

# THE NICKEL

## BRUNCH SATURDAY & SUNDAY 7AM-1PM

### TO START

HOUSE MADE SEASONAL POP-TART	10	NICKEL SALAD MIXED GREENS + BLUE CHEESE + PICKLED RED ONION + CANDIED WALNUTS + LEMON VINAIGRETTE	12
CHARCUTERIE BOARD CHEF SELECT THREE MEATS + THREE CHEESES + DRIED FRUIT + PICKLED JAM + PICKLES	24	POACHED PEAR SALAD POACHED PEARS + FENNEL + ZUZU VINAIGRETTE	12

### BRUNCH PLATES

RASPBERRY CHIA GREEK YOGURT GRANOLA	12
PEANUT BUTTER COCONUT OATS BANANAS + BACON CRUMBLES	12
AVOCADO TOAST PICKLED RED ONION + EVERYTHING SPICE	16
BANANA BREAD FRENCH TOAST BRULEED BANANAS + CANDIED WALNUTS + PEANUT BUTTER DRIZZLE	15
WESTERN OMELET* HAM + GREEN ONION + BELL PEPPER + WHITE CHEDDAR + ROASTED POTATOES + CHOICE OF TOAST	19
EGG WHITE OMELET* ROASTED TOMATOES + SPINACH + GOAT CHEESE + ROASTED POTATOES + CHOICE OF TOAST	21
BREAKFAST BURRITO* BACON + ROASTED POTATOES + EGGS + ONION + PEPPERS + CHEDDAR CHEESE + FRIED CILANTRO	15
TWO EGGS ANY STYLE* CHOICE OF BACON OR PLANT BASED SAUSAGE LINK + RED SKIN POTATO + CHOICE OF TOAST	18
COLORADO BENEDICT* GREEN CHILI HOLLANDAISE + CRISPY SPECK + HASHBROWNS	21
IPA CHICKEN AND WAFFLES IPA BRINED FRIED CHICKEN + BELGIUM WAFFLE	18
SHRIMP & GRITS CAJUN SHRIMP + CHEESY GRITS + ANDOUILLE SAUSAGE	19
SHORT RIB BURGER FRENCH FRIES + LETTUCE + TOMATO + ONION + PICKLE	20
MONTE CRISTO HAM + SWISS + BASIL RASPBERRY JAM + FRIES	18

### BRUNCH SIDES



ONE EGG ANY STYLE*	6
BACON	6
PLANT BASED SAUSAGE	7
TURKEY SAUSAGE	7
SLICED AVOCADO	5
ROASTED POTATOES	5
TOAST 9 GRAIN, SOURDOUGH, ENGLISH MUFFIN, GLUTEN FREE	4



### COFFEE & TEA

CODA DRIP COFFEE	5
ESPRESSO	4
CAPPUCCINO OR LATTE ADD FLAVOR +.50	6
CHAI	6

### COCKTAILS

MIMOSA ORANGE, GRAPEFRUIT, OR CRANBERRY + BRUT	12
ROSÉ LEMONADE ROSÉ + LEMON JUICE + SIMPLE SYRUP	12
BLOODY MARY HOUSEMADE BLOODY MARY MIX + MELL VODKA	14
SNOW DAY SCREWBALL PEANUT BUTTER WHISKEY + KHALÚA + HALF & HALF + BROWNIE	16
COCONUT BLISS COCONUT RUM + DISARONNO + PINEAPPLE	12
SEASONAL ESPRESSO MARTINI ABSOLUT VANILLA VODKA + BAILEY'S + KHALUA + SEASONAL PUREE	16

\*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATIONS, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PLEASE CONTACT OUR PRIVATE DINING AND SALES COORDINATOR, BELLE, TO BOOK YOUR PRIVATE EVENT.  
EMAIL bMorales@HOTELTEATRO.COM OR CALL 303-228-1117.

PARTIES OF 7 OR MORE WILL BE SUBJECT TO 20% GRATUITY

OUR BRUNCH MENU WAS PROUDLY PREPARED FOR YOU BY OUR SOUS CHEF

ESMER GONZALES