

BRUNCH

BAO BUN V Choice of Mongolian BBQ Duck, Korean Fried Chicken or 5-Spice Pork Belly	6
SMOTHERED PORK TAMALES* GF Poached Egg, Pork Green Chile, Green Olive, Cilantro, Pickled Onion	13
WAGYU SLIDERS* V GF Bacon Onion Jam, Aged Cheddar, Curry-Dill Pickle, Sweet Potato Waffle Fries & Chipotle Ketchup V SUB IMPOSSIBLE BURGER	19
LAMB SAUSAGE BURRITO Green Chili, Scrambled Eggs, Potato, Lettuce, Tomato, Cumin Yogurt	15
STREET CART STEAK & FRIES* GF Ribeye, Poached Egg, Guacamole, Cotija & Pico De Gallo	19
BREAKFAST DOSA V GF Crispy Lentil Crêpe, Scrambled Eggs, Avocado, Zucchini, Asparagus, Peas, Apricots, Sambar Potato & Maple Syrup	16
CHURRO FRENCH TOAST Dulce de Leche, Cinnamon, Maple Syrup, Pineapple & Chocolate Pearls	13
FRIED EGG ON A ROLL* GF Smoked Ham, Arugula, Crispy Onion, Dill Pickle Mayo, Pepperoncini & Home Fries	13
DONUT HOLES Chocolate Dipping Sauce & Dulce de Leche	12

POP UP

A 5% Surcharge will be added to your check to lessen the wage gap for our Back of House team members as for COVID Safety Protocols.

WINE

HOUSE WINE	6oz/9oz 10/38 White or Red
ROSÉ O' THE DAY	MKT PRICE
SAUVIGNON BLANC	13/19
INTERESTING WHITE	12/17
CHARDONNAY	14/19
PINOT NOIR	15/20
JUICY RED	13/19
RED BLEND	12/17
CAB SAUV	14/19

STOLLER FAMILY 'CANNED OREGON' (1 CAN = 2 SERVINGS) 15
Sparkling Brut, Sparkling Rose, Pinot Noir

BRUNCH COCKTAILS

BLOODY MARY VIKING OR MARIA	10
<i>Elevation Bloody Mix, Horseradish, Dill w/ Choice of Vodka, Akvavit, Tequila</i>	
CLASSIC MIMOSA	7/16
BLOOD ORANGE MIMOSA	9/19
COCONUT FIZZ	10
<i>Gin, Lime, Coconut Milk, Soda</i>	
CORPSE REVIVER #2	12
<i>Gin, Lemon, Vermouth, Absinthe, Ginger Liqueur, Activated Charcoal</i>	
FROSÉ	11
<i>Rosé, Aperol, Lemon, Bianco Vermouth</i>	
FROZEN DRINK OF THE DAY	11
MICHELADA	7
<i>Montucky, Lime, Salt, Elevation Bloody Mix</i>	
COCKTAILS AVAILABLE TO-GO	

Sweets

PEANUT BUTTER BAR GF	6
S'MORES BUTTER SCOTCH PUDDING GF	7
STRAWBERRY & RHUBARB HAND PIE	8

(V) = VEGAN BY REQUEST
(GF) = GLUTEN-FREE BY REQUEST

Beer	↓ ↓ ↓ ↓ ↓
STATION 26 TANGERINE CREAM	7
ODELL SIPPIN' PRETTY FRUITED SOUR	7
NEW BELGIUM JUICY HAZY IPA	7
GREAT DIVIDE TITAN IPA	6
MONTUCKY LAGER	5
POST HOWDY PILSNER	6
STEM RASPBERRY CIDER	8

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. *THESE ITEMS ARE SERVED TO ORDER AND MAY BE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

RULES OF ENGAGEMENT

Masks are required for entry and must be worn at all times when not at your table. While in the space, please remember to distance yourself from other guests whenever possible.

Your table is at least 6' away from other guests. Empty space is intentional - Please refrain from moving tables or chairs.

We are operating at a 50% capacity, once a table suited for your party is available, we will promptly seat you.

At this time, we are not accepting cash. To leave a tip, please consider doing so on your credit card.

Hand sanitizer is available to you throughout the restaurant, please consider using it before and after you dine with us.

Text your name to 303-993-3120 for our Voluntary Sign-Up, in case you would like to be notified of a potential exposure.