



# 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 cage-free eggs / choice of basic meat  
choice of organic potatoes or tots / toast 11  
sub single French Toast or Pancake 2.5

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

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

**Rocky Mountain High Scramble** V GF  
three cage-free eggs / TENDER BELLY ham / organic bell pepper  
red onion / organic roasted fingerling potatoes / CABOT aged cheddar  
choice of organic potatoes or tots / toast 14

**Tender Belly Coffee Braised Pork Belly & Eggs** GF  
TENDER BELLY coffee braised pork belly / two cage-free eggs  
choice of organic potatoes or tots / toast 16

**Wake and Bake Burrito** V  
organic 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 organic corn or flour tortillas / two cage-free eggs / pinto beans  
Cotija cheese / choice of red or pork green chili 11

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

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

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

**Signature Granola** V GF  
house made signature organic granola / fresh seasonal berries  
organic 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 organic 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 organic 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 organic cage free eggs  
TENDER BELLY ham / CABOT cheddar cheese tots / organic bell  
pepper / fresh jalapeño / bacon hollandaise 15

**Hearty** GF  
fresh ROME's chorizo / two cage-free eggs / crispy organic corn  
tortillas / house made tots / pork green chili / cotija cheese 13

**Healthy** V GF vegan  
two cage-free eggs / seasonal organic vegetables  
organic roasted fingerling potatoes / fresh organic greens  
herbed olive oil 12

**Smoked Salmon** GF  
ACME smoked salmon / two cage-free eggs / organic cherry tomato  
crispy capers / red onion / organic roasted fingerling potatoes  
sun dried tomato hollandaise 15

**Seasonal Squash** V GF vegan  
roasted acorn and kabocha squash / two cage-free eggs  
organic roasted fingerling potatoes / sun dried tomato hollandaise 12

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 TENDER BELLY ham / english muffin  
bacon hollandaise / choice of organic 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 organic potatoes or tots 17

**Veggie Benedict** V GF vegan  
butternut squash, shaved fennel, rosemary, organic kale ragu  
four color roasted cauliflower puree base  
sundried tomato hollandaise / choice of organic potatoes or tots 12

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 Square Deal Farms 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 coffee rubbed thick cut bacon 4.5	thick cut toast 1.5
TENDER BELLY thick cut ham 3.5	avocado 2
sausage or chorizo 3.5	house made tater tots 6
chicken sausage or vegan chorizo 3.5	organic roasted fingerling potatoes 3
green chili 2	seasonal fruit salad 4
cage-free egg 2	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 / organic cream cheese 1

**Basic Meats**  
TENDER BELLY coffee braised bacon  
TENDER BELLY ham  
chicken sausage / ROME's chorizo 2

**Not So Basic Meats**  
TENDER BELLY coffee braised pork belly 4  
house made coffee braised corned beef 3

**Smoked Salmon**  
ACME smoked salmon 3

**Veggies**  
organic tomato / crimini mushroom / red onion  
caramelized onion 1

**Tofu**  
seared tofu 1

**Peppers**  
organic red bell peppers / jalapeño / roasted green chili 1

**Leafy Greens**  
organic baby kale / organic arugula / organic 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 organic potatoes, tots or organic greens and a pickle(of course).

## B.L.T. GF

TENDER BELLY coffee braised thick cut bacon / thick sliced organic tomato / organic arugula / toasted thick cut bread 11  
add cage-free 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

## R'Ham' Rod GF

TENDER BELLY ham, CABOT aged cheddar ham and cheddar tots  
choice of thick cut bread / side of bacon hollandaise 13

## Bowl of Green Chili

housemade pork green chili / cotija chees  
choice of organic tortilla 5

## Collective Wedge GF

horizontally sliced organic iceberg lettuce / fresh organic 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 13

## Sunrise ELIXIRS

*Single Shorty | Double Tall*

### Bloody Mary or Maria

Collective bloody mix, tomato ice, MILE HIGH SPIRITS Elevate vodka or Cuidado tequila 6/10

### Rise & Shine Margarita

house-made sour mix, salty citrus ice, Cuidado tequila 7/11

### Electric Dreamsicle

orange juice, vanilla ice, vanilla cream, MILE HIGH SPIRITS Elevate vodka 7/11

### Peach Gin Fizz

house-made soda, peach ice, MILE HIGH SPIRITS Denver dry gin, whipped egg white 7/11

### Hard Horchata Iced Latte

homemade horchata, CODA cold brew coffee, horchata ice, horchata froth, M.C coffee liquor 7/11

### Iced Irish Coffee

FIRESIDE whiskey, CODA cold brew coffee, maple syrup 7/11

## 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 Organic 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 organic 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 cage-free 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.

**Square Deal Farms** is remotely located in Vermont's North East Kingdom. They are surrounded by wild lands and bordered by an eleven-thousand-acre wildlife preserve. Their soil and water are pure, clean and rich in taste of place. Their pure Vermont organic maple syrup is single source. It's all made on their farm from trees they know and love. Their syrup is certified organic.

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