



CLASSIC BREAKFAST

These are the classic breakfast selections you grew up on elevated to the Morning Collective style. Just like what mom made, but better.

The Collective Breakfast GF
two farm fresh eggs / choice of basic meat
choice of potatoes or tots / toast 11
sub single French Toast or Pancake 2.5

Build Your Own Scramble V GF vegan
three farm fresh eggs / choice of three Elevation Options
(additional charge for Not So Basic Meats, Smoked Salmon)
choice of potatoes or tots / toast 13

New York State of Mind Scramble GF
three farm fresh eggs / ACME smoked salmon / cream cheese
fresh tomato / crispy caper / choice of potatoes or tots
toast 15

Denver Short Rib Scramble GF
house made coffee braised short rib / three farm fresh eggs
shitaki and oyster mushrooms / red onion / chives
choice of potatoes or tots 15

Tender Belly Pork Belly & Eggs GF
TENDER BELLY pork belly / two farm fresh eggs
choice of potatoes or tots / toast 16

Wake and Bake Burrito V
flour tortilla / three scrambled eggs / house made tots / pinto beans cotija
cheese / avocado crema / choice red or pork green chili 12

Sunrise Crispy Rancheros V GF
crispy corn or flour tortillas / two farm fresh eggs / pinto beans
Cotija cheese / choice of red or pork green chili 12

Classic Flapjacks V GF
stack of three buttermilk pancakes / powdered sugar 8
blueberry or chocolate chip 2
upgrade to 100% pure maple syrup 2 Make GF 1

Hand Shredded Corned Beef Hash GF
locally sourced hand shredded corned beef / two farm fresh eggs
roasted fingerling potatoes / onion / bell pepper / green chili pepper
choice of toast or tortilla 13

Vegetarian Hash V GF
two farm fresh eggs / oyster and shitaki mushrooms / fingerlings potatoes
caramelized onions / red bell peppers / green chilis
choice of toast or tortilla 13

Ancient Grains Porridge V GF
slow cooked oats and ancient grains / hint of honey
fresh berries / seasonal nut crumble 8

Signature Granola V GF
house made signature granola / fresh seasonal berries
honey / NOOSA yogurt 9

ELEVATION OPTIONS / MAKE IT YOUR OWN

sub tofu for eggs no charge
sub vegan hollandaise no charge

add avocado 2
add ham / bacon / chorizo / sausage 2

make gluten free 1
add house made salsa fresca 1

LOADED BOWLS

Our loaded bowls are packed with layer upon layer of savory, hearty ingredients, from Tender Belly pork belly to seasonal vegetables, we've got something for everyone. With a choice for every taste you can't go wrong with these guest favorites. These also travel great so pack a bowl for the road.

Three Lil Pigs GF
thick sliced TENDER BELLY pork belly / two farm fresh eggs
ham / CABOT cheddar cheese tots / bell pepper
fresh jalapeño / bacon hollandaise 15

Hearty GF
fresh ROME's chorizo / two farm fresh eggs / crispy corn tortillas
/house made tots / pork green chili / cotija cheese 13

Juan and Only Steak GF
two farm fresh eggs / marinated steak / red onion / jalapeno
oyster mushroom / roasted fingerling potatoes / cotija cheese
lime hollandaise / cholula 16

Smoked Salmon GF
ACME smoked salmon / two farm fresh eggs / cherry tomato
crispy capers / red onion / roasted fingerling potatoes
sun dried tomato hollandaise 15

Healthy V GF vegan
two farm fresh eggs / seasonal vegetable ragu
roasted fingerling potatoes / kale / herbed olive oil 13

Seasonal Squash V GF vegan
two farm fresh eggs / sauteed chard / acorn and delicata squash
roasted fingerling potatoes / sun dried tomato hollandaise 13

sub vegan hollandaise no charge on any bowl

BENEDICTS

This is a brunch tradition truly elevated. Our benedicts are not only delicious, they are artistic masterpieces. These savory specialty benedicts give our kitchen a chance to show off a little. Our house made specialty hollandaise selections deliver a unique experience in every bite. We hope you love them as much as we do.

Ham Benedict GF
shaved ham / english muffin /bacon hollandaise
choice of potatoes or tots 13

Short Rib Benedict GF
house made coffee-braised short rib
bone marrow infused potato, carrot and leek base
bacon hollandaise / choice of potatoes or tots 17

Veggie Benedict V GF vegan
seasonal vegetable ragu
four color roasted cauliflower puree base
sundried tomato hollandaise / choice of potatoes or tots 13

sub vegan hollandaise no charge on any benedict

FRENCH TOAST

Decadent, indulgent, over the top, whichever adjective you choose be sure not to miss our house specialty. Locally made brioche cut thick and soaked in our secret egg batter we stuff our French Toast with your favorites like Nutella and cream cheese and finish them off with a selection of irresistible toppings.

French Toast	Single 5	Double 8	Quad 14
Make Gluten Free	1	1.5	2

Mix and Match
choice of any four french toast flavors

Traditional
warm butter / powdered sugar / maple syrup
add 100% Pure maple syrup 2

Stuffed Tres Leches
cream cheese center / house made sweetened
condensed milk sauce / caramel / seasonal nut
crumble / seasonal berries

Stuffed Banana Hazelnut
nutella center / caramelized banana cream
freshly sliced banana / powdered hazelnuts

Stuffed Strawberry Cheesecake
cream cheese center / fresh strawberries
strawberry cream / graham cracker dust

Seasonal
seasonal bread pudding / french toast
please ask you server for details

SIDES

TENDER BELLY thick cut bacon 4.5
thick cut ham 3.5
sausage or chorizo 3.5
chicken sausage or vegan chorizo 3.5
green chili 2
farm fresh egg 2

thick cut toast 1.5
avocado 2
house made tater tots 6
roasted fingerling potatoes 3
seasonal fruit salad 4
bacon and egg aioli .75

V = available vegetarian GF = available gluten free vegan = available vegan

ELEVATION OPTIONS

Really Good Cheese
CABOT aged cheddar / AMMERLANDER swiss cheese
/ EL MEXICAN cotija / HAYSTACK FARMS goat
cheese / cream cheese 1

Basic Meats
TENDER BELLY bacon
thick cut ham
chicken sausage / ROME's chorizo 2

Not So Basic Meats
TENDER BELLY pork belly 4
hand shredded corned beef 3
marinated steak 3
coffee braised short rib 4

Smoked Salmon
ACME smoked salmon 3

Veggies
tomato / mushroom / red onion
caramelized onion 1

Tofu
seared tofu 1

Peppers
red bell peppers / jalapeño / roasted green chili 1

Leafy Greens
baby kale / arugula / baby spinach 1



ALLERGIES OR DIETARY RESTRICTIONS? Everyone deserves a well crafted breakfast made just for you! We wish we could be 100% gluten free but we have flour in house. We are sensitive to gluten needs as well as other dietary needs. Need vegetarian or vegan? Your server will guide you to breakfast bliss.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

AFTERNOON MUNCHIES

Sometimes you just have to have a sandwich or a salad...it's ok we don't judge. We gave the same loving attention to detail to our sandwiches and salads that we did our breakfast selection. Thick cut locally made bread, house made specialty ingredients...you will not be disappointed. Sandwiches are all served with your choice of potatoes, tots or greens and a pickle(of course).

B.L.T. GF

TENDER BELLY thick cut bacon / thick sliced tomato arugula / toasted thick cut bread 11
add farm fresh egg 2 add avocado 2

Reuben GF

locally sourced hand-shredded corned beef / sauerkraut AMMERLANDER swiss cheese / house made 1000 island dressing 13

Pork Belly Cuban GF

TENDER BELLY pork belly / TENDER BELLY ham AMMERLANDER swiss cheese / pickles / house made coffee mustard pressed roll 14

Short Rib Hoagie GF

coffee braised short rib / iceberg lettuce / fresh tomato horseradish mayo 15

Bowl of Green Chili

housemade pork green chili / cotija chees choice of tortilla 5

Collective Wedge GF

horizontally sliced iceberg lettuce / fresh tomato TENDER BELLY thick cut bacon / housemade blue cheese, bacon, egg dressing 9

Seasonal Salad V GF

rotating ask server for details / half 5 full 9

Half and Half

half sandwich and half salad or green chili 14

Sunrise ELIXIRS

Single Shorty 7 | Double Tall 11

Bloody Mary or Maria

Collective bloody mix, tomato ice, MILE HIGH SPIRITS Elevate vodka or Cuidado tequila

Rise & Shine Margarita

house-made sour mix, salty citrus ice, Cuidado tequila

Electric Dreamsicle

orange juice, vanilla ice, vanilla cream, MILE HIGH SPIRITS Elevate vodka

Peach Gin Fizz

house-made soda, peach ice, MILE HIGH SPIRITS Denver dry gin, whipped egg white

Hard Horchata Iced Latte

homemade horchata, CODA cold brew coffee, horchata ice, horchata froth, M.C coffee liquor

Iced Irish Coffee

FIRESIDE whiskey, CODA cold brew coffee, maple syrup

Wine-Beer-Shots

Ultimate Mimosa - bottle of Veuve Clicquot Brut Yellow Label and a selection of flavored ice cubes and juices 130

Mimosa - Infinite Monkey sparkling wine and your choice of juice or just skip the juice 7

The Michelada - Modelo, spicy signature bloody mix, tomato ice and salty citrus ice 7

Collective Shot - MILE HIGH SPIRITS Denver dry gin infused with dried apricots and assorted botanicals 3

Modelo 5

Rotating Craft Beer Can 6

No Booze ELIXIRS

Peachy Fields Lemonade - lemonade, peach ice, wildflower ice, house soda 7

Green Smash - super greens juice, beet root ice, house soda 7

Seasonal Elixir - our ever changing seasonal creation 7

Horchata Iced Latte - homemade horchata, CODA cold brew coffee, horchata ice, horchata froth 7

Make it Boozy - add \$3

COFFEE & TEA

CODA Sonata Drip
bottomless 3.5

CODA Nitro Cold Brew
10 oz. 6

Latte, Cappuccino
CODA Notorious espresso 4
add Flavor .75

CODA Americano or Espresso
CODA Notorious espresso 3.25

CODA Iced Tea
house brewed sweet or unsweetened iced tea 3

Two Leaves and a Bud Hot Tea
variety of flavors 3

Froth Coffee Topper
horchata or vanilla .50

Usual Liquid SUSPECTS

Horchata 4

Big B Orchards Juices
apple / lemonade small 4 large 7

Cold Pressed Juices
orange / grapefruit small 4 large 7

Arnold Palmer
CODA iced tea / BIG B ORCHARDS lemonade 5

Hot Chocolate 3

Milk
whole / skim / chocolate small 3.5 large 5

Rocky Mountain Soda
rotating flavors / also Diet Coke 3

OUR PARTNERS

ACME Smoked Fish has history dating back to the early 1900's in Brooklyn, NY. As one of the first purveyors of smoked fish in the New York ACME has continued to build on this storied history and provides some of the world's finest smoked fish.

Aspen Baking Company - Aspen Baking Company has baked quality products using all-natural ingredients since 1994 from their headquarters in Denver, Colorado. The integrity of their company is based on the values of quality goods, happy customers, hard-working employees, and their commitment to innovative growth and development.

Big B Orchards - A Colorado treasure, coming to us straight from orchards in Paonia, CO Big B Orchards produces local juices and ciders. The high elevation and crisp thin air produce some of the most delicious fruit in the world, leading to sweeter more flavorful juice.

CODA Coffee - Founded by the Twaites brothers right here in Denver, Colorado, CODA was one of the leaders of the environmentally sustainable coffee movement. A B Lab certified B Corporation CODA continues to be dedicated to solving social and environmental problems.

Mile High Spirits - Our booze partner, Mile High Spirits produces some of the finest craft liquors right in the middle of downtown Denver. Locally owned and operated, you can enjoy a tour and their tasting room most days.

Morning Fresh Farms - All of our farm fresh eggs are sourced from this family owned Colorado farm. Located in Platteville, CO Morning Fresh Farms is a Certified Humane farm and family owned and operated since 1970 right here in Colorado.

Racquelitas Tortillas - Since 1948 Racquelitas has been a vital part of Denver's Mexican food scene. Sal De La Torre and his son Raul have taken the business to new heights and become one of the nation's most respected and oldest tortilla producers. Their never ending pursuit of quality is a staple for this family and keeps them at the forefront of the industry.

Rome's Sausage - A Denver tradition since 1959, Rome's is a local provider of small batch artisan sausage. A staple of the Denver diet for decades we are proud to have a partner with such a long local history.

Strohauer Farms - potatoes are an essential ingredient to our Elevated breakfast. Our potatoes come from this family operated farm in La Salle, CO.

Tender Belly is synonymous with high quality pork products. This Denver, CO based company made a splash in the local food scene with their focus on quality and integrity in the pork industry. Morning Collective sources our signature bacon, which is custom made just for us, pork belly and ham from Tender Belly and we are proud to have them as part of our team.