

INNSIDER

BAR & GRILL

BREAKFAST MENU

DINE-IN and TO-GO MENU
Please Call 303-985-4897
Hours 6 AM-11AM

Drinks \$3: Coffee Milk Iced Tea Raspberry Tea Coke Diet Coke Sprite Root Beer Mr. Pibb
Orange Lemonade Arnold Palmer

Drinks \$4: Orange Juice Apple Juice Cranberry Juice

SPECIALTIES

PANCAKES

Griddled pancakes topped with butter and served with warm syrup. \$10
Add blueberries for \$1 more.

HUEVOS RANCHEROS*

Two eggs cooked any style and set atop seasoned beans, tortilla and breakfast potatoes. Smothered in chili sauce, tangy cheeses and crispy tortilla strips. \$11

SUNRISE SANDWICH*

Two eggs any style, Cheddar cheese and choice of meat on an English muffin. Served with breakfast potatoes. \$10

TRADITIONAL FRENCH TOAST

Two slices of thick cut bread battered and grilled to a golden brown. \$10

HAM AND EGGS*

A 5 oz. grilled ham steak served with two eggs any style. \$10

BUILD A BREAKFAST

Choose your eggs, meat and a side. Perfect! \$12

HOTEL FAVORITES

INNJOYABLE BREAKFAST*

Two eggs any style served with breakfast potatoes, choice of meat and toast. \$10.5

MORNING BREAKFAST BURRITO

Two eggs scrambled with onion, peppers, bacon, breakfast potatoes and shredded cheese stuffed into a warm flour tortilla. \$11

TAILOR MADE 3 EGG OMELET

Made with your choice of sausage, ham, bacon, Cheddar cheese, Swiss cheese, peppers, onions, tomatoes, mushrooms, spinach served with breakfast potatoes and toast. \$11

SIDES

Fruit \$6 Bacon \$6 Sausage \$6 Toast \$3 Breakfast Potatoes \$4.5 Extra Egg* \$2.5

*These items may be served raw or under cooked or contain raw or under cooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



KIDS EAT FREE MENU

DINE-IN and TO-GO MENU

Please Call 303-985-4897

Hours 6 AM-11AM

**KIDS
BREAKFAST
\$3.89**

Each Meal includes choice of orange juice or milk.

Buttermilk pancakes with bacon

Eggs with bacon and toast*

Fresh fruit and yogurt

Cereal with milk and fresh fruit

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KIDS EAT FREE MENU

DINE-IN and TO-GO MENU
Please Call 303-985-4897
Hours 11AM-1PM and 4PM-10PM

KIDS MEALS

LUNCH AND DINNER

\$4.89

Each Meal includes an individual wrapped treat and choice of milk or soft drink.

Grilled cheese with fresh fruit

Cup of Mac & cheese with veggies

2 Chicken fingers with fries

1/3 lb. Cheeseburger with fries

INSIDER

BAR & GRILL

LUNCH AND DINNER MENU

DINE-IN and TO-GO MENU
Please Call 303-985-4897
Hours 11AM-1PM and 4PM-10PM
Breakfast Menu also available from 6AM-11AM

Drinks \$3: Iced Tea Raspberry Tea Coke Diet Coke Sprite Root Beer Mr. Pibb Orange
Lemonade Arnold Palmer

SOUPS

Insider White Bean Chicken Chili

A flavorful bowl of homemade chili with white beans and chicken. Bowl \$6, Cup \$4

SALADS/APPETIZERS

GRILLED SIRLOIN SALAD

Sliced grilled sirloin served over mixed greens tossed with a balsamic vinaigrette. Topped with bleu cheese, tomatoes, red onion and served with grilled Ciabatta. \$15

COBB SALAD

Mixed greens, grilled chicken, bacon, tomato, cucumber, red onion, chopped egg, crumbled blue cheese with blue cheese dressing. \$13

CAESAR SALAD*

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing, served with grilled Ciabatta. \$8

Add grilled chicken \$3 steak \$4 shrimp \$4

NACHOS*

Plate full of tri-colored chips covered with melted Cheddar cheese, tomatoes, jalapenos, black olives, and sour cream. Served with a side of Salsa. \$12

Add grilled chicken \$3 steak \$4

QUESADILLAS

Peppers, onions, and a blend of melted cheeses in a buttery grilled tortilla. Served with salsa and sour cream \$10.00

Add grilled chicken \$3 steak \$4 shrimp \$4

FISH TACOS

Grilled Cod, shredded cabbage, fresh pico de gallo and a zesty cilantro lime sauce served on warm flour tortillas. \$12

BUFFALO CHICKEN WINGS

Your Choice of Buffalo Coca-Cola BBQ Honey Siracha
Served with blue cheese, carrots, celery and pub chips. \$12

Chicken Strips

Tender chicken breast battered and fried to a golden brown. Choice of Honey mustard or BBQ sauce. Served with Pub Chips. \$12

BURGERS AND SANDWICHES

(Accompanied with your choice of pub chips fries onion rings)

CALIFORNIA CLUB

Triple decker sandwich layered with swiss cheese, oven roasted turkey, crispy bacon, tomato and avocado. \$13

BUILD A BURGER

8 oz. of charbroiled Angus seasoned and topped with lettuce, tomato, pickles and red onion. \$12
\$.75 each topping

Cheddar Bacon Jalapeno peppers

Swiss Guacamole Grilled onions

Pepper Jack Pico de gallo BBQ sauce

American Sautéed Mushrooms Ranch Dressing

TUSCAN CHICKEN SANDWICH

Marinated chicken breast, grilled and topped with provolone, roasted red peppers, crisp greens and sliced tomato. Served on grilled Ciabatta with pesto mayonnaise. \$12

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SPECIALTIES

Ale Braised Brisket Sandwich □

Slow cooked Angus beef brisket covered with melted Provolone. Served with creamy horseradish and spicy beer mustard. \$14

Reuben □

The perfect blend of thinly sliced corn beef, Swiss cheese, sauerkraut and thousand islands dressing on toasted rye. \$13

Monte Cristo □

A delightful blend of ham, turkey and American and Swiss cheeses on wheat bread, lightly battered and fried to a golden brown. Served with raspberry preserves. \$13

Veggie Burger □

A hearty patty made from Quinoa, brown rice, mushrooms, roasted vegetables and legume. Served with avocado, roasted Pepper Jack and traditional burger garnishes. \$13

STEAKS AND PASTA

Pasta items include a side salad. All other items in this section include mash potatoes and today's vegetable.

Angus Ribeye □

Dry aged 12 oz. ribeye steak with Café Butter and Merlot Demi. \$29

Slow Cooked Ribs □

Slow cooked for 6 hours. Melt in your mouth tender ribs with your choice of one of 3 types. Traditional house BBQ, Korean or Ancho Chile - Citrus. Full Rack \$22 Half Rack \$14

Top Sirloin □

10 oz baseball cut sirloin with Café Butter and Merlot–Mushroom Demi. \$24

Chicken Fried Steak □

Home style chicken fried steak served with country white gravy. \$15

Shrimp Scampi Penne* □

Penne pasta tossed with garlic, white wine, butter, and a touch of lemon. Topped with grilled shrimp, charred tomatoes, shaved Parmesan and served with grilled Ciabatta. \$16

Fettucine with Asparagus and Grilled Lemon Chicken □

A bowl of fettucine with a Grilled Chicken breast and Asparagus covered with a lemon rosemary cream sauce. \$15

Cheese Ravioli with Italian Sausage □

Cheese Raviolis covered in a Spicy Arrabiata Sauce and Parmesan cheese blend. \$15

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