

★ ELIZABETH KITCHEN + BAR



weekend brunch

If you use a credit card, we will charge an additional 2% to help offset processing costs. This amount is not more than what we pay in fees. We do not surcharge debit cards.

served saturday and sundays from 10am to 2pm

Elizabeth Breakfast *

2 eggs any style, breakfast potatoes, choice of sausage or bacon, choice of white, wheat or sourdough toast.

14.50

add green chili cup for \$2

Campfire Cakes *

4 buttermilk pancakes, choice of sausage or bacon served with country syrup and butter

add 2 eggs any style or fresh seasonal fruit for \$2

Farmhouse Skillet *

2 eggs any style, breakfast potatoes, sausage, onions, and bell peppers. choice of biscuit, white, wheat or sourdough toast.

14.50

add colorado green chili for \$2

Morning Chicken *

hand breaded chicken fried chicken breast with country sausage white gravy, 2 eggs any style, breakfast potatoes

14.50

Sunrise Sandwich *

2 eggs any style, bacon or sausage, cheddar cheese served on white, wheat or sourdough toast with seasonal fruit bowl

13.50

Grandma's Biscuits and Gravy *

2 buttermilk biscuits smothered with country sausage white gravy, breakfast potatoes

add 2 eggs any style for \$2

Farmhouse Parfait

seasonal fruit selection with granola and greek vanilla yogurt

9.50

Steak and Eggs *

12oz ribeye, 2 eggs any style, choice of toast 31.50

Chicken and Waffles *

beer battered country fried chicken, buttermilk waffles, butter, syrup and fruit cup

18.50

add 2 eggs any style or breakfast potatoes for \$2

Buttermilk Waffles *

buttermilk waffles, syrup, butter, choice of sausage or bacon

14.50

add 2 eggs any style, fresh fruit or breakfast potatoes

famous brunch drinks

bloody mary bar

vodka, seasoned tomato juice with your choice of garnish 8.50

mimosa

champagne with orange or pineapple juice 6.50

screwdriver

orange juice with vodka or tequilla 7.00

red sangria

red wine, orange juice, and fresh fruit 9.00

orange spritzer

vodka, orange juice, ginger beer, lemon juice 8.00

michelada

modelo beer, seasoned tomato juice on ice 8.00

A service gratuity of 18% will be added to parties of 6 or more.

starters

Farm Veggie Tray

8.50

selected fresh vegetables. choice of hummus or ranch

Elizabeth Nachos

11.50

tortilla chips, queso sauce, warm fire roasted salsa, guacamole, jalapenos, chives, cilantro and sour cream. grilled beef tips or grilled chicken for \$3 extra

Mountain Pretzel

9.50

fried and salted bavarian pretzel with choice of queso or mustard gioli

Fried Mushrooms

9.50

5 large breaded fresh mushrooms. choice of ranch or boom boom sauce

Cheezy Sticks

9.50

6 breaded fried mozarella. choice of marinara, ranch or boom boom sauce

Rocky Mountain Oysters

18.50

battered fried. choice of ranch or boom boom sauce

salads

Town Salad

9.50

romaine mix, tomato, purple cabbage, cucumbers, red onion, shredded cheese and croutons. choice of ranch, italian, honey mustard or blue cheese add grilled chicken for \$4. available in 1/2 order

Brunch Salad

10.50

romaine mix, fresh strawberries, oats, bacon, hard boiled egg with vinaigrette dressing

sweets

Classic Cheesecake

8.50

choice of fresh strawberries or cherry topping

Ice Cream Bowl

8.00

choice of chocolate sauce, or seasonal fresh fruit

beverages

Soda

2.50

pepsi products

2.00

Coffee or Tea

2.00

Milk

2.00

choose whole or chocolate

Fresh Juice

3.50

orange, pineapple or cranberry

sandwiches

choice of fries or kettle chips. substitute onion rings, side salad, or toasted gluten free bun \$2. lettuce wrap available

Elizabeth Burger *

15.50

1/2 lb locally sourced ground chuck beef pork belly, lettuce, tomato and onion served on signature toasted bun with our famous burger sauce and pickle spear.

add cheddar, swiss or pepper jack cheese for \$1. add onion ring, grilled mushrooms, bacon, guacamole, jalapeños, or fried egg for \$2. double patty for \$4 extra

Mushroom Swiss Burger *

17.50

1/2 lb locally sourced ground chuck beef pork belly, swiss cheese and grilled mushrooms, on signature toasted bun.

Green Chili Burger *

17.50

1/2 lb locally sourced ground chuck beef pork belly, smothered in green chili, chopped red onions, shredded cheddar cheese on 1/2 toasted bun

Country Chicken Sandwich

15.50

seasoned grilled or fried chicken breast, lettuce, tomato and mustard aioli on signature toasted bun.

Buffalo Chicken Sandwich

16.50

grilled chicken breast, medium buffalo sauce, on signature toasted bun. add cheddar, swiss or pepper jack for \$1.

Island Chicken Sandwich

17.50

seasoned grilled chicken breast, spiced teriyaki sauce, grilled pineapple slice on toasted signature bun.

Elizabeth BLT *

14.50

bacon, lettuce, tomato, boom boom sauce, on texas toast. add guacamole, cheddar, pepperjack or swiss for \$1. top with onion ring, grilled mushrooms, bacon, jalapeños, or fried egg for \$2.

plates

Chicken Tenders

15.50

hand breaded fried chicken breast tenders. choice of fries or kettle chips. substitute onion rings, garlic mashed potatoes or baked potato or side salad for \$2 extra

Fish & Chips

18.50

two hand beer battered fried cod fillets with house-made tartar sauce and lemon slice. choice of fries or kettle chips. substitute onion rings or side salad for \$2

Buffalo Bill Wings

14.50

8 bone in wings served with carrots and celery. choose from naked, buffalo hot, buffalo medium, garlic parmesan, boom boom sauce or carolina style tangy BBQ

add fries for \$4 or onion rings for \$5, double order \$24