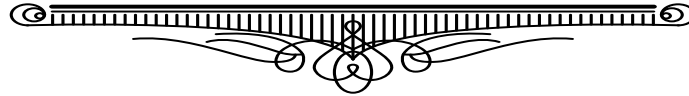


WEEKEND BRUNCH
SAT & SUN 9AM - 2PM



BANANA & PECAN CREPE \$10

Sweet banana and pecan-filled crepe covered with a creamy coconut sauce, served with fresh seasonal berries (V)

STUFFED FRENCH TOAST \$12

Fresh mixed berry cream cheese, house made whipped cream, and real maple syrup.
Served with two eggs and bacon

HUEVOS MOTULENOS \$13

Fresh corn tortilla layered with black beans, topped with two fried eggs, cubed ham, chorizo, tomato sauce, cotija cheese and sautéed plantain (GF)

SONORA SKILLET \$14

Chorizo, ham, red peppers, onions, and avocado mixed with sweet potato tots and served with a fried egg (GF)
**Can be prepared (V) without chorizo and ham*

CALIFORNIA EGGS BENEDICT \$13

Avocado, sliced tomato, smoked ham and poached egg served on English muffins drizzled with house-made hollandaise sauce
**Can be prepared (V) without smoked ham*

POACHED SALMON CREPE \$13

Soy and mirin poached salmon with jicama slaw and cilantro topped with bechamel sauce and fresh avocado slices

COLORADO POUTINE \$11

French fries, cheese curds, Pueblo Colorado green chili gravy, and two eggs – garnished with green onions (GF)
Add pulled lamb, pulled chicken or pulled pork \$4

ROSE TRADITIONAL \$11

Thick cut bacon, two eggs, potatoes and Texas toast

BREAKFAST BURGER \$16

1/3 lb Angus beef, thick-cut bacon, cheese, lettuce, tomato, onions, shallot aioli and fried egg served on a challah bun with hash browns or fries — *Add 2nd egg \$2*

SOUTHWESTERN CHOPPED \$13

Grilled chicken, mixed greens, black bean corn relish, cotija cheese, heirloom tomato, cucumbers, avocado ranch (GF)

PULLED LAMB MELT \$16

Smoked Colorado lamb shoulder, Texas toast, melted cheddar, and Swiss cheese, shallot aioli, French fries

BREAKFAST BURRITO \$10

Scrambled eggs, chorizo, cheddar cheese, hash brown potatoes, pico and cilantro lime crema — *Add Pueblo Green Chili \$3*

MIXED GREENS \$6

Greens, red onion, rainbow carrot, cucumbers, shaved parmesan and pepitas (V:Veg:DF:GF)
*add Chicken \$4.5, Steak \$9**, Salmon \$8***

STREET TACOS (3) \$12

Chef's Taco of the Day (*Ask Your Server*)
Served in flour tortillas with jicama cilantro slaw, red chile mayo, cotija cheese, spanish rice and black beans

Gluten-Free bread can be substituted for \$4

BRUNCH DRINKS

MIMOSA \$6 BLOODY MARY \$6 BREAKFAST MULE \$9
MICHELADA \$8 NO SHAME \$8 SANGRIA (RED OR WHITE) \$7
CAFE LATTE \$5 CAFE AMERICANO \$5 CAPPUCINO \$5

JUICES—\$3 ORANGE, CRANBERRY, TOMATO

