

mood for breakfast?

sweets

pulled pork benedict

Pork Shoulder, Soft Poached Eggs & Chillies on a House English Muffin 13

corned beef hash

Potato, Caramelized Onions, Roasted Bell Peppers & 2 Fried Eggs 14

breakfast burrito

Flour Tortilla, Scrambled Eggs, Chorizo, House Salsa Verde and Ranchero Sauce 12

house smoked scottish salmon plate

House Bagel and Traditional Garnishes 16

huevos rancheros

La Roca Tortillas, Chorizo, Black Beans, Salsa Verde, Soft Poached Eggs & Sour Cream 14

monkey bread

Warm with Pecans & Caramel 10

belgian waffle

Fresh Berries and 100% Vermont Maple Syrup 12

lemon ricotta pancake Lemon Curd & Blueberry Coulis 12



classic buttermilk pancakes 9

100% Vermont Maple Syrup
add

Bananas 2 / Berries 3 / Chocolate Chips 2

*all eggs below served with
crispy breakfast potatoes & toast*



wild mushroom omelet

Ricotta, Spinach & Fresh Herbs 16

irving's scrambled eggs

Smoked Salmon & Caramelized Onions 14

california fresh omelet

Egg Whites, Goat Cheese, Avocado & Tomato 15

farmer's omelet

Caramelized Onions, Bacon, Crispy Potatoes & Cheddar served in a Skillet 13

create your own three egg omelet 12

choice of 2

Cheddar, Goat Cheese, Swiss, Caramelized Onions, Fine Herbs, Bacon, Tomato, Mushroom, Green Chiles

additional items +2

*omelets may be ordered egg whites only +2
eggs are from Colorado cage free chickens*

substitute berries +5

bb's health square

pick any 3 / \$12

oatmeal	mixed berries	fresh bananas
granola	dried fruits	agave nectar
greek yogurt	toasted nuts	100% vermont maple syrup
cottage cheese	palisade peach preserves	raw honey

additional items +2

mixed berry smoothie 7

sides

2 eggs any style 6 /
nueske's smoked bacon 5 / breakfast sausage 4 /
crispy potatoes 3 / mixed berries 8

daily baked goods from bb's stone oven

english muffin w/ sweet cream butter & preserves 3
bb's bagel & cream cheese 4
white, wheat or rye toast 2

mood for lunch? for the table

calamari
Sweet Chili Aioli 15

hummus
Crudite and House Pita 12

baked spinach and goat cheese
Tomato Jam, House Pita 12

soups and salads

seasonal soup 6/9

matzo ball soup 10

beef chili
housemade cornbread 14

pulled chicken and cherry salad
Plumped Cherries, Sliced Apple
& Thyme Vinaigrette 17

classic greek salad
Romaine, Kalamata Olives, Cucumbers,
Tomatoes, Feta & Oregano Vinaigrette 14

roasted beets
Arugula, Whipped Avalanche Goat Cheese,
Spiced Walnuts & Champagne Vinaigrette 14

add to salads above
Steak 8 Chicken 6 Salmon 8

pizza

wild mushroom
Fresh Herbs 15

classic margherita
San Marzano Tomato and Basil 12

house sausage
Oregano 14

Session Lager, Hood River OR 4

sides

kettle chips 4

cole slaw 3

side salad 5

brunch/
dinner / après / lounge

lobs
kitchen

sandwiches

*served with choice of kettle chips,
cole slaw or green salad*

turkey club
House Bacon, Avocado, Lettuce & Tomato
on Toasted Country White 15
Kolsch, Steamworks Brewery, Durango CO 5

meatloaf sandwich
Chipotle BBQ & Cole Slaw on a Sesame Bun 15
Samuel Adams Boston Lager, Boston MA 5

cubano
Pulled Pork, Prociutto, Dijon Mustard,
Gruyere, & House Pickles on a Country White 16
Red Rocket Ale (22 oz), Healdsburg CA 10

the bb burger
Classic Beef Burger with Cheddar,
Lettuce, Tomato & Onion on a Sesame Roll 14
add pulled pork, bacon, danish bleu or avocado +2
Inversion IPA, Portland OR 6

aspen croque
Roast Turkey, Béchamel & Melted Gruyere
on Toasted Country White 14
crouque madame +2
Barney Flats Oatmeal Stout, Boonville CA 6

rueben
Corned Beef, Saurkraut
& Russian Dressing on Rye 15
Fat Tire, Fort Collins CO 6



open faced lobster blt
Maine Lobster, Toasted Brioche,
Bacon, Lettuce and Tomato 20
Boont Amber Ale, Boonville CA 6

all sandwich breads and rolls are made in house

Please let your server know of any allergies or other dietary restrictions
Suggested gratuity of 20% added to parties of six or more

juicy start

squeezed and blended fresh



orange juice 5

grapefruit juice 5

mixed berry smoothie 7

kick start

bb's bloody mary Skyy Vodka 10

blt bloody mary Skyy Vodka 12

mimosa with fresh oj 10

bellini with house peach preserves 11

powder day cure all 11

Canton Ginger Liqueur, Fresh Lemon Juice
& Twisted Pine Blond Ale

bubbles

Jeio, Prosecco, Veneto

Piper Heidsieck, Champagne, France



whites

Mezzacorona, Pinot Grigio, Trentino, Italy

Brancott, Sauvignon Blanc, Marlborough, New Zealand

BR Cohn, Chardonnay, "Silver Label," Sanoma, California

Kesseler, Reisling, Rheingau, Germany

Domaine Cadette, Chardonnay, Burgundy, France

Groth, Chardonnay, Napa Valley, California

reds

DeLoach, Pinot Noir, Sonoma, California

Chateau Les Rosiers, Bordeaux, France

Dona Paula, Malbec, "Estate," Mendoza, Argentina

Louis Latour, Pinot Noir, Burgundy, France

Genesis, Cabernet, Columbia Valley, Washington

Margerum, 'M5', Syrah, Santa Barbara, California

Charles Krug, Cabernet, "Yountville," Napa, California

Draught--

Ask server for suggested pairings

Shiner Bock, Shiner TX 6

Trumer Pilsner, Berkeley CA 6

Bridgeport IPA, Portland OR 6

Black Butte Porter, Portland OR 6

Hacker Pschorr (Weiss), Munich 6

Blonde Ale, Twisted Pine, Boulder, CO 6

Can--

Colorado Kolsch, Durango CO 5

from the barista

illy fresh roasted coffee 3.50

selection of teas 4

espresso 4

double espresso 6

cappuccino 5

macchiato 4

latte 5

mocha 6



extra shot of espresso +2

hot chocolate 6

add an extra shot of adult fun 8

bailey's, jameson, kahlua, frangelico
diSaronna, gran marnier, sambucca

vintage **glass**

2009 8

N.V. 17

2010 8

2009 9

2009 11

2009 12

2009 15

2008 17

2008 9

2009 9

2010 10

2008 12

2007 13

2007 15

2008 18

Bottle--See menu for more offerings & pairings

Session Lager, Hood River OR 4

Coors Light, Golden CO 4

Corona, Mexico 5

Blue Moon Belgian White, Golden CO 5

Sam Adams, Boston Lager, MA 5

Stella Artois, Belgium 6

Fat Tire, Fort Collins CO 6

Inversion IPA, Bend OR 6

Boont Amber Ale, Boonville CA 6

Barny Flats Oatmeal Stout, Boonville CA 6

Beck's, Germany - Non Alcoholic 5

beer