

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 \$3.95
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
Pastry Du Jour \$3.95
Pecan Sticky Bun \$3.95
Rice Krispie Treat \$2.95
Muffin of the Day \$3.95
Zucchini Ginger Bread \$3.50
Banana Walnut Bread \$3.50
Assorted Cookies \$3.25
Moe's Broadway Bagel \$3.50
 plain/sesame/everything
Breakfast Potatoes \$4.50
Toast \$1.95
Mixed Berries \$7.50
Half Grapefruit \$3.95
Melon & Pineapple \$4.95
Seasonal Fruit & Berry Plate \$8.95
Plain Yogurt \$3.25
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 chèvre, avocado, arugula
tomato sauce, choice of toast
\$17.50

Organic Eggs Benedict*
Creminelli capicola, spinach, hollandaise
toasted English muffin
\$18.50

Boulder Frittata ^{GF}
3 Colorado farm fresh eggs, bacon, tomato
smoked mozzarella, lemon crema
fresh arugula
chipotle cipollini marmalade
\$17.50

Egg White Frittata ^{GF}
mushrooms, spinach, sun dried tomato pesto
Haystack goat cheese
\$16.95

2 Local Farm Egg Breakfast* ^{GF}
Colorado eggs any style, breakfast potatoes
choice of breakfast meat and toast
\$15.50

Huevos Rancheros* ^{GF}
2 Colorado farm fresh eggs any style, pork
green chili, hand-made tortillas, scallions
guacamole, salsa, cotija cheese
\$18.50

Chef's Hash* ^{GF}
poached eggs, breakfast potatoes, bacon
bell peppers, mushrooms, onions, tomatoes
spinach, truffle hollandaise, chile sauce
\$16.95

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

The BREAKFAST CLUB

Jalapeño Cheddar Biscuit
house-made chorizo gravy, 2 poached eggs
white cheddar, cilantro, scallions
\$15.50

Cali Muffin
scrambled eggs, turkey sausage, tomato
guacamole, roasted poblano pepper, cilantro
and pepper jack cheese served
on a toasted English muffin
\$11.50

Breakfast Burrito
scrambled eggs, chorizo, guacamole, tomato
roasted poblano pepper, onion, pepper jack
and cheddar cheese, breakfast potatoes
\$12.00
add pork green chili \$3.95

**House Smoked Salmon
& Moe's Bagel***
whipped cream cheese, capers, tomatoes
red onions, cucumbers, crumbled eggs
\$17.50

Shrimp & Grits ^{GF}
Anson Mills artisanal Carolina grits
white shrimp, roasted poblano peppers
charred corn and scallions
chicharrónes, cilantro, cotija
Haystack Mountain Wall Street Gold
\$18.50

Scrambled Organic Tofu
mushrooms, spinach, bell pepper, tomato
asparagus, chipotle aioli, grilled naan bread
\$14.95

BREAKFAST at TIFFANY'S

West End Granola ^{GF}
oats, agave nectar, nuts, dried fruits, berries
choice of dairy, almond or soy milk
\$10.00

St Julien Muesli ^{GF}
rolled oats, whole milk yogurt, raw honey
green apples, toasted nuts, raisins, berries
\$10.95

Steel Cut Oatmeal ^{GF}
cooked with a splash of apple juice, raisins
brown sugar and milk
\$9.00

Oatmeal Brulee ^{GF}
steel cut oats, crème fraiche
caramelized sugar in the raw
\$7.00

Strawberry Rhubarb French Toast
house-made brioche
strawberry rhubarb compote, Chantilly cream
\$13.50

Buttermilk Pancakes
choice of plain, chocolate chip, banana or
blueberry ginger compote, served with
Vermont amber maple syrup
\$11.00

Bananas Foster Belgian Waffles
caramelized banana and brown butter compote
Chantilly cream, toasted coconut
\$13.00

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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