

The Nickel

1100 14th St 80202-2201 · +17208892128 · Updated: Jan 14, 2026

[View online menu](#)



BRUNCH & BREAKFAST 10

Seasonal Toaster Strudel	\$10.00
icing	
Raspberry Chia Greek Yogurt	\$12.00
granola	
Peanut Butter Coconut Oats	\$12.00
bananas, bacon crumbles	
Avocado Toast	\$16.00
pickled red onion, everything spice	
Banana Bread French Toast	\$15.00
bruleed bananas, candied walnuts, peanut butter drizzle	
Western Omelet*	\$19.00
ham, green onion, bell pepper, white cheddar, roasted potatoes, choice of toast	
Egg White Omelet*	\$21.00
roasted tomatoes, spinach, goat cheese, roasted potatoes, choice of toast	
Breakfast Burrito*	\$15.00
bacon, roasted potatoes, eggs, onion, peppers, cheddar cheese, fried cilantro	
Two Eggs Any Style*	\$18.00
choice of bacon or plant-based sausage link, roasted potato, choice of toast	
Colorado Benedict*	\$23.00
green chili hollandaise, crispy speck, served on hashbrown squares	

SIDES 8

Bacon	\$6.00
Turkey Sausage	\$7.00
Plant Based Sausage	\$8.00
Toast	\$4.00
9 grain, sourdough, english muffin, gluten free	
Roasted Potatoes	\$6.00

Seasonal Fruit Bowl	\$7.00
Sliced Avocado	\$8.00
One Egg Any Style*	\$4.00

BEVERAGES 11

Coda Drip Coffee	\$6.00
Espresso	\$5.00
Cappuccino or Latte	AVAILABLE OPTIONS
	\$6.00
	add flavor: \$0.50
Chai	\$6.00
Upstart Kombucha	\$9.00
lemon ginger	
Orange Juice	\$16.00
Cranberry Juice	\$6.00
Grapefruit Juice	\$6.00
Apple Juice	\$6.00
Mimosa	\$12.00
Bloody Marry	\$14.00

BRUNCH 16

Seasonal Toaster Strudel	\$10.00
icing	
Charcuterie Board	\$28.00
chef selection of 3 cheeses, 3 meats, chef's accoutrements	
Nickel Salad	\$16.00
local lettuces, red grapes, blue cheese crumbles, pistachios, herbed white balsamic vinaigrette	
Duck Confit Salad	\$18.00
duck confit, arugula, frisée, apples, chèvre, black truffle vinaigrette	
Raspberry Chia Greek Yogurt	\$12.00
granola	
Peanut Butter Coconut Oats	\$12.00
bananas, bacon crumbles	

Avocado Toast	\$16.00
pickled red onion, everything spice	
Banana Bread French Toast	\$15.00
bruleed bananas, candied walnuts, peanut butter drizzle	
Western Omelet*	\$19.00
ham, green onion, bell pepper, white cheddar, roasted potatoes, choice of toast	
Egg White Omelet*	\$21.00
roasted tomatoes, spinach, goat cheese, roasted potatoes, choice of toast	
Breakfast Burrito*	\$15.00
bacon, roasted potatoes, eggs, onion, peppers, cheddar cheese, fried cilantro	
Two Eggs Any Style*	\$18.00
choice of bacon or plant-based sausage link, roasted potato, choice of toast	
Colorado Benedict*	\$23.00
green chili hollandaise, crispy speck, served on hashbrown squares	
Smoked Salmon Benedict	\$21.00
house smoked salmon, colorado fried bread, poached eggs, roasted red pepper bearnaise, mixed green salad	
The Nickel Burger*	\$28.00
local dry aged beef, caramelized onions, bacon, aioli, aged cheddar	
Monte Cristo	\$20.00
ham, swiss, basil, raspberry jam, fries	

DINNER 11

Charcuterie Board	\$32.00
chef selection of 3 cheeses, 3 meats, chef's accoutrements	
Roasted Mushroom Toast	\$16.00
local mushrooms, gruyere, sourdough	
Venison Carpaccio*	\$26.00
arugula, black garlic vinaigrette, parmesan, shaved fennel	
Nickel Salad	\$16.00
local lettuces, red grapes, blue cheese crumbles, pistachios, herbed white balsamic vinaigrette	
Beet Salad	\$16.00
bulls blood, candy striped and badger flame beets, strawberries, frisée, whipped ricotta, toasted pistachio, lemon poppyseed dressing	
The Nickel Burger*	\$28.00
local dry aged beef, caramelized onion, bacon, aged cheddar, aioli	

14oz Bone-In Ribeye* **\$56.00**

potato puree, charred broccolini, bordelaise

Murray Farms Airline Chicken **\$36.00**

cauliflower puree, tri-color cauliflower, local mushrooms, chicken jus

Wild Mushroom Risotto

local mushrooms, latur cheese

AVAILABLE OPTIONS

\$32.00

Add Salmon: \$18.00

Add Bison Hanger*:

\$28.00

Add Chicken: \$12.00

Add Sexy Chicken: \$22.00

Crispy Chicken Confit **\$30.00**

polenta, brussels sprouts, chili oil

Bison Hanger Steak Frites* **\$42.00**

sauce au poivre, fries, arugula

BARREL & SMOKED 2

Spiced Ember **\$20.00**

bourbon, cinnamon, orange bitters, orange twist

The Nutty Rye **\$20.00**

rye, walnut bitters, blood orange rind

WHISKEY RENDITIONS 5

Mint Condition **\$16.00**

wild turkey bourbon, torn mint leaf, creme de cacao

Scarlet Smash **\$16.00**

whiskey, blood orange, lemon, soda

Golden Hour Sour **\$16.00**

rye, apricot liqueur, ginger, lemon

Breakfast For Dinner **\$16.00**

scotch, cherry brandy, sweet vermouth, orange

Fauxhattan NA **\$16.00**

spirit of bourbon, spirit of vermouth, bitters, chili tincture

HOUSE CREATIONS 3

Cider Sipper **\$15.00**

tito's vodka, cider, fever tree ginger beer

Maple Spice**\$15.00**

lunazul tequila, lime, cider, maple, cinnamon

Ginger Belle**\$15.00**

roku gin, ginger, lillet, lemon

SPARKLING & ROSE 2**La Vieille Ferme Rose****AVAILABLE OPTIONS**

Rhone, France

GLS: \$15.00

BTL: \$60.00

Avissi Prosecco**AVAILABLE OPTIONS**

Veneto, Italy

GLS: \$13.00

BTL: \$52.00

WHITE 3**Echo Bay Sauvignon Blanc****AVAILABLE OPTIONS**

Marlborough New Zealand

GLS: \$16.00

BTL: \$64.00

Bolla Pinot Grigio**AVAILABLE OPTIONS**

Veneto, Italy

GLS: \$14.00

BTL: \$56.00

Diatom Chardonnay**AVAILABLE OPTIONS**

Santa Barbara, California

GLS: \$21.00

BTL: \$84.00

RED 4**Argyle Bloom House Pinot Noir****AVAILABLE OPTIONS**

Willamette Valley, Oregon

GLS: \$20.00

BTL: \$80.00

Carmel Road Cabernet Sauvignon**AVAILABLE OPTIONS**

Monterey, California

GLS: \$14.00

BTL: \$56.00

Piatelli Reserve Malbec**AVAILABLE OPTIONS**

Mendoza, Argentina

GLS: \$14.00

BTL: \$56.00

Marques de Caceres Crianza**AVAILABLE OPTIONS**

Rioja, Spain

GLS: \$18.00

BTL: \$72.00

DRAFT 6

Voodoo Ranger IPA	\$11.00
New Belgium Brewing Co. 7% ABV	
Mountain Time Pale Lager	\$10.00
New Belgium Brewing Co. 4.4% ABV	
Colorado Native Amber Lager	\$11.00
Colorado Native 5.5% ABV	
Sandlot Private Reserve Pale Lager	\$11.00
Sandlot 5.1% ABV	
Golden Haze IPA	\$12.00
New Terrain Brewing Co. 6.8% ABV	
Pillow Drops German Pilsner	\$12.00
New Terrain Brewing Co. 5.3% ABV	

BOTTLE 5

Coors Banquet	\$12.00
5% ABV	
High Noon (Assorted Flavors)	\$13.00
4.5% ABV	
Corona Extra	\$13.00
4.55% ABV	
New Belgium Fat Tire	\$13.00
5.2% ABV	
Heineken 0.0 Pale Lager	\$12.00
0.0% ABV	

FOOD 2

Bison Sliders	\$6.00
aged cheddar, lettuce, tomato, mayo, dijon, pickle, brioche bun	
Papas Bravas	\$12.00
crispy fingerling potatoes, garlic aioli, spicy tomato	

COCKTAILS 3

Golden Hour	\$10.00
rye, apricot liqueur, ginger, lemon	
Maple Spice	\$10.00
lunazul tequila, lime, cider, maple, cinnamon	

Ginger Belle

\$10.00

roku gin, ginger, lillet, lemon

BEER 3

Mountain Time Pale Lager

\$8.00

New Belgium Brewing Co | 4.4% ABV

Colorado Native Amber Lager

\$8.00

Colorado Native | 5.5% ABV

Voodoo Ranger IPA

\$8.00

New Belgium Brewing Co | 7% ABV

WINE 3

Prosecco

\$10.00

Avissi

Sauvignon Blanc

\$10.00

Echo Bay

Cabernet Sauvignon

\$10.00

Carmel Road

BAR BITES 6

Chef's Market Salad

\$14.00

seasonal greens, dressing

Beer Cheese Fondue

\$12.00

great divide samurai lager, melted cheddar, house baked naan

Local Chicken Wings

\$18.00

duck fat confit chicken wings, fried, crystal butter tossed

Mushroom Grilled Cheese

AVAILABLE OPTIONS

wild mushroom, parmesan crust, fresh sourdough

\$15.00

add tomato bisque: \$8.00

Nickel Burger

\$28.00

local dry aged beef, caramelized onion, bacon aioli, aged cheddar

Chocolate Lava Cake

\$10.00