

Brunch

STARTERS

TRUFFLE FLATBREAD

Grilled Naan, 3 Cheese, Prosciutto, Kale. 18

SHRIMP COCKTAIL

Four Jumbo Shrimp, House Made Cocktail Sauce, Fresh Guacamole. 26

BREAKFAST SLIDERS

Wagyu/Angus, Chorizo Caramelized Onions, Dijonaise, Quail Egg. 16

SIGNATURE DUNGENESS CRAB CAKES

with Spicy Herbed Remoulade. 21

ROYAL KALUGA CAVIAR SUPREME

Traditional Accoutrements for
Caviar with Corn Blinis.
1 oz for 75 | 2 oz for 140

LIGHT

AVOCADO TOAST

Prosciutto di Parma, Grilled Brioche, Soft Hen's Egg, Roasted Tomato Jam. 13

SMOKED SALMON BAGEL

Preserved Lemon Whipped Cream Cheese, Fried Capers, Roe. 15

SOUP & SALAD

SIGNATURE CREAM OF GREEN CHILE 8

COBB SALAD

Romaine, Iceberg, Spinach, Grilled Chicken, Apple Bacon, Tomatoes, Hard Boiled Egg, Blue Cheese. 15

CLASSIC CAESAR SALAD

Anchovy Dressing, Parmigiano, Focaccia Garlic Croutons, Confit Cherry Heirloom Tomatoes. 11

*ADD CHICKEN FOR A \$6 UPCHARGE

TACOS & SANDWICHES

 VEGETARIAN OPTIONS AVAILABLE

TENDERLOIN STEAK TACOS

Black Bean Puree, Radish, Jalapeno & Lime. 18

CUBANITO AHOGADO

Mojo Au Jus, Roasted Pork Carnitas, Black Forest Ham, Swiss Cheese, Pickles, Spicy Whole Grain Mustard. 14

CHILEAN SEA BASS TACOS

Chipotle Crème, Cabbage Salad, Pickled Red Onions. 18

CENTRAL BURGER

Half A Pound Angus Patty, Confit Pork Belly, Organic Baby Arugula, Tomato, Truffle Aioli. 16

LOBSTER TACOS

Beer Battered, Cheese Crust, Mango Jicama Pico de Gallo. 21

ROASTED TURKEY BREAST

Pancetta, Avocado, Lettuce, Tomato, Red Onion, Red Pepper Aioli, Wheatberry. 13

SIGNATURE DISHES

Food Allergy Notice. Please be advised that food prepared here may contain these ingredients or traces of these ingredients: Milk, Eggs, Wheat, Gluten, Peanuts, Soybeans, Tree Nuts, Fish and Shellfish. Please advise our staff of any food intolerances or allergies that you may have. **Food Preparation Notice.** Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.



ENTRÉE

HUITLACOCHÉ CREPES

with Bacon and Portobello, Blackened Chicken, Horsey Cream. Served with Papas Bravas. 15

SEAFOOD ENCHILADAS

Lobster, Shrimp and Crab, Pepperjack & Swiss Cheese, Green Chile Salsa. 21

STEAK AND EGGS (5 oz)

Grilled Petite Tenderloin, Pomme Frites, Local Eggs, Peppercorn Butter. 28

BELGIAN WAFFLES BENEDICT

Poached Eggs, Canadian Bacon, Maple Hollandaise. 15

CHILAQUILES MONTADOS

Salsa Verde, Cotija Cheese, Refried Black Beans, Sour Cream, Avocado. 13

OMELET STATION

with Roasted Papas Bravas. Add Bell Peppers, Cheddar, Crème Fraiche, Chives, Gruyere, Ham, Jalapeño, Pancetta, Pepper Jack, Spinach, Swiss, Wild Mushrooms. 10
Prosciutto +3, Truffle +3.

CHILEAN SEA BASS

Miso Marinated, Sweet Ginger Jasmine Rice and House Teriyaki. 45

COLORADO RACK OF LAMB

Citrus, Basil and Cabernet Marinated, Demi Glace, Daily Whipped Potatoes, House Vegetables. *MP

RIBEYE PRIME (16 OZ.)

Chipotle Lime Butter, Daily Whipped Potatoes and Seasoned Onion Strings, House Vegetables. 49
*ALSO AVAILABLE COCKTAIL STYLE WITH WARM TORTILLA, AVOCADO, SLICED JALAPEÑO, ONION, AND TOMATO

ON THE SWEET SIDE

CREPES SUZETTE

Grand Marnier Caramel, Orange Supremes, Vanilla Ice Cream. 15

PROFITEROLE

Vanilla Ice Cream and Chocolate Sauce. 9

SIDES

TWO LOCAL EGGS ANY STYLE 5

VANILLA BEAN PANCAKES 6

ROASTED FINGERLING PAPAS BRAVAS 7

BACON MAC & CHEESE 7

**POMME FRITES WITH GRATED
REGGIANO AND TRUFFLE 8**

 SIGNATURE DISHES • MP=MARKET PRICE