

# BISTRO NORTH

SPRING 2022

## brunch entrées

### EGGS ROMESCO:

4 eggs baked in roasted red pepper romesco sauce, manchego cheese, crispy serrano ham, shaved fennel + arugula, bagel crisp 25

### FRENCH TOAST:

cinnamon + nutmeg-battered brioche, banana cream cheese stuffing, Breckenridge bourbon chocolate sauce, sliced bananas, walnuts, chocolate chips 15

### SHAKSHUKA:

moroccan-stewed tomatoes, baked eggs, 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; evoo-arugula salad, lemon zest, shaved parmesan [GF] 20

### BELGIAN WAFFLE:

blackberry compote, powdered sugar 17

## booze optional

### CAFE NARANJA

mountain dweller cold brew, maple-cinnamon syrup, orange, dehydrated chile rim 8  
ADD BRECKENRIDGE BOURBON 5

### BLACK TEA TONIC

olive fusion black tea syrup, lime, fever tree tonic 8  
ADD MYTHOLOGY NEEDLE PIG GIN 5

### LAVENDER BERRY LEMONADE

lavender syrup, blackberry, house lemonade 8  
ADD ESPOLON TEQUILA 5

### GINGER SPICE

ginger shrub, lemon, simple soda, cinnamon 8  
ADD SANTA TERESA 1796 5

### CITRUS SODA

cucumber, lime, grapefruit, simple, soda 8  
ADD BRECKENRIDGE VODKA 5

### PINEAPPLE EXPRESS

passionfruit, pineapple, simple, lemon, egg white, 8  
ADD BANHEZ MEZCAL 5

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## small plates

### CAPRESE:

fresh mozzarella, tomato, basil pesto, grilled baguette, olive fusion's fig balsamic + lavender salt [MGF] 16

### CASHEW + HONEY BRIE:

sour cherry jam, lahvosh, granny smith apple 16

### FRIED CALAMARI:

white balsamic + shallot vinaigrette 14

### BUFFALO CAULIFLOWER:

affinee bleu cheese, pickled carrot, celery 14

### CRISPY TIGER SHRIMP:

sweet + spicy jalapeno dipping sauce 16

### CHARRED BRUSSELS:

shishito pepper, shaved almond, honey-dijon [GF] [V] 14

### HOUSE FOCACCIA:

extra virgin olive oil + aged balsamic 4

## soup + salads

### CREAM OF TOMATO BASIL SOUP:

Bowl or Cup 8 | 5

### 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

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.