

¡Susanna's Comfort Cuisine!

SUNDAY BRUNCH MENU

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 (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 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.

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 croissant.

The Diego Rivera - \$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.

The Nevada Ave. Sammie - \$14

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

Denvyr'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 croissant.

FTW Brunch Tacos! - \$15

3 flour tortillas, topped with avocado crema.

Your choice of Cuban pork, Chimayo beef, or crumbled bacon 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.

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, fresh avocado - \$2, side of toast or croissant - \$2,

½ Belgian waffle - \$3, 1 slice of french toast - \$5, Shawn's giant cinnamon roll - \$5

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

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