

THE NICKEL



BRUNCH

MORNING BREADS

APPLE-CINNAMON MUFFIN	3.5	CROISSANT	4
BLUEBERRY MUFFIN	3.5	HAM & CHEESE CROISSANT	4.5
GLUTEN-FREE MUFFIN <small>ASK SERVER FOR SELECTION</small>	4.5	BOMBOLONE	5

PLATES

TWO EGGS ANY STYLE* <small>CHOICE OF HAM STEAK or CHICKEN SAUSAGE or BACON + POTATOES + CHOICE OF TOAST</small>	16
WEDGE SALAD <small>BIB LETTUCE + CANDIED BACON + RANCH</small>	12
NICKEL SALAD <small>RADISH + ONION + RED WINE VINAIGRETTE + BLEU CHEESE</small>	10
CHICKEN AND WAFFLES <small>BUTTERMILK WAFFLE + FRIED CHICKEN + MAPLE GASTRIQUE</small>	16
CLASSIC BENEDICT* <small>CANADIAN BACON + SPINACH + TOMATO + HOLLANDAISE</small>	13
SOUTHWESTERN BENEDICT* <small>PAN SEARED SHRIMP + PICO DE GALLO + COTIJA + AVOCADO HOLLANDAISE</small>	14
DENVER OMELETTE <small>BLACK FOREST HAM + CHEDDAR + CARAMELIZED ONIONS + ROASTED RED PEPPERS</small>	14
BISCUITS + GRAVY* <small>DUCK CONFIT GRAVY + BUTTERMILK BISCUITS + 2 EGGS ANY STYLE</small>	15
NICKEL FRENCH TOAST <small>CRANBERRY SAUCE + ORANGE WHIP CREAM</small>	16
THE NICKEL SANDWICH <small>FRIED CHICKEN + FOCACCIA + PICKLED VEG + FRIED EGG</small>	16
KID'S PLATTER <small>PANCAKE + FRUIT + BACON + SCRAMBLED EGG + MAPLE SYRUP</small>	8

SIDES

1 EGG ANY STYLE*	3	TOAST <small>16 GRAIN, SOURDOUGH, or BISCUIT</small>	4
BACON or HAM STEAK	5	ROASTED POTATOES	5
CHICKEN SAUSAGE	5	SEASONAL FRUIT	5
BISCUIT + GRAVY	5	YOGURT PARFAIT <small>FRESH YOGURT + BERRY COMPOTE + GRANOLA</small>	11
STEEL CUT OATS <small>COCONUT MILK + BROWN SUGAR + BUTTER</small>	11		

COFFEE & TEA

CODA DRIP COFFEE	4
ESPRESSO	4
CAPPUCCINO	5
LATTE	6
CHAI	6

JUICE

TEAKOE TEA <small>ASK SERVER FOR SELECTION</small>	5
NATALIE'S <small>ASK SERVER FOR SELECTION</small>	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

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATIONS, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. 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 MANAGER, ERICA, TO BOOK YOUR PRIVATE EVENT.
EMAIL EGUENTHER@HOTELTEATRO.COM OR CALL 303-228-1117.

PARTIES OF 7 OR MORE WILL BE SUBJECT TO 20% GRATUITY

CHEF DE CUISINE MATT MABERRY & SOUS CHEF CODY WELLNER

12/04/18