

Corinne

1455 California St Le Meridien Hotel 80202 · +17209961555 · Updated: Jan 14, 2026

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FRESH PRESSED JUICE 3

Ginger Sunrise

\$9.00

carrot, golden beet, orange, ginger, turmeric

Detox

\$9.00

açaí, pomegranate, coconut water, lime

Melon Berry Cooler

\$9.00

strawberry, watermelon

BRUNCH COCKTAILS 3

Peppered Bloody Maria

\$16.00

tequila, jalapeño bloody mix

Old Cuban

\$16.00

rum, lime, mint, sparkling wine, angostura

Mimosa Me Crazy

\$14.00

sparkling wine, orange, guava

START YOUR DAY 5

Housemade Biscuits

AVAILABLE OPTIONS

local jam, whipped butter

(3): \$10.00

(5): \$15.00

Avocado Toast

AVAILABLE OPTIONS

rustic bread, spiced seeds, mint

\$14.00

Add: Egg*: \$4.00

BLT Deviled Eggs

\$10.00

peppered bacon, peppercorn aioli

Crab Croquettes

\$16.00

pommes purée, lemon, chive, citrus aioli

Oysters*

\$24.00

1/2 dozen, mignonette, cocktail sauce, lemon

SALAD & SANDWICHES 6

Caesar	\$14.00
romaine hearts, brioche croutons, grated reggiano, garlic dressing	
Corinne Cobb	\$17.00
romaine hearts, roasted chicken, avocado, tomato, bacon, scallion, black bean, bleu cheese, cobb dressing	
Bacon, Egg & Cheddar Sandwich	\$13.00
english muffin, fried egg	
Croque Madame*	\$16.00
ham, gruyère, mornay, fried egg	
Roasted Portabello	\$16.00
gruyère, crispy onions, bordelaise sauce, brioche bun	
Brush Creek Wagyu Burger*	AVAILABLE OPTIONS
lettuce, tomato, aged cheddar, special sauce	\$20.00
	Add: Thick-Cut Bacon: \$4.00
	Add: Egg*: \$4.00

BRUNCH PLATES 7

Eggs Your Way*	\$17.00
choice of chicken sausage, pork sausage or bacon, roasted fingerling potatoes, choice of toast	
Buttermilk Pancakes	AVAILABLE OPTIONS
bourbon maple syrup, candied pecans, vanilla cream	\$16.00
	Add: Berries: \$4.00
	Add: Chocolate Chips: \$4.00
Chicken Philly Skillet*	\$15.00
sweet peppers, grilled onion, grilled mushroom, cheese, sunny egg	
Spinach & Mushroom Egg White Omelette	\$18.00
havarti, roasted fingerling potatoes, choice of toast	
Smoked Ham & Gruyère Omelette	\$18.00
roasted fingerling potatoes, choice of toast	
Sweet Corn Cake Eggs Benedict*	AVAILABLE OPTIONS
tomato & avocado salsa, classic hollandaise	\$17.00
	Add: Smoked Salmon: \$4.00
Steak & Eggs*	\$29.00
eggs your way, roasted fingerling potatoes, herb butter, choice of toast	

SIDES 8

Peppered Bacon	\$6.00
Chicken Sausage	\$6.00

Pork Sausage	\$6.00
Roasted Fingerling Potatoes	\$6.00
Toast or Croissant	\$6.00
Fresh Berries	\$7.00
Vanilla Greek Yogurt	\$6.00
House-Made Granola	\$6.00

STARTERS 6

Burrata Cheese	\$18.00
apricot mostarda, laws whiskey honey, marcona almond, grilled rustic bread	
Crab Croquettes	\$16.00
pommes purée, lemon, chive, citrus aioli	
Point Judith Calamari	\$16.00
lemon aioli, blistered tomato sauce	
Wagyu Beef Tartare*	\$22.00
cornichons, shallot, dijonnaise	
Buffalo Cauliflower	\$14.00
house made ranch, carrots, celery	
Spicy Tuna Bruschetta*	\$18.00
clementine, avocado, pistachio	

SOUP & SALAD 7

French Onion Soup	\$14.00
baguette crouton, gruyere cheese	
Butternut Squash Bisque	\$12.00
crème fraiche, chives, pecans	
Caesar	\$14.00
romaine hearts, brioche croutons, grated reggiano, garlic dressing	
Kale & Apple	\$14.00
granny smith apple, arugula, white cheddar, pecans, market vinaigrette	
Corinne Wedge	\$16.00
gorgonzola, thick cut bacon, pickled onion, cucumber, buttermilk dressing, egg	
Corinne Cobb	\$17.00
romaine, roasted chicken, avocado, tomato, bacon, scallion, black beans, bleu cheese, cobb dressing	

Fall Vegetable Salad

\$14.00

brussels, goat cheese, butternut squash, cauliflower, kale, walnuts, horseradish dressing

SANDWICHES 5

Brush Creek Wagyu Burger*

AVAILABLE OPTIONS

lettuce, tomato, aged cheddar, special sauce

\$20.00

Add: Thick-Cut Bacon: \$4.00

Add: Egg*: \$4.00

Toasted Grilled Cheese

\$16.00

aged white cheddar, havarti, parmesan, arugula apple salad

Roasted Portabello

\$16.00

gruyère, crispy onions, bordelaise sauce, brioche bun

Crispy Koji Chicken

\$18.00

brussels slaw, tomato jam, toasted baguette, kewpie mayo

Prime Rib French Dip*

\$21.00

horseradish cream, beef au jus, french roll

PLATES 6

Truffled Bucatini

\$24.00

beurre fondue, pecorino, reggiano, black pepper

Wild Mushroom Bolognese

\$23.00

roasted wild mushroom, rigatoni, parmesan, basil

Scottish Salmon*

\$38.00

beluga lentils, soubise, lemon, fresh herbs, grilled broccolini

Diver Scallop*

\$41.00

roasted mushroom, spinach, mornay sauce, tarragon oil, sweet vermouth

Chile-Glazed Organic Chicken

\$32.00

broiled sweet potato, blistered sweet peppers

Flat Iron Frites*

\$41.00

flat iron, garden herb butter, watercress, poached egg mayo

COFFEE & TEA BAR 5

Cappucino

\$6.00

Latte

\$6.00

Espresso

AVAILABLE OPTIONS

\$3.00

\$6.00

Coffee	\$4.00
Tea	\$4.00

SPARKLING 6

Sparkling Rosé, Veuve du Vernay NV, Beaune, FR	AVAILABLE OPTIONS
	\$14.00
	\$56.00
Sparkling Rosé, Veuve Clicquot Brut Rosé NV, Champagne, FR	\$220.00
Prosecco, Torresella NV, Prosecco, IT	AVAILABLE OPTIONS
	\$13.00
	\$52.00
Champagne, Moët & Chandon Brut Imperial NV, Champagne, FR	AVAILABLE OPTIONS
	\$22.00
	\$88.00
Champagne, Veuve Clicquot Yellow Label Brut NV, Champagne, FR	\$150.00
Champagne, Dom Perignon 2012, Champagne, FR	\$500.00

ROSÉ & WHITE 19

Rosé, Chateau d'Esclans Whispering Angel 2022, Provence, FR	AVAILABLE OPTIONS
	\$14.00
	\$56.00
Rosé, Susana Balbo Signature 2019, Valle de Uco, Mendoza, ARG	\$72.00
Pinot Grigio, Kettmeir 2021, Trentino-Alto Adige, IT	AVAILABLE OPTIONS
	\$14.00
	\$56.00
Pinot Grigio, Terlato Family Vineyards 2022, Friuli-Venezia, IT	\$65.00
Albarino, Do Ferreira 2022, Rias Baixas, SP	\$80.00
Riesling, Carl Graff Kabinett 2022, Mosel, GER	AVAILABLE OPTIONS
	\$11.00
	\$44.00
Riesling, Trimbach 2022, Alsace, FR	\$75.00
Gewurztraminer, Gundlach Bundschu 2022, Sonoma, CA	\$75.00
Sauv Blanc, Craggy Range 2022, Martinborough, NZ	AVAILABLE OPTIONS
	\$14.00
	\$56.00
Sauv Blanc, Grgich Hills 2020, Napa, CA	\$95.00

Sauv Blanc, Pascal Jolivet Sancerre Blanc 2022, Loire, FR	\$95.00
Fume Blanc, Grgich Hills 2018, Napa, CA	\$95.00
Chenin Blanc, A.A. Badenhorst Secateurs 2022, Swartland, SA	\$54.00
Carricante, Cusumano Alta Mora Etna Bianco 2020, Sicily, IT	\$68.00
Chablis, Domaine Seguinot-Bordet 2022, Chablis, FR	\$68.00
Chardonnay, Stags Leap 2021, Napa, CA	AVAILABLE OPTIONS \$18.00 \$72.00
Chardonnay, Sonoma-Cutrer 2022, Sonoma, CA	AVAILABLE OPTIONS \$16.00 \$64.00
Chardonnay, Chateau Montelena 2021, Napa, CA	\$112.00
Chardonnay, Rombauer Vineyards 2022, Carneros, CA	\$90.00
RED 30	
Pinot Noir, Sokol Blosser 2020, Willamette, OR	AVAILABLE OPTIONS \$17.00 \$68.00
Pinot Noir, Lyric by Etude 2020, Santa Barbara, CA	AVAILABLE OPTIONS \$14.00 \$56.00
Pinot Noir, Sanford 2021, Santa Rita Hills, CA	\$105.00
Pinot Noir, The Prisoner 2021, Sonoma, CA	\$120.00
Pinot Noir, Ken Wright 2022, Willamette, OR	\$95.00
Pinot Noir, Vincent Bachelet 2021, Bourgogne, Burgundy, FR	\$75.00
Chateauneuf-du-Pape, Domaine de Saint-Siffrein 2020, Rhone, FR	\$105.00
Carmenere, Marques de Casa Concha 2021, Peumo, CH	\$90.00
Sangiovese, Brancaia Chianti Classico 2020, Tuscany, IT	\$105.00
Barbaresco, Produttori del Barbaresco 2019, Piedmont, IT	\$115.00
Merlot, Frank Family Vineyards 2018, Napa Valley, CA	\$120.00
Merlot, Seven Hills 2021, Walla Walla Valley, WA	\$65.00
Merlot Blend, Chateau Greysac 2016, Bordeaux, FR	\$80.00

Zinfandel, Rombauer Vineyards 2020, CA	\$85.00
Rioja, Bodegas Ugalde Reserva 2017, Rioja, SP	\$85.00
Nebbiolo, Bruna Grimaldi Camilla 2019, Barolo, IT	\$125.00
Malbec, Terrazas de Los Andes 2020, Mendoza, ARG	AVAILABLE OPTIONS
	\$18.00
	\$72.00
Bordeaux, Grand Mayne 2012, Saint-Emilion Grand Cru, FR	\$255.00
Bordeaux, Bellefont Belcier 2018, Saint-Emilion Grand Cru, FR	\$195.00
Super Tuscan, Le Serre Nuove dell'Ornellaia 2019, Tuscany, IT	\$185.00
Cab Sauv, Emblem 2019, Napa, CA	AVAILABLE OPTIONS
	\$20.00
	\$80.00
Cab Sauv, Katherine Goldschmidt 2021, Alexander Valley, CA	AVAILABLE OPTIONS
	\$16.00
	\$64.00
Cab Sauv, Cain Cuvee NV12, Napa, CA	\$95.00
Cab Sauv, Pahlmeyer Jayson 2019, Napa, CA	\$155.00
Cab Sauv, Alexander Crown 2017, Alexander Valley, CA	\$145.00
Cab Sauv, Robert Mondavi Reserve 2018, Napa, CA	\$275.00
Cab Sauv, Chimney Rock 2019, Napa, CA	\$185.00
Cab Sauv, Heitz Cellar Lot C-91, 2021, Napa, CA	\$225.00
Shiraz/Cab, Penfolds Max's 2020, South Australia	\$70.00
Petit Syrah Blend, Hess Select Treo 2019, CA	AVAILABLE OPTIONS
	\$14.00
	\$56.00

CRAFT COCKTAILS 11

Fall Spiced Old Fashioned	\$16.00
old forester bourbon, pumpkin spice syrup, black walnut bitters	
Café Campari	\$16.00
brush creek gin, espresso infused campari, mr. black coffee liqueur	
Cucumber & Jalapeño Margarita	\$16.00
jalapeño infused herradura tequila, cucumber, blood orange liqueur	

Old Dog New Tricks	\$15.00
titos handmade vodka, fresh citrus, aperol, simple syrup, peychaud's bitters	
Rocky Mountain Hospitality	\$16.00
mile high spirits denver dry gin, sparkling wine, blackberry, sage, lemon	
Fire in the Hole	\$15.00
herradura tequila, lime juice, agave, house-made poblano infused grapefruit soda	
Strawberry & Mint Mule	\$16.00
strawberry & mint infused brush creek vodka, ginger beer, lime	
The Bee Keeper	\$16.00
laws original rye whiskey, lemon juice, aquafaba, house-made blueberry honey reduction	
Cold Brew Martini	\$18.00
mile high elevate vodka, cold brew coffee, amaro, mr. black coffee liqueur, cocoa bitters	
Mockingbird (Mocktail)	\$12.00
house infused blackberry sage syrup, verjus blanc, eggwhite, lemon juice	
Fresh Start (Mocktail)	\$8.00
house-made blueberry honey reduction, lime juice, ginger beer	

DRAFTS 4

Odell Lagerado Lager	\$8.00
Odell Mountain Standard IPA	\$8.00
Denver Beer Co. Golden Amber Lager	\$8.00
Great Divide Car Camper Hazy Pale Ale	\$8.00

CANS 6

Odell Hazer Tag Hazy IPA	\$7.00
Cerveceria Venga Mexican Lager	\$7.00
Colorado Cider Company Radl'ah Session Cider	\$7.00
Avery Brewing Co. White Rascal White Ale	\$7.00
Bud Light	\$7.00
Coors Light	\$7.00

DESSERT 4

Bread Pudding	\$13.00
brioche, salted caramel, à la mode	

Chocolate Peanut Butter Pie	\$12.00
pretzel crust, vanilla whipped cream	
Key Lime Pie	\$12.00
toasted meringue	
"Le Scoop" Sorbet	\$9.00
local flavors	

SMALL BITES 5

Crab Croquettes	\$9.00
lemon, chive, citrus aioli	
Truffle Fries	\$9.00
parmesan, poached egg mayo*	
BLT Deviled Eggs	\$9.00
peppered bacon, peppercorn aioli	
Blistered Shishito Peppers	\$9.00
citrus aioli, maldon salt	
Baked Oysters*	\$3.00
brie, shallot, chablis, parsley	

DRINK SPECIALS 2

\$3 Off Specialty Cocktails & Wine by The Glass

\$2 Off Beer on Tap

ENTRÉE 3

Wild Mushroom Bolognese	\$42.00
roasted wild mushrooms, rigatoni, parmesan, basil	
Scottish Salmon*	\$54.00
beluga lentils, soubise, lemon, fresh herbs, grilled broccolini	
Braised Wagyu	\$64.00
pommes puree, heirloom carrot, thick bacon, wild mushrooms, red wine jus	