

BISTRO N O R T H

Brunch Service | Spring 2022

SOUP +	CREAM OF TOMATO BASIL SOUP: Bowl or Cup	8/5
BREAD	HOUSE FOCACCIA: extra virgin olive oil + aged balsamic	4
SALADS	STEAK SALAD: bibb lettuce, marinated flank steak, gorgonzola, avocado, heirloom cherry tomatoes, diced cucumber, sweet basil vinaigrette, crispy onion strings* [MGF]	19
	pickled BABY BEETS: candied walnut goat cheese, red quinoa, spinach, spiced butternut squash vinaigrette [GF]	13
	BUTTER LEAF: fried avocado, feta, tomato, truffled caper-lime vinaigrette [MGF]	12
	SPINACH: spinach, mandarin orange, apple, candied walnut, dried cranberries, chevre goat cheese, strawberry-champagne vinaigrette [GF]	14
	add red bird farms chicken (6), four tiger shrimp (8), tofu (5) scottish salmon (3oz 6, 6oz 11), grilled flank steak (12)	
SANDWICHES	served with choice of house chips, french fries, soup, or garden salad.	
	PO'BOY: crispy shrimp, fried pickles, goat cheese tartar, lettuce, tomato, denver crunch roll	17
	grilled SALMON BLT: scottish salmon, applewood smoked bacon, gruyere cheese, red pepper aioli, brioche bun* [MGF]	19
	CRISPY CHICKEN SANDWICH: cajun fried chicken, honey chipotle mayo, lettuce, tomato, onion, cheddar, sourdough	16
	EAGLE ROCK RANCH BURGER: blue cheese, applewood smoked bacon, pickle, lettuce, tomato, onion* [MGF]	17

[V]-VEGAN

[GF] - GLUTEN-FREE

[MGF] - GLUTEN-FREE WITH MODIFICATIONS

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES BEFORE ORDERING, AS NOT ALL INGREDIENTS ARE LISTED. DUE TO THE NATURE OF RESTAURANTS AND CROSS-CONTAMINATION CONCERNS, WE ARE UNABLE TO GUARANTEE A 100% ALLERGY-FREE ZONE. HOWEVER, WE WILL DO OUR BEST TO ACCOMMODATE YOUR SPECIFIC DIETARY NEEDS.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

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APPETIZERS	FRIED CALAMARI: white balsamic + shallot vinaigrette, parmesan	14
	CAPRESE: fresh mozzarella, tomato, basil pesto, olive fusion's fig balsamic + lavender salt, grilled baguette [MGF]	16
	HONEY + CASHEW BRIE: sour cherry jam, cracker bread, granny smith apple	16
	BUFFALO STYLE CAULIFLOWER: affinee bleu cheese	14
	CRISPY TIGER SHRIMP: sweet + spicy jalapeño dipping sauce	16
	charred BRUSSELS SPROUTS: shishitos, almonds, honey-dijon infusion [GF] [V]	14
BRUNCH	EGGS ROMESCO: 4 eggs baked in roasted red pepper romesco sauce, manchego cheese, crispy serrano ham, spinach, crostini	25
	FRENCH TOAST: sliced brioche bread dipped in cinnamon + nutmeg egg batter, stuffed with banana cream cheese, topped with Breckenridge bourbon chocolate sauce, sliced bananas, walnuts, chocolate chips	15
	SHAKSHUKA: 4 eggs baked in moroccan stewed tomatoes, arugula, feta cheese, avocado; lebanese flat bread [MGF] [V]- Upon Request	25
	LOX BAGEL: Di's everything bagel, house cured icelantic salmon, whipped cream cheese, capers, red onion, fried egg	17
	QUICHE: Chef Kate's rotating weekend quiche, hashbrown crust; arugula salad with olive oil, lemon zest, shaved parmesan [GF]	20

BOOZE OPTIONAL

citrus soda | cucumber, lime, grapefruit, simple, soda ⁸
add breckenridge vodka ⁵

pineapple express | passionfruit, pineapple, egg white, simple, lemon ⁸
add banhez mezcal ⁵

ginger spice | ginger shrub, lemon, simple soda, cinnamon ⁸
add santa teresa 1796 ⁵

black tea tonic | olive fusion black tea syrup, lime, fever tree tonic ⁸
add mythology needle pig gin ⁵