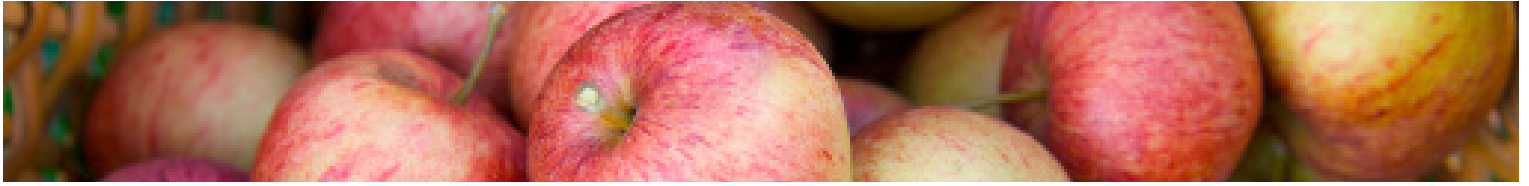


COLTERRA



Appetizers

Soup du Jour 6

Caesar Salad hearts of romaine, anchovy, parmigiano rustic crouton 7

Roasted Local Beet Salad local field greens, chevre, walnuts, raspberry vinaigrette 7

Grand Marnier Beignets warm local madhava alfalfa honey 5

Brunch all egg dishes made with local rogue's farm eggs; served with roasted baby yukon gold potatoes & champagne vinaigrette local field greens

Long Farm Sausage Stuffed French Toast fall apple compote, whipped cream, strawberry coulis, fresh blackberries 10

Fall Apple & Bacon Omelette winter fruit compote, haystack chevre 12

Hazel Dell Mushroom Scramble chard, roasted local winter squash, sun-dried tomatoes, shallots, swiss 11

Duck Confit Frittata roasted local butternut squash, shaved fennel, parmigiano 13

Grilled Never Never Steak Onglet & Eggs organic chard & thyme roasted carrot 14
scrambled eggs, haystack chevre

Smoked Wild Salmon Eggs Benedict english muffin, spinach, hollandaise 14

Lunch

Grilled Lasater Never Never Burger bacon, grilled red onion, grafton cheddar cheese 11

Croque Madame long family farm ham, gruyère, toasted udi's rustico, fried egg 12

Fall Vegetable Linguini roasted butternut and delicata squash, hazel dell mushrooms, local carrots, chard, parmigiano 12

Pan Roasted Tilapia mussels, white beans, san marzano tomatoes, chard, basil aioli 13

Ahi Tuna Niçoise Salad mixed greens, capers, onion, carrots, house marinated olives, shallot roasted potatoes, hard boiled egg, champagne vinaigrette 15

Grilled Natural Chicken Caesar Salad hearts of romaine, anchovy, parmigiano rustic crouton 12

Sides

Bacon 4

Long Farm Breakfast Sausage 4

Two Eggs 4

Udi's Whole Wheat Toast 2

Fresh Fruit & Yogurt 5

Upon request all menu items can be prepared gluten free
Sweet Escape gluten free bread 3

COLTERRA

Brunch Cocktails

Sparkling Wine	10
Barbolini Lambrusco	9
House Made Bloody Mary	7
Screwdriver	8
Mimosa	7
Red Beer Session Premium Lager and house made bloody mary mix	6
The Hummingbird St. Germain, sparkling wine, club soda, lemon twist	10
French 75 Cap Rock Gin, lemon juice, sparkling wine	11

Coffee

Espresso	3	Spanish	8
Latte	5	Bailey's	8
Cappuccino	5	Irish	8

Caffè corretto 8
(or "coffee corrected" with shot of Roundhouse Corretto)

*add flavor shot (vanilla, chocolate, caramel, raspberry, coconut) 1

Colterra Staff

Bradford Heap Chef/Owner

Michael Drazsuzak Executive Chef

John Sanders Sous Chef

Julie Pritchard General Manager

Susan Lutz Event Coordinator

18% gratuity on parties of 5 or more

Please use your cell phone exclusively in the lobby, thank you.

Colterra derives from Latin to "Cultivate the Earth." These words describe my life-long dream to set a table that would feed the body, mind and health of my guests. From the beautiful surrounding high-plains farms we proudly select and serve only robust produce at the peak of its flavor and goodness: Oxford gardens; Haystack Mountain; Cure Farm; Moucou Camembert; Red Wagon Farm; and our own Colterra Garden. Our meat is all natural raised, hormone and antibiotic free: Lassater Ranch (grass fed beef); Coleman Ranch; Long Family Farms; King Canyon Buffalo Ranch. Our fish are flown in from around the world, only from sustainable, wild populations inspected and verified as the highest quality. We in the Colterra Kitchen work with our farmers and ranchers to harvest and use only the freshest field products, in season and in full flavor. Our close relationship with these local businesses allows us to showcase the best of Colorado's natural beauty and goodness. Thank you for joining us. I am glad you've come to sit at our table. –Bradford