprouts	\$11.00
oregano white balsamic vinegar sopressata Parmesan	
Grilled Tiger Shrimp & Sausage Skewers	\$16.00
creole butter sauce crispy prosciutto chives cheddar	
Sweet Asian Spiced Calamari	\$14.00
lemon remoulade pickled ginger	
Focaccia	\$5.00

SALADS 2

Mixed Greens	\$8.00
tomato red onions cucumbers pine nuts feta sicilian lemon vinaigrette	
Poached Asparagus Salad	\$9.00
arugula honey goat cheese candied walnuts crispy prosciutto champagne vinaigrette	

MAIN COURSE 7

Grilled Duroc Pork Chop	\$27.00
tuscan style white beans w/ kale herb sicilian chimichurri	
Grilled Colorado Lamb Chops	\$33.00
spring vegetable & feta couscous mint & pine nut gremolata	
Spaghetti Squash	AVAILABLE OPTIONS
mushrooms red onion heirloom cherry tomatoes lemon burre blanc	
	\$19.00
	Add Tiger Prawns: \$10.00
Grilled Beef Tenderloin	\$42.00
white truffle mac & cheese grilled asparagus	
Half Smoked Bird	\$26.00
lyonnaise style potatoes caramelized onion sautéed vegetable medley au jus	
Pan Seared Scallops	\$33.00
lemon zest & parsley compound butter wild mushroom forbidden black rice	
Nordic Halibut	\$38.00
garlic glaze ratatouille basil risotto	

SIDES TO SHARE 3

White Truffle Mac & Cheese	\$13.00
Basil Risotto	\$13.00
Vegetable & Feta Couscous	\$10.00

MAIN 16

The Louthan	\$13.00
Three cage free eggs any style hash browns or greens choice of meat choice of bread	
Lido Breakfast Sandwich	\$15.00
soft scrambled cage free eggs fried chicken provolone arugula herb mayo hash browns or greens	
Cauliflower Hash	\$13.00
Two cage free poached eggs roasted cauliflower potatoes caramelized onion chive hollandaise	
Beef Tenderloin Breakfast Burrito	\$16.00
scrambled cage free eggs potato steak cheddar pork green chili sour cream avocado salsa	
Huevos Rancheros	\$15.00
crispy corn tortillas two eggs any style beans hash browns pork green chili sour cream avocado salsa	
Pueblo Omelet	\$14.00
bacon peppers onion white cheddar pork green chili hash browns or greens	
Veggie Omelet	\$13.00
spinach mushrooms caramelized onion feta heirloom tomatoes hash browns or greens	
Traditional Benedict	\$14.00
cage free poached eggs ham ciabatta chive hollandaise hash browns or greens	
Smoked Salmon Benedict	\$17.00
cage free poached eggs arugula shaved onion ciabatta chive hollandaise hash browns or greens	
Lemon Poppyseed Ricotta Pancakes	\$14.00
2 eggs any style choice of meat	
Strawberry Rhubarb French Toast	\$15.00
two eggs any style choice of meat creme anglaise	
Monte Cristo	\$15.00
challah ham candied bacon swiss strawberry rhubarb jam hash browns or greens	
The Baron Burger	\$16.00
caramelized onion american cheese pickles house made burger sauce fries	
14-Hour Smoked Brisket French Dip	\$18.00
ciabatta provolone au jus creamy horseradish fries (limited availability)	

Grilled Salmon Salad	\$17.00
arugula shaved onion avocado cucumber heirloom baby tomato champagne vinaigrette	
Terracotta Cobb	\$16.00
mixed greens house smoked chicken tomato bacon hard boiled egg red onion cucumber avocado blue cheese crumbles	

COCKTAILS 6

Spicy & Loaded Bloody Mary	AVAILABLE OPTIONS
ketel one vodka / house-made bloody mix / cholula / bacon / roasted jalapeno / pepper jack cheese	
	\$11.00
	Traditional Bloody Mary: \$8.00
Elderflower Martini	\$13.00
hendricks gin / st. germain / cucumber / mint / lime	
Moscow Mule	\$12.00
vodka / lime / ginger beer	
Pom Cosmo	\$13.00
leopold's silver tree vodka / pomegranate juice / cointreau / fresh lime	
Owner's Favorite	\$14.00
leopold's silver tree vodka / extra dry / bleu cheese stuffed olives	
Classic Mimosa	\$7.00
choice: orange, cranberry, grapefruit, pomegranate, pineapple	

BEER 8

Stella Artois Pale Lager	\$6.00
Upslope Craft Lager	\$6.00
IPA	\$6.00
rotating selection	
Breckenridge Brewery Avalanche Amber Ale	\$6.00
Avery Brewing Co. White Rascal	\$6.00
Left Hand Brewing Company Milk Stout	\$6.00
Breckenridge Brewery	\$6.00
rotating selection	
Non-Alcoholic	\$6.00
rotating selection	

WHITES AND ROSÉ BY THE GLASS 4

Rosé of the Day / Ever Changing / Always Dry / Global	AVAILABLE OPTIONS	
		\$9.00
		\$36.00
Pinot Grigio / Esperto "Artist Collection" / Venezia / IT	AVAILABLE OPTIONS	
		\$9.50
		\$38.00
Sauvignon Blanc / Craggy Range / Martinborough / NZ	AVAILABLE OPTIONS	
		\$12.00
		\$48.00
Chardonnay / Copain / Sonoma / CA	AVAILABLE OPTIONS	
		\$15.00
		\$59.00

RED WINE BY THE GLASS 4

Pinot Noir / Chehalem / Willamette Valley / OR	AVAILABLE OPTIONS	
		\$13.00
		\$52.00
Red Blend / Chateau de Paraza / Minervois / FR	AVAILABLE OPTIONS	
		\$11.00
		\$44.00
Malbec / Nieto Senetiner / Mendoza / AR	AVAILABLE OPTIONS	
		\$10.00
		\$40.00
Cabernet / Alexander Valley Vineyards / CA	AVAILABLE OPTIONS	
		\$15.00
		\$56.00