EARLY RISERS Served until 10:30 a.m.

GREAT DIVIDE CLASSIC* 3 eggs your style, choice of bacon, twelve hour braised beef or sausage, breakfast potatoes, choice of toast 15

STOUT FRENCH TOAST brioche, dark stout mascarpone, fresh strawberries, infused syrup, powdered sugar 14

BREAKFAST SANDWICH crisp bacon, flattop egg, cheddar cheese, tomato aioli, arugula, brioche 13.50

DENVER OMELET ham, onions, peppers, tomato, mushrooms, spinach 14

BREWERS OMELET sausage or bacon, onions, peppers, cheddar cheese, dressed arugula 14

SIDES

FRESH FRUIT 4.25
SAUSAGE 4.75 | BACON 4.75
BREAKFAST POTATOES 4
TOAST 3.25
sourdough or multigrain

SMALL PLATES Smaller Plates, but still Yeti-Approved

ZUCCHINI FRITES tempura zucchini, sriracha lime aioli 8.25

COLORADO LAMB MEATBALLS roasted tomato sauce, mama lil’s peppers, local buttercup goat cheese, herb crouton 17.75

CRISPY FRIED SHRIMP farmhouse ale tempura, power crunch, lemon aioli 16.25

PORK BELLY STEAMED BUNS house braised pork belly, pickled vegetables, sweet soy glaze 16.5

SOUPS & SALADS Farm Fresh, just like Colette likes it.

COLORADO BISON CHILI spiced sour cream, white cheddar 9

CREAMY BROCCOLI CHEDDAR creamy broccoli soup, cheddar cheese, herb croutons 8.75

BABY ARUGULA AND KALE roasted butternut squash, balsamic figs, creamy citrus dressing, crispy prosciutto, brown butter almonds 15

SEARED SALMON SALAD* baby greens, charred cucumber cream, tomato, feta, crispy chickpeas, greek vinaigrette 20.5

FRIED CHICKEN SALAD shaved honey crisp apple, aged white cheddar, house trail mix, baby arugula, honey lemon vinaigrette 17.50

BURGERS & SANDWICHES Go ahead, have a Heyday.

served with fries, a pub pickle, and house slaw. Sub any patty for the plant-based, “impossible burger”, 2.00

GREAT DIVIDE BURGER* local beef, tomato jam, maple pepper bacon, lettuce, tomato, brioche 17.75

BREWERY BURGER* local beef, white cheddar, lettuce, tomato, mayo, brioche 14.25

GRILLED SALMON SANDWICH* cumin-dusted salmon, charred cucumber cream, lettuce, tomato, brioche 19.75

ROASTED TURKEY house roasted turkey breast, white cheddar, lettuce, tomato, lemon aioli, sourdough 12.75

GRILLED CHICKEN beer brined chicken, lettuce, tomato, mayo, swiss cheese, brioche 14.25

ENTREES The Hercules of Meals

FARMHOUSE ALE CHICKEN beer brined chicken, charred cauliflower, mushroom farro risotto 20

STEAK FRITES pepper crusted flat iron steak, roasted tomato relish, lemon aioli, parmesan fries 25

GRILLED SALMON* tabbouleh, charred cucumber cream, harissa sauce, crispy chickpeas 23.5

*Consuming raw or undercooked Meats, Poultry, seafood, shellfish, or Eggs may increase your risk of foodborne illness
**Cocktails**

- **5280'**: Strawberry Rhubarb Sour, jalapeño infused suerte tequila, ginger shrub, strawberry purée, fresh lime, rhubarb bitters  
- **Old Fashioned**: Claymore Scotch Ale, laws four grain bourbon, carpano antica vermouth, bourbon cherries, mole bitters  
- **White Water Mule**: Whitewater Mango+Ginger Seltzer, tito's handmade vodka, candied ginger, lime  
- **Hand Shaken Bloody Mary**: hangar I vodka, elements bloody mary elixir, celery, grape tomato, lime, stuffed olive  
- **The Departure**: bulleit bourbon, fresh lemon juice, simple syrup, ginger ale, mint, angostura & peychaud’s bitters

**Wines**

**Whites**
- **Altitude Project**: chardonnay, central coast, california  
- **Villa Maria**: sauvignon blanc, marlborough, new zealand  
- **Chalk Hill**: chardonnay, russian river valley, california

**Reds**
- **Altitude Project**: cabernet sauvignon, central coast, california  
- **Neilson**: pinot noir, santa barbara county, california  
- **Alamos**: malbec, mendoza, argentina  
- **Hess Shirzalt Ranches**: cabernet sauvignon, lake county, california

**Sparkling & Rosé**
- **Mathilde Chapoutier**: rosé, côtes de provence, france  
- **Mionetto**: prosecco, veneto, italy

**Guest Draft**

- **Stella Artois**: light and malty with a soft, pleasant finish.

**Guest Bottles**

- **Budweiser**: 16 oz. / Bud Light: 16 oz. / Heineken 12 oz. / Modelo Especial 12 oz. / Coors Light 16 oz. / Corona 12 oz. / Samuel Adams Boston Lager 12 oz.

**Guest Cans**

- **Blue Moon**: 16 oz. / Lagunitas IPA: 19 oz. / Juneshine Midnight Painkiller: Hard Kombucha 12 oz. / Stem Ciders: Real Dry Apple Cider 12 oz. / Heineken: 0.0 N.A.: 11.5 oz.