# ¡Susanna's Comfort Cuisine! BRUXCH MEXU

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: Carame</mark>lized banan<mark>as 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

#### 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. Comes with 2 eggs, your style, and 2 strips of bacon.

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

Mt. Elbe<mark>rt breakfast potatoes covered</mark> in Cuban pork green chili. <mark>Topped with shredd</mark>ed Monterey jack & cheddar, and 2 eggs (your style).

### <u>Pikes Peak Brunch Loaded Spuds - \$12</u>

Mt. Elbert breakf<mark>ast potatoes sauteed with chorizo and topped with melted cheddar,</mark> 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.

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# <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.

#### The Nevada Ave. Sammie - \$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>Talon's Coconut Stir Fry</u> - \$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.

#### <u>SCC SIDES</u>

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

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