



We are "Colorado Proud" to feature the following products from our local Colorado purveyors.
 Chorizo sausage - Sara's Sausage - Loveland, Colorado
 Artisan brioche, sourdough and 7 grain wheat - Aspen Baking - Denver, Colorado
 Green Chilies - Pueblo, Colorado
 Giant flour tortillas - Ole Mexican - Denver, Colorado
 Goat Feta - Jumpin' Good Goat - Buena Vista, Colorado
 100% cage free/non GMO/free range eggs - Denver, Colorado

◆ • EGG DISHES • ◆

CLASSIC*	10	CHORIZO HASH*	12
Free range eggs, Toast & Co. potatoes, thick cut cherry wood smoked bacon, choice of artisan toast		Sara's Sausage spicy chorizo, baby Yukon potatoes, caramelized poblanos, onions and morita salsa, topped with 2 eggs any style, artisan toast or tortillas	
3 EGG OMELET	11	HUEVOS RANCHEROS*	13
Farm fresh eggs with choice of three fillings served with Toast & Co. potatoes, choice of artisan toast or our signature tortillas. Choose from chorizo, bacon, smoked salmon, roasted tomatoes, roasted poblanos, caramelized onions, red beans, Cotija cheese, Cheddar cheese or avocado		Flour and corn tortillas layered with red beans, Jack cheese, ranchero sauce, two eggs any style, pico de gallo and avocado cilantro drizzle	
STEAK & EGGS*	18	Add chorizo.....	3
Marinated beef tenderloin seared medium rare and drizzled with house chimichurri, two eggs any style, Toast & Co. potatoes and choice of toast		Add pulled pork.....	3
Add any Hollandaise.....	1	Add cherry wood smoked bacon	3
		TOFU SCRAMBLE (V)	11
		Firm silken tofu scrambled with your choice of ingredients, Toast & Co. potatoes, choice of artisan toast or our signature tortillas. Choose from chorizo, bacon, smoked salmon, roasted tomatoes, caramelized poblano peppers, caramelized onions, red beans, Cotija cheese, Cheddar cheese or avocado	

◆ • A TOAST TO HOLLANDAISE • ◆

All come with your choice of a side of Toast & Co. potatoes or beans.

CLASSIC BENNY*	13	VERDE BENNY*	14
Toasted English muffin, poached eggs, Canadian bacon, hollandaise		Tender pulled pork, flour and corn tortillas, jack cheese, poached eggs, green chili hollandaise, pico de gallo and Cotija cheese	
MED VEG BENNY* (V)	13	SMOKED SALMON BENNY*	14
Parmesan herb quinoa cakes, baby arugula, roasted tomatoes, poached egg, Beemster Gouda hollandaise, arugula pesto		House cured hot smoked salmon, toasted pumpernickel, marinated roasted tomatoes, poached eggs, lemon caper hollandaise, arugula pesto	

◆ • SANDWICHES • ◆

SALMON BAGEL	11	TOAST & CO. SLIDERS (V)	7
Open faced house cured smoked salmon on a toasted rye bagel smeared with cream cheese. Topped with heirloom tomato, pickled onion, lemon dill relish and fried capers		2 ea- Toasted English muffin, fried egg, American cheese	
CHUCK'S	9	BBA	9
Toasted Bavarian pretzel roll, scrambled eggs, crispy prosciutto and Swiss cheese		Cherry wood smoked thick cut bacon, bacon aioli, fried egg, arugula, roasted tomatoes, avocado on toasted telera roll	
Add Beemster Gouda sauce	1	THE TRADITIONAL*	8
CHORIZO TORTA	9	Toasted plain bagel with an over easy egg, Canadian bacon and American cheese	
Chorizo patty, scrambled eggs, queso fresco, jack cheese, chimichurri, morita salsa, toasted telera roll		BREAKFAST BURRITO	11
Add green chili hollandaise.....	1	Roasted pepper tortilla, scrambled eggs, spicy chorizo, Toast & Co. potatoes, red beans, Cheddar and Jack cheese	
		Smother it with our house green chili.....	3

◆ • GRIDDLE • ◆

CARAMELIZED PINEAPPLE PANCAKES (V).....11

Buttermilk pancakes, caramelized bananas and pineapple, crème anglaise

PANCAKES PANCAKES PANCAKES (V).....10

Pick one: Buttermilk, blueberry, chocolate chip, or peanut butter. Comes with 3 medium pancakes

AMARETTO FRENCH TOAST (V).....11

Griddled slices of house made banana bread, dipped in Amaretto custard, Chai spiced whipped mascarpone and candied pecans

BRIOCHE TOAST (V).....10

Griddled Aspen Baking thick sliced brioche dipped in cinnamon custard with Vermont maple syrup

PUMPKIN GINGER CAKES (V)10

Our signature pumpkin buttermilk pancakes topped with homemade caramel, candied pecans and ginger butter

◆ • LIGHTER ITEMS • ◆

ACAI BREAKFAST BOWL (V)(GF)10

Blended acai, Greek yogurt and bananas, fresh blueberries, granola, pomegranate seeds, coconut flakes, agave drizzle, matcha

QUINOA BREAKFAST BOWL* (GF).....10

Nutty quinoa blended with coconut milk, poached eggs, fresh pea sprouts, avocado, toasted almonds, pumpkin seeds, Jumpin' Good Goat Feta cheese

CONTINENTAL (V).....9

Homemade granola, vanilla yogurt, agave drizzle, ½ grapefruit brulee and choice of artisan toast

EASY BREAKFAST.....11

One egg any style, choice of artisan toast, mini fruit smoothie, seasonal jam and butter (Smoothie is only served as part of this complete plate. There are no exceptions.)

◆ • AFTER BREAKFAST • ◆

TOASTED CIABATTA CUBANO14

Tender pulled pork, black forest ham, bread and butter pickles, dijon mayo and Swiss cheese with polenta fries

WOOD FIRED VEGGIE FLATBREAD (V)..... 13

Roasted pepper hummus, eggplant fritter, roasted tomatoes, micro greens and avocado with chimichurri drizzle and polenta fries

TOASTED CIABATTA BLTA 13

Smoked bacon, herbed mayo, roasted tomatoes, micro greens and avocado with polenta fries

SIMPLE SAMMY 13

Thinly sliced prosciutto, cream cheese, heirloom tomato and arugula on a lightly toasted French baguette

◆ • EXTRAS • ◆

BREAKFAST MEATS3

Cherry wood smoked bacon, chorizo patty, Canadian bacon, crispy prosciutto, smoked pulled pork, house smoked salmon

SERIOUSLY GOOD RED BEANS 3

ASPEN BAKING RYE TOAST 2

ASPEN BAKING SOURDOUGH TOAST 2

ASPEN BAKING BRIOCHE TOAST 2

ASPEN BAKING 7 GRAIN WHEAT TOAST 2

SIDE OF FRUIT 3

TOAST & CO. POTATOES 3

GRAPEFRUIT BRULEE..... 3

THE BAKE SHOP

ASK YOUR SERVER ABOUT OUR DAILY SELECTION OF FRESH PASTRIES

*Consuming raw or undercooked proteins increases the risk of foodborne illness