



10am until 2pm

Breakfast Entrees

EATS

Nashville Hot Chicken 'N Waffles 15

Two Nashville Hot hand breaded fresh chicken tenders served with a Belgian waffle, hot honey butter and syrup (or choose it served without the heat)

Lemon Ricotta Berry Waffles

Belgian waffle topped with whipped lemon ricotta and housemade berry jam

Fish 'N Grits 16

404 beer battered, fried fish served atop a heap of cheesy grits served with Buffalo sauce and scallio

Benedict Burger 17

Premium Angus burger* (or 2 smashed patties), poached egg*, bacon & hollandaise sauce served with potatoes

Breakfast Burrito (or Bowl) 15

Scrambled eags*. Potatoes, cheese. Smothered optional (green chili or salsa) Add protein +2 (bacon or sausage)

Vegan Breakfast Burrito (or Bowl) 15

Scrambled tofu, potatoes, yearn cheese, peppers and onions. Smothered optional (yearn green chili or salsa) Add sauteed Mushrooms +2

404 Classic Breakfast

2 eggs* any style with choice of potatoes, and toast. Add protein +2 (bacon or sausage)

Biscuits and Gravy 12

Buttermilk biscuits(2) smothered in your choice of mushroom gravy or sausage gravy

B.F.C. Sandwich 12

Bacon, scrambled egg* and cheese between your choice of Rye or Sourdough Toast (Can be made VEGAN!)



Sides

Sandy's Rock 'N Rolls 5.5

Homemade cinnamon rolls with an orange cream cheese icing

Smashed Taters 7

Smashed, fried potatoes topped with sea salt and parsley

Loaded Smashed Taters 12 Topped with queso, green chili, bacon

crumbles, pico de gallo and crema Potatoes O'Brien (or Fries) 6

potatoes, bell peppers & onions

Proteins:

1 egg* any style 2 2 eggs* any style 3.5

2 strips of bacon 3

Sausage 3

Chicken Tender 4 Tofu Scramble 4

Toast: rye or sourdough 3

Extra Biscuit 4

Waffle 5 Cup of Cheesy Grits 7 Green Chili Cup 6/Bowl 9

(Vegan or Pork Green Chili)

side of gravy 4 side of pico or sour cream 1.5

Ask your server if you have any food allergies or dietary restrictions. While we will make every effort to ensure your needs are met, we cannot guarantee there will not be cross contamination in our kitchen. *These foods may be served raw/and or undercooked based on your specification, or contain raw or undercooked ingredients. The consumption of undercooked eags & meat products may increase the risk of food borne illness.









Saturday & Sunday 10am until 2pm

BRUNCH Cocktails

DRINKS

BRUNCH Shots

Colorado Screwball Bulldog Screwball peanut butter whiskey, Kahlúa & cream and splash of coke

Espresso Martini Espresso, Kahlua, vanilla vodka and cream

Pineapple Jalapeno Margarita

Silver Tequila, Pineapple Juice, Jalapeno and lime

Gin-Gin Mule 10

Whitley Neil Rhubarb Ginger Gin with ginger beer and lime

Aperol Spritz 12

Aperol, Prosecco and a slice of orange

Kir Royale 10

Chambord. Brut and fresh raspberries

Hair of the Dog 12 Whiskey, half and half and honey

The Dana 6

It is always the right time for The Dang! Vodka, Cranberry, splash of Blue Curação w/ cherry and a lemon slice

The Bloodies:

Pickle Vodka Bloody Mary Bloody Mary with our pickle vodka

Bloody Maria 8

Mi Campo Tequila and house bloody mix

Red Snapper 6 Gin and house bloody mix

Cubanita Rum and house bloody mix



Ielly Donut RumChata and Chambord

Cinnamon Toast Crunch

RumChata and Fireball Whiskey

Irish Breakfast

Irish Whiskey, Butterscotch Schnapps, OI and bacon

Mimosas

BOTTOMLESS Mimosas 10* *with purchase of a brunch entree. Only valid until

Choice of Classic Orange, Cranberry, Pineapple or Grapefruit

Mimosa

M1MOSA 5 Choice of Classic Orange, Cranberry, Pineapple or Grapefruit

Zero Proof Cocktails

Fauxmosa

Gingerale and juice

Choice of Classic Orange, Cranberry, Pineapple or Grapefruit

Virgin Mare 5

Spicy bloody mix with lemon and worcestershire sauce

Pineapple NA Mule 5

Pineapple juice, ginger beer and lime

Other Bevvies

Coffee 3 Hot Tea (black or herbal) 3

Juices 3 Sodas 2.5

Liquid Death H2O 4

