

V: vegetarian  
 GF: gluten free  
 \*: Prepared per request  
 VEGAN: no animal products

EST. 2004

# THE CABIN

FRESH SCRATCH RUSTIC

Weekend Brunch 7 am to 3 pm

## ESPRESSO +

<b>STARBUCKS DRIP COFFEE</b>	5.00
<b>HOT TEA</b>	5.00
<b>LATTE</b>	5.50
<b>CAPUCCINO</b>	5.00
<b>ADD SYRUP OR SAUCE</b>	1.00
almond, vanilla, sugar free vanilla, hazelnut, mocha, caramel	
<b>TEAVANA CHAI</b>	5.50
hot or cold	
<b>MILK</b>	4.00
whole, almond, oat, soy, coconut	
<b>HOT CHOCOLATE</b>	5.50
whipped cream	
<b>JUICE</b>	small 4.00 large 7.00
orange, apple, cranberry, tomato	
<b>SODA</b>	4.00
Coke, Diet Coke, Mr. Pibb Xtra, Sprite, Minute Maid Lemonade, Iced Tea	

## N/A MIXOLOGY

<b>STRAWBERRY ROSE SPRITZ</b>	12
lemon, rose, strawberry, sparkling water	
<b>GRASSHOPPER</b>	14
lime, milk, mint, chocolate	
<b>TROPICS</b>	13
tangerine, coconut, Himalayan pink salt	
<b>ROCKY MT. IMMUNITY</b>	13
lime, ginger, honey, apple cider vinegar, sparkling water	

## GREENS & GRAINS

**STRAWBERRY SPINACH SALAD V/GF** 18  
 candied pecans, feta, strawberry balsamic vinaigrette  
 chicken \$10, salmon \$16

**\*ROOT VEGETABLE V/GF** 18  
 mixed greens, roasted root vegetable medley, goat cheese, candied pecans, balsamic vinaigrette  
 tofu \$8, chicken \$10, salmon \$16

**\*CAESAR V** 16  
 romaine, parmesan, house croutons, black pepper, house-made toasted pumpkin seed dressing  
 chicken \$10, salmon \$16

**\*QUINOA BOWL VEGAN/GF** 18  
 red quinoa, black beans, avocado, beets, sweet potatoes, Pico de Gallo, spinach, cilantro, grilled tofu or 2 eggs any style  
 add bacon or sausage \$6 each

## BREAKFAST

**SMOKED SALMON QUICHE** 16  
 goat cheese, dill, capers, chives, Dijon, mixed greens w/ lime vinaigrette

**\*STEAK & EGGS GF** 32  
 8 oz NY Strip, maple bourbon glaze, 2 eggs any style, potatoes

**\*HUEVOS RANCHEROS** 24  
 2 eggs any style, roasted pork green chili pinto beans, ranchero sauce, tortilla, sour cream, queso fresco, avocado, cilantro

**BISCUITS WITH SAUSAGE & ELK GRAVY** 16  
 2 biscuits smothered  
 \*Add 2 eggs any style, bacon or sausage \$6 each

**\*CABIN EGGS & POTATO BREAKFAST GF** 17  
 potato, peppers & onions, 2 eggs any style, choice of bacon or sausage  
 add avocado \$6

**\*MOUNTAIN EGGS BENEDICT** 27  
 2 poached eggs, toasted English muffin, smoked brisket, Korean BBQ hollandaise, diced tomatoes, fresh chives

**BUTTERMILK PANCAKES V** 15  
 house pancakes, real maple syrup, fresh berries  
 \*Add 2 eggs any style, bacon or sausage \$6 each

**COFFEE BANANA NUT BREAD FRENCH TOAST V** 18  
 strawberry mascarpone, maple syrup  
 \*Add 2 eggs any style, bacon or sausage \$6 each

**CABIN AVOCADO TOAST VEGAN** 18  
 grilled sourdough, mashed avocado, roasted cherry tomatoes, red onion, lime, rice wine vinegar  
 \*Add 2 eggs any style, bacon or sausage \$6 each

\* These items are served raw or may be cooked to order. Consuming raw or undercooked eggs, meat, and seafood may increase your risk of foodborne illness.

The following major allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame.

PLEASE NOTIFY STAFF FOR MORE INFORMATION ABOUT THESE INGREDIENTS

# MIMOSAS

## DOLLAR MIMOSA

orange, pineapple, pomegranate  
Limit 3

## PURPLE MOUNTAIN

Korbel Brut, blueberry, lavender, lemon

## SIGNATURE

Korbel Brut, orange, beet, raspberry

## THYMELESS

Korbel Brut, grapefruit, thyme

## APEROL OF MY EYE

Korbel Brut, Aperol, apple cider, soda, apple

## M, M, M

Korbel Brut, watermelon, mint

## MIMOSA

Korbel Brut, tequila blanco, orange, lime, salt

# SPECIALTIES

## THE BLUSHING HEN

Empress Gin, lavender, lemon, flower

## ESPRESSO 43

fresh espresso, Licor 43, orange

## FIRST TRACKS

Storm Peak Urban Sombrero, house michelada mix, lime, pickle, dill

## SANGRIA

red wine, orange liqueur, brandy, berries, apples, stone fruit

## BLOODY MARY/MARIA

vodka or tequila blanca, house mix

## PEPPERMINT PATTY

steamed cocoa, peppermint schnapps, whipped cream, chocolate sauce, mint

## SCOTTISH HOT TODDY

Drambuie scotch liqueur, turmeric rooibos tea, honey, lemon

## MEXICAN HOT CHOCOLATE

steamed cocoa, Ancho Reyes Chili, mezcal, cinnamon

## BISHOP'S CIDER

Bishop's Eden apple brandy, hot apple cider, cinnamon stick

# SANDWICHES

swap house-made chips with French fries, \$2

## CHICKEN CAPRESE

ciabatta roll, pesto aioli, heirloom tomato, fresh mozzarella, shredded lettuce, balsamic glaze, house-made chips

## SMOKED BRISKET REUBEN

brioche, pickled red onion, cheddar cheese, Korean BBQ thousand island, house-made chips

## THE CABIN BURGER

8 oz Black Angus beef, brioche bun, cheddar, pickles, shredded lettuce, tomato, red onions, house-made chips  
add an egg \$3

## \*THE GRAND BURGER

hand pressed 8 oz 100% black angus, brisket, cheddar, pickled red onions, shredded lettuce, tomato, Korean BBQ thousand island, served with truffle fries & black garlic aioli  
add an egg \$3

# YOUNG ONCE

## SHORT STACK V

berries & maple syrup

## FRESH FRUIT PLATE V/GF

melon, berries, seasonal fruit

## EGG & CHEESE TACOS V

cheddar cheese, scrambled eggs, flour tortillas

## GRANOLA & GREEK YOGURT V/GF

house made granola with dried fruit, nuts, and oats, chia seeds, fresh berries

## CHEESEBURGER

4 oz patty, lettuce, tomato, house-made chips

# SIDES

## SEASONED POTATOES

peppers & onions

## ONE BISCUIT & GRAVY

## CRISPY BACON (3)

## BOWL OF BERRIES

## LARGE SAUSAGE PATTY

## \*2 EGGS ANY STYLE

## TOAST

wheat berry, sourdough, biscuit, gluten free

## AVOCADO

## CINNAMON ROLL

## MAPLE SYRUP

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