

¡Susanna's Comfort Cuisine!

SUNDAY BRUNCH MENU

Downtown's Best - \$14

Half of a from scratch Belgian waffle, topped with strawberry whipped cream and fresh berries.

Served with 2 eggs, your style, and 2 strips of bacon.

Upgrade to a whole waffle and Gone Bananas toppings - +5

Downtown Gone Bananas (whole waffle) - \$14

Topped with: Caramelized bananas with a touch of sea salt, fresh berries, chocolate chips, vanilla bean ice cream, strawberry whipped cream, and chopped toasted pecans.

Upgrade to Downtown's Best with eggs & bacon - +5

Downtown's Bestie - \$14

1 slice of french toast (The Sourdough Boulangerie's white bread), topped with almond whipped cream, crushed almonds, and fresh berries. Served with 2 eggs, your style, and 2 strips of bacon.

Bananas Ooo LaLa - \$16

1 slice of french toast topped with Gone Bananas toppings. Served with 2 eggs, your style, and 2 strips of bacon.

SCC's Steele City Street Spuds! - \$13

Mt. Elbert breakfast potatoes covered in Cuban pork green chili. Topped with shredded Monterey jack & cheddar, and 2 eggs (your style).

Pikes Peak Brunch Loaded Spuds - \$12

Mt. Elbert breakfast potatoes sauteed with chorizo and topped with melted cheddar, crumbled bacon, fresh avocado, and salsa sour cream.

Add 2 eggs, your style - \$4

Ben's Biker Breakfast - \$13

2 eggs (your style), 2 strips of bacon, Mt. Elbert breakfast potatoes, and choice of the Sourdough Boulangerie's marbled rye, white or sourdough (+\$1.00) toast, or a biscuit.

Sabor's Scramble - \$13

Eggs, chorizo, diced onions & bell peppers, and Swiss & cheddar cheeses. Served with Mt. Elbert breakfast potatoes & your choice of toast or a biscuit.

Mt. Elbert breakfast potatoes are freshly diced into small cubes, then deep fried.

Gluten-free toast can be substituted on any dish. - \$2

Austyn's Steak & Eggs - \$20

Petit filet, crusted with whisky peppercorns, and pan-seared medium. Comes with 2 eggs, your style, and choice of toast or biscuit.

The Diego Rivera - \$14

Giant red flour tortilla filled with eggs, bacon, potatoes, diced onions & bell peppers, and Monterey jack & cheddar cheeses. Smothered with Cuban pork green chili. Sprinkled with queso fresco.

The Nevada Ave. Sammie - \$14

Choose from a white, marbled rye or sourdough (+\$1.00). Filled with scrambled egg, cheddar cheese, bacon strips, fresh avocado, and yum yum sauce. Served with Mt. Elbert breakfast potatoes.

Denoyr's Omelet - \$13

Filled with diced bacon, bell peppers & onions. Topped with melted Swiss cheese. Served with Mt. Elbert breakfast potatoes and your choice of toast or a biscuit.

The Taos Omelet - \$15

Your choice of Cuban pork, Chimayo beef, OR crumbled chorizo mixed with sauteed onions and scrambled eggs. Topped with melted cheddar cheese, Cuban pork green chili, and queso fresco. Served with Mt. Elbert breakfast potatoes and flour tortillas.

Shook's Run Mac and Cheese - \$13

Elbow macaroni tossed in a rich cream sauce with cheddar, Swiss and parmesan cheeses. Topped with crumbled bacon and chopped scallions.

Talon's Coconut Stir Fry - \$13

Gluten-free friendly. Saffron rice, steamed broccoli, carrots, celery, diced bell peppers & red onions. All tossed with coconut milk. Finished with chopped scallions.

Add Bistro Chicken Thigh - \$4. Add Sesame Tofu - \$5. Add Pistachio Salmon - \$7. Add Shrimp - \$10.

SCC SIDES

Cuban pork green chile - \$3, Mt. Elbert breakfast potatoes - \$4,
2 eggs, your style - \$4, 2 strips of, bacon - \$3, 1 pork breakfast sausage link - \$2, fresh avocado - \$2,
side of toast or biscuit - \$2, (+1.00 for sourdough)
½ Belgian waffle - \$3, 1 slice of french toast - \$5, Shawn's giant cinnamon roll - \$5

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Gluten-free toast can be substituted on any dish. - \$2

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Brunch Beverages

Barista Espresso's, locally roasted, fresh drip coffee - \$3

OJ, Apple Juice, Milk, Sodas - \$2

Brunch Cocktails

Bloody Mary - \$9

Our hand-prepared classic vodka Bloody Mary with 1350's Minuteman Vodka

Red Snapper - \$9

A variation on the above recipe with 1350's Wingman Gin

Mimosa - \$8

Fresh-squeezed orange juice with chilled sparkling wine

Aperol Spritz - \$8

Bubbly Prosecco with Aperol and club soda, and an orange slice

Lime or Orange Margarita - \$9

Ben's margarita with fresh-squeezed lime or orange

Michelada - \$7

Classic refreshing Mexico City recipe: lime, hot sauce and seasonings, mixed with Mexican lager. With or without tomato juice.

Pomelomosa - \$7

Features tequila with lime and grapefruit juice, topped with a radler grapefruit beer