¡Susanna's Comfort Cuisine!

BRUNCH MENU

Sunday, 9:00am to 1:00pm

Downtown's Best - \$14

Half a Belgian waffle, topped with strawberry whipped cream, & fresh berries. Served with 2 eggs, your style, and 2 strips of bacon. Upgrade to Gone Bananas toppings - +5

Downtown Gone Bananas - \$14

Whole Belgian waffle, topped w<mark>ith: Caramelized bananas with a touch</mark> 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

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

Mt. Elbert breakf<mark>ast potatoes covered in Cuban pork green chili. Topped with shredded Monterey jack & cheddar, and 2 eggs (your style).</mark>

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 pumpernickel or white toast, or a croissant.

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 croissant.

Shawn's giant cinnamon rolls - \$5

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Sunday, 9:00am to 1:00pm

<u>The Diego Rivera</u> - \$14

Giant 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.

<u> The Nevada Ave. Sammie</u> - \$14

Choose from a croissant, white, or pumpernickel bread. Filled with scrambled egg, cheddar, bacon strips, avocado crema, and Sriracha mayo. Served with Mt. Elbert breakfast potatoes.

<u>Denvyr's Omelet</u> - \$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 croissant.

FTW Brunch Tacos! - \$15

3 flour tortillas, topped with avocado crema.

Your choice of Cuban pork <u>or</u> Chimayo beef, mixed with scrambled eggs. Sprinkled with diced red onions and queso fresco. Served with a side of Rioja salsa and poquito breakfast spuds (sauteed with chorizo and topped with melted cheddar).

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.

<u>Lex's El Pueblo Mac - \$16</u>

Our famous Mac, blended with Pueblo green chili. Topped with queso fresco, crumbled bacon, and chopped scallions.

SCC SIDES

Cuban pork green chile - \$3, Mt. Elbert breakfast potatoes - \$4, 2 eggs, your style - \$4, 2 strips of, bacon - \$3, fresh avocado - \$2, side of toast or croissant - \$2, ½ Belgian waffle - \$3

¡Susanna's Comfort Cuisine! <u>Brunch Beverages</u>

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