

THE NICKEL



BRUNCH

MORNING BREADS

BANANA NUT MUFFIN	3.5	CROISSANT	4
BLUEBERRY MUFFIN	3.5	HAM & CHEESE CROISSANT	4.5
GLUTEN-FREE BLUEBERRY MUFFIN	4.5	BOMBOLONE	5

PLATES

TWO EGGS ANY STYLE*	CHOICE OF SAUSAGE PATTY or CHICKEN SAUSAGE or BACON + POTATOES + CHOICE OF TOAST	16
FRUIT SALAD	SEASONAL BERRIES + SEASONAL FRUIT + QUINOA + CHERRY VINAIGRETTE	13
NICKEL SALAD	RADISH + ONION + RED WINE VINAIGRETTE + BLEU CHEESE	14
CHICKEN AND WAFFLES	HARRISSA CHICKEN + CORNMEAL WAFFLE + AVOCADO CILANTRO CREMA + FREEZE DRIED CORN	16
THE NICKEL BENEDICT*	ENGLISH MUFFIN + WILD MUSHROOM + BACON + SPINACH + HOLLANDAISE	15
DENVER OMELETTE	BLACK FOREST HAM + CHEDDAR + CARAMELIZED ONIONS + ROASTED RED PEPPERS	14
BISCUITS + GRAVY*	BROWN CAJUN GRAVY + CAJUN BISCUITS + HONEY GLAZE	14
NICKEL FRENCH TOAST	BRIOCHE BREAD + BUTTERSCOTCH + MAPLE SYRUP PURE MAPLE SYRUP \$2	16
THE NICKEL SANDWICH	HARRISSA CHICKEN + FOCACCIA + ROMESCO SAUCE + AVOCADO + PICKLED SQUASH + EGG	16
KID'S PLATTER*	MINI WAFFLE + FRESH FRUIT + BACON + SCRAMBLED EGG + BLUEBERRY MUFFIN + SYRUP	10

SIDES

1 EGG ANY STYLE*	3	TOAST	16 GRAIN, SOURDOUGH, or BISCUIT	4
BACON or SAUSAGE PATTY	5	ROASTED POTATOES		5
CHICKEN SAUSAGE	5	SEASONAL FRUIT		5
BISCUIT + GRAVY	5	YOGURT PARFAIT	FRESH YOGURT + BERRY COMPOTE	11
OVERNIGHT OATS	ROLLED OATS + COCONUT MILK + YOGURT + DATES + SEASONAL BERRIES	8		

COFFEE & TEA

PABLO'S DRIP COFFEE	4/5
ESPRESSO	4
CAPPUCCINO	5
LATTE	6
CHAI	6
COLD BREW COFFEE	6

JUICE

TEAKOE TEA	ASK SERVER FOR SELECTION	5
NAKED JUICES	ASK SERVER FOR SELECTION	7
ORANGE JUICE		5
CRANBERRY JUICE		5
GRAPEFRUIT JUICE		5

\$20 BOTTOMLESS BAR CAR FROM 10:30AM TO 3:00PM

*BOTTOMLESS IS FOR DINE-IN CUSTOMERS ONLY, TWO-HOUR LIMIT, ANY COMBINATION OF THE FOLLOWING:

CHARCUTERIE BLOODY MARY BAR CHARCUTERIE + CHEESE + HOUSE PICKLED VEGETABLES

WHITE RUSSIAN BAR CEREAL MILKS + CEREALS

BOTTOMLESS MIMOSAS CHOICE OF ORANGE, CRANBERRY, GRAPEFRUIT

PRIOR TO PLACING YOUR ORDER PLEASE INFORM OUR STAFF IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. WHILE WE CANNOT MAKE ANY GUARANTEES OUR CULINARY TEAM WILL MAKE EVERY EFFORT TO ACCOMMODATE YOUR NEEDS.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PLEASE CONTACT OUR PRIVATE DINING AND SALES COORDINATOR, ERICA, TO BOOK YOUR PRIVATE EVENT.
EMAIL EWHYMAN@HOTELTEATRO.COM OR CALL 303-228-1117.

PARTIES OF 7 OR MORE WILL BE SUBJECT TO 18% GRATUITY

EXECUTIVE SOUS CHEFS MATTHEW MABERRY & PASTRY CHEF ZACH "LEMONS" MEIER