



# 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 fruit / toast 10.95  
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 fruit / toast 12.95

**New York State of Mind Scramble\*** GF  
three farm fresh eggs / ACME smoked salmon / cream cheese  
fresh tomato / crispy caper / Choice of potatoes or fruit / toast 13.95

**Denver Short Rib Scramble\*** GF  
house made coffee braised short rib / three farm fresh eggs  
goat cheese and oyster mushrooms / red onion / chives  
choice of potatoes or fruit / toast 14.95

**Southwest Scramble\*** GF  
three farm fresh eggs / chorizo / pinto beans / green chilis  
cilantro / cotija / choice of potatoes or fruit / toast 12.95

**MC Breakfast Sandwich\*** GF  
Tenderbelly bacon / egg your style / cheddar cheese / smashed avocado  
house made 3-pepper jam on a toasted croissant  
Choice of potatoes or fruit 11.95

**MC Avo Toast\*** GF  
Sliced avocado topped with oven roasted heirloom  
cherry tomatoes on multigrain toast / side salad 12.95  
Add a farm fresh egg 2

**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 10.95

**Wake and Bake Burrito\*** V  
flour tortilla / three scrambled eggs / fingerling potatoes / pinto beans  
cotija cheese / avocado crema / choice red or pork green chili 10.95

**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 12.95

**Vegetarian Hash\*** V GF  
two farm fresh eggs / oyster mushrooms / fingerling potatoes  
caramelized onions / red bell peppers / green chilis  
choice of toast or tortilla 11.95

**Ancient Grains Porridge** V GF  
slow cooked oats and ancient grains / hint of honey  
fresh berries / seasonal nut crumble 9.95

**Signature Granola** GF  
house made signature granola / fresh seasonal berries  
honey / NOOSA yogurt 9.95

SEE BELOW FOR ELEVATION OPTIONS | sub tofu for eggs no charge | sub vegan hollandaise no charge | make gluten free 1 | sub tots 1

## LOADED BOWLS

Our loaded bowls are packed with layer upon layer of savory, hearty ingredients, from 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 / bell pepper / fresh jalapeño / bacon hollandaise 14.95

**Hearty\*** GF  
fresh ROME's chorizo / two farm fresh eggs / crispy corn tortillas  
pork green chili / cotija cheese 12.95

**Un-mis-STEAK-a-Bowl\*** GF  
two farm fresh eggs / marinated steak / red onion / jalapeno  
oyster mushroom / cotija cheese / lime hollandaise / cholula 14.95

**Smoked Salmon\*** GF  
ACME smoked salmon / two farm fresh eggs / cherry tomato  
crispy capers / red onion / oven-roasted heirloom mushrooms  
goat cheese sun dried tomato hollandaise 15.95

**Healthy\*** V GF vegan  
two farm fresh eggs / seasonal vegetable ragu / kale  
pistachio pesto 12.95

CHOOSE YOUR BASE: housemade tots, fingerling potatoes or quinoa salad | 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 fruit 10.95

**Short Rib Benedict\*** GF  
house made coffee-braised short rib / bone  
marrow infused potato carrot and leek base  
bacon hollandaise / Choice of potatoes or fruit 15.95

**Vegan Benedict** GF vegan  
seared tofu / seasonal vegetable ragu  
four-color roasted cauliflower puree base  
vegan hollandaise / Choice of potatoes or fruit 11.95

**Veggie Benedict\*** GF  
seasonal vegetable ragu / four color roasted  
cauliflower puree base / sundried tomato  
hollandaise Choice of potatoes or fruit 11.95

sub vegan hollandaise no charge on any benedict

## FRENCH TOAST & FLAPJACKS

Decadent, indulgent, over the top, whichever adjective you choose be sure not to miss our house specialty. Locally made Brioche Baguette 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.

Single 3.95 Double 6.95 MIX & MATCH  
Quad 11.95 upgrade to 100% pure maple syrup 2  
make GF 1 (per toast)

**Traditional**  
warm butter / powdered sugar / maple syrup

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

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

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

**Seasonal** french toast or pancake – please ask your server for details

**Classic Flapjacks** V GF  
with house-made honey butter & powdered sugar  
single 2.95 stack of three 7.95 add blueberry or chocolate chip .50

## 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**  
aged cheddar / swiss cheese / cotija  
/ goat cheese / cream cheese 1

**Smoked Salmon**  
smoked salmon 3

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

**Veggies**  
tomato / mushroom / red onion  
caramelized onion 1  
add avocado 2

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

**Tofu**  
seared tofu 1  
**Peppers**  
red bell peppers / jalapeño / roasted green chili 1

**Salsa**  
house made salsa fresca 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.

\*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. 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(sub tots 1), or greens and a pickle(of course).

## B.L.T. GF

thick cut bacon / sliced tomato / bacon-egg aioli  
arugula / toasted thick cut bread 10.95  
add farm fresh egg 2 add avocado 2

## Reuben GF

locally sourced hand-shredded corned beef / sauerkraut  
swiss cheese / house made 1000 island dressing 10.95

## Pork Belly Cuban GF

pork belly / ham / swiss cheese / pickles  
house made coffee mustard pressed roll 11.95

## Short Rib Hoagie GF

coffee braised short rib / iceberg lettuce / fresh tomato  
horseradish mayo 12.95

## Bowl of Green Chili

housemade pork green chili / cotija cheese  
choice of tortilla 4.95

## Strawberry Salad

Mixed greens / strawberries / goat cheese / candied pecans  
and house made balsamic dressing 9.95

## Collective Salad

Mixed greens / avocado / crumbled bacon / sliced mushrooms  
shaved parmesan / toasted nuts and seeds with housemade  
apple-mustard vinaigrette 10.95

## Half and Half

half sandwich and half salad or green chili 12.95

## Sunrise ELIXIRS

Single Shotty 6 | Double Tall 11

### Bloody Mary or Maria

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

### Colorado Float

ROCKY MOUNTAIN SODA CO root beer / CODA cold brew coffee,  
HIDDEN PEAKS Colorado Cream / MILE HIGH SPIRITS Peg Leg Rum  
Vanilla Ice and topped with Vanilla Froth

### Prickly Pear Sunrise Margarita

House-made prickly pear sour mix / salty citrus ice cubes  
MILE HIGH SPIRITS Cuidado tequila

### Electric Dreamsicle

House made orange-vanilla cream / vanilla ice / MILE HIGH SPIRITS  
Elevate Vodka / topped with vanilla froth

### Peach Gin Fizz

house-made soda / peach ice / MILE HIGH SPIRITS Denver dry gin  
egg white froth

### 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  
topped with vanilla froth

## Wine-Beer-Shots

**Ultimate Mimosa** - bottle of Veuve Clicquot Brut  
Yellow Label and a selection of flavored ice cubes and juices  
serves four 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 7

**Kombucha Mimosa** - HEALTH-ADE Kombucha  
pomegranate kombucha / INFINITE MONKEY sparkling wine 13

Modelo 5

Rotating Craft Beers 6

**CROOKED STAVE Sour Rose 7**

**Shots - 2oz**

MILE HIGH SPIRITS 5  
Elevate Vodka / Peg Leg Rum  
Cuidado Tequila / Denver Dry Gin  
Fireside Whiskey

LAW'S WHISKEY HOUSE 9  
Bourbon

Housemade Coffee Liquor 5

## 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 MP

**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**  
unsweetened iced tea 3

**Two Leaves and a Bud Hot Tea**  
variety of flavors 3

**Froth Coffee Topper**  
horchata or vanilla .50

**Spiced Chai Latte**  
BHAKTI Chai, steamed milk of your choice and  
a dash of cinnamon 5

*Add a shot of HIDDEN PEAKS Colorado Cream 3*

## Usual Liquid SUSPECTS

Horchata 4

**Big B Orchards Juices**  
apple / lemonade small 3.5 large 5.5

**Cold Pressed Juices**  
orange / grapefruit small 3.5 large 5.5

**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

**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 Twaithes 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.

**Deby's Gluten Free** is a family owned and operated gluten free grocery store and manufacturing facility producing over 275 gluten free items.

**Grower's Organic** provides the highest quality organic produce from local and regional farmers.

**Hidden Peaks Spirits** - creators of Colorado Cream liqueur, the tastiest cream liqueur in Colorado! Locally owned and operated, we're new on the booze scene, and our cream is always fresh!

**La Tolteca Tortillas** - A family owned Colorado company since 1966, focused on service, value and quality. Making tortillas the old fashioned way!

**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.

**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 from Tender Belly and we are proud to have them as part of our team.

**The Urban Greenhouse** is a local farm located less than a mile from Morning Collective. They harvest their hydroponic microgreen just hours before arriving at the restaurant to ensure we serve the freshest produce possible.