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 (V)
Add bacon $2  Add two eggs $2

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: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  CAPPUCCINO $5
JUICES−$3  ORANGE, CRANBERRY, TOMATO