

Mr. BEAN

Medium Roast Pikes Peak \$2.95
Iced Coffee \$3.50
Caffè Latte \$3.75
Cappuccino \$3.75
Caffè Americano \$2.95
Red Eye \$4.45
Espresso \$2.45
Macchiato \$2.75
Caffè Mocha \$4.50
White Chocolate Mocha \$4.50
Caramel Macchiato \$4.50
Hot Tea \$3.50
Sherpa Chai Latte \$5.50
Dirty Chai \$7.00
Hot Chocolate \$4.50
Juice \$5.50
Smoothies \$6.95
 strawberry banana/mixed berry/
 peanut butter banana chocolate
Add Protein Powder \$1.95
Mimosa \$8.00
Bloody Mary \$8.00

LOVE at FIRST BITE

Croissant \$3.95
Chocolate Croissant \$3.95
Ham & Cheese Croissant \$6.50
Zucchini Ginger Bread \$3.95
Pumpkin Loaf \$3.95
Cinnamon Roll \$3.95
Pain Aux Raisins \$3.95
Muffin of the Day \$3.95
Banana Walnut Bread \$3.50
Assorted Cookies \$3.25
Moe's Broadway Bagel \$3.50
 plain/sesame/everything
Breakfast Potatoes \$3.95
Toast \$1.95
Mixed Berries \$7.50
Half Ruby Grapefruit \$3.95
Melon & Pineapple \$4.95
Seasonal Fruit & Berry Plate \$8.95
Plain Yogurt \$3.25
Annabella Buffalo Yogurt \$4.95
Cottage Cheese \$3.25
Smoked Bacon \$4.95
Country Ham \$4.95
Hatch Green Chile Chicken
Sausage \$4.95
All Natural Pork Sausage \$4.95
Turkey Sausage Patty \$4.95

BREAKFAST of CHAMPIONS

House Smoked Salmon Omelet ^{GF}
Broken Shovel chevre, avocado, arugula
tomato sauce, choice of toast
\$16.95

**Wisdom Farm Organic Eggs
Benedict***
Creminelli capicola, spinach, hollandaise
toasted English muffin
\$17.95

Boulder Frittata ^{GF}
3 Colorado farm fresh eggs, bacon, tomato
smoked mozzarella, fresh arugula
chipotle cipollini marmalade
\$16.95

Egg White Frittata ^{GF}
mushrooms, spinach, sun dried tomato pesto
Haystack goat cheese
\$16.50

2 Local Farm Egg Breakfast* ^{GF}
Colorado eggs any style, breakfast potatoes
choice of breakfast meat and toast
\$14.95

Huevos Rancheros* ^{GF}
2 Colorado farm fresh eggs any style, pork
green chili, hand-made tortillas, scallions
guacamole, salsa, cotija cheese
\$17.95

Chef's Hash* ^{GF}
poached eggs, breakfast potatoes, bacon
bell peppers, mushrooms, onions, tomatoes
spinach, truffle hollandaise, chile sauce
\$16.50

New York Steak & Eggs* ^{GF}
8oz natural beef New York steak
two eggs any style, grilled onion and tomato
breakfast potatoes, choice of toast
\$19.95

The BREAKFAST CLUB

Jalapeño Cheddar Biscuit
Jill's pork green chile, 2 poached eggs
white cheddar, salsa
\$14.95

Cali Muffin
scrambled eggs, turkey sausage, tomato
guacamole, roasted poblano pepper
and pepper jack cheese served
on a toasted English muffin
\$10.95

Breakfast Burrito
scrambled eggs, chorizo, guacamole, tomato
roasted poblano pepper, onion, pepper jack
and cheddar cheese, breakfast potatoes
\$11.50
add pork green chili \$3.95

**House Smoked Salmon & Moe's
Bagel***
whipped cream cheese, capers, tomatoes
red onions, cucumbers, crumbled eggs
\$16.95

Shrimp & Grits
Anson Mills artisanal Carolina grits
white shrimp, roasted poblano peppers
charred corn and scallions, chicharrónes
Haystack Coal Creek cheddar
\$17.95

Scrambled Organic Tofu
mushrooms, spinach, bell pepper, tomato
asparagus, chipotle aioli, grilled naan bread
\$14.50

BREAKFAST at TIFFANY'S

West End Granola
oats, agave nectar, nuts, dried fruits, berries
choice of dairy, almond or soy milk
\$9.75

St Julien Muesli
rolled oats, Greek yogurt, raw honey
green apples, toasted nuts, raisins, berries
\$10.25

Steel Cut Oatmeal
cooked with a splash of apple juice, raisins
brown sugar and milk
\$8.95

Oatmeal Brulee
steel cut oats, crème fraiche
caramelized sugar in the raw
\$6.95

Autumn Brioche French Toast
Munson Farm pumpkin and blood orange
spread, pepita brittle, cinnamon anglaise
\$11.95

Buttermilk Pancakes
choice of plain, chocolate chip, banana or
blueberry ginger compote, served with
Vermont amber maple syrup
\$10.50

Seasonal Belgian Waffles
salted caramel, apple compote
toasted almonds, Chantilly cream
\$11.50

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

^{GF} Gluten Free - ask your server how any of our signature dishes can be made gluten free