

11TH STREET CLASSICS *

Sub: field greens salad 2.99, fresh fruit 3.99
cheesy green chili grits 4.99

Have 'em your Way^{GF} 16.99

Two farm fresh eggs, choice of meat and breakfast potatoes or grits

Add toast and homemade jam +2.49

Western 17.99

Fresh biscuit, sausage gravy, potatoes and farm eggs

Patterson Barn Burner 19.99

Sausage gravy smothered biscuit sammy with eggs, bacon and cheddar. Served with potatoes

Brisket Biscuit 19.49

Smoked brisket, onions, peppers, pickled jalapeños and cheese. Served on a biscuit with onion jam, eggs & potatoes

Croissant Sammie 18.99

Buttery croissant with scrambled eggs, bacon and cheddar. Served with potatoes

Wafflelaughagus 19.99

Malted waffle loaded with sausage gravy, melted cheese, farm eggs, potatoes and your choice of meat

The O.G. Burrito 17.49

Flour tortilla with scrambled eggs, potatoes, beans & cheese. Smothered in green chili with tomatoes, pickled jalapeños and sour cream

Add: choice of meat +5.49

Sub: gluten free tortilla +1.99

CUTS & STUFF^{GF}

Local sausage, vegan sausage, turkey sausage, smoked turkey, house chorizo, bacon, river bear ham 6

Laundry brisket,
hot smoked salmon, local bacon 9

EGGS BENEDICT*

Two farm fresh poached eggs over a toasted english muffin, smothered in hollandaise. Served with breakfast potatoes or grits.

Sub: fresh fruit 3.99 | cheesy green chili grits 4.99 | field greens salad 2.99

Traditional 18.99

Crisp griddled, river bear ham

Cowboy Downhill 22.99

Smoked beef brisket, roasted onions, pickled jalapeños

Yolko Artichoko 18.99

Artichoke-olive relish, bell peppers, whipped chèvre

Chili Crisp Lox 22.49

Hot smoked salmon, whipped chèvre, dilly cucumbers

BAT 21.99

Local bacon, fresh sliced avocado, tomato

Pickley Bird 21.49

Country fried chicken, chipotle mayo, pickles, hot honey

OMELETS^{GF}*

Served with choice of breakfast potatoes or grits

Sub: fresh fruit 3.99

cheesy green chili grits 4.99

field greens salad 2.99

green chili smothering 3.99

Cure-all 18.99

Sautéed baby spinach, garlic, tomatoes and feta

Santa Fe 17.99

Monterey jack, ham, onions and mixed peppers

Veggie 18.99

Seasonal vegetables, spinach and avocado

GRIDDLE CAKES

16.99

Malted Waffle

French Toast

Buttermilk Pancakes

Sub: gluten free pancakes or waffle 2.99

Includes one topping:

homemade granola

caramelized bananas

fresh bananas

fresh strawberries

chocolate chips

whipped cream

fruit preserves

nutella

CREEKSIDE FAVES *

Fruits & Fun^{GF} 18.99

Greek yogurt with fruit, coconut, sesame, pumpkin and sunflower seeds, crispy garbanzos, hemp hearts, chocolate chips and honey

Granola Bowl^{GF} 16.99

Homemade granola rich in seeds and nuts, topped with fresh fruit and vanilla yogurt

Corned Beef Hash^{GF} 21.49

Shredded corned beef, grilled crisp with mixed peppers, onions and potatoes. Topped with two eggs

Chili Relleño 17.99

Crispy, cheese-stuffed pepper with beans, potatoes, eggs and green chili
Add a relleño +6.49

Chicken and Waffles 19.99

Malted waffle with fried chicken, sausage gravy, farm eggs and hot honey

Quesabirria Brekkie^{GF} 19.99

Crispy tortillas with brisket and cheese. Eggs, tomatoes, feta and pickled jalapeños. Served with salsa & field greens salad

Fourteener 21.49

Malted waffle, french toast or buttermilk pancakes. Served with choice of meat and two eggs

Rancheros 20.99

Corn tortillas layered with beans, cheese and chorizo. Served with farm eggs, green chili, tomatoes and sour cream

Turkish Eggs 18.99

Two poached eggs with garlic-dill yogurt, smoky butter, fresh herbs & almonds. Served with toasted ciabatta and field greens

Got Allergies? We're Listening!

The following allergens may be present in our kitchen:
Milk | Egg | Fish | Crustacean Shellfish | Tree Nuts
Peanuts | Wheat | Soy | Sesame

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LUNCH

Served with fries or field greens salad

Sub: fresh fruit or onion rings 3.99

California Muffaletta 18.99

Fresh sliced avocado with artichoke relish, feta, olive oil and hummus on a toasted baguette

Fried Chicken Sammie 18.99

Cheddar, lettuce, tomato, onion, pickles, hot honey mustard aioli on a brioche bun

Turkey Club 21.49

House smoked, swiss, onion jam, bacon, avocado, lettuce, tomato, mayo on toasted sourdough

Banh Mi 19.99

Grilled chicken, bang bang sauce, romaine, crisp veggies, crunchy noodles, onion strings on a baguette

Express Burger* 18.99

Sautéed onions, american cheese, pickles and special sauce on a toasted bun

Smokeshow Salmon 22.99

Ciabatta toast with hummus, chili-orange cured salmon, fennel, crispy garbanzos, lemon jam and field greens

Avo Toast 18.99

Ciabatta with avocado, onion jam, balsamic tomatoes and feta. Served with field greens
Add: farm fresh egg* +2.99

Ancient Grainy Bowl^{GF} 19.99

Avocado, snappy peas, summer corn, cucumber & pickled onions with quinoa, pistachio pesto, hemp hearts, nooch, chia and french vinaigrette

Frikin Chicken BangBang 22.99

Bang bang sauce, romaine, crisp veggies, coconut, crunchy noodles, toasted sesame, onion strings, lemon chili vinaigrette

Athletic Greens^{GF}* 20.99

Power greens, poached egg, avocado, beans, tomato, feta, pickled onion, hemp hearts, sunflower seeds, nooch, french vinaigrette and hot honey

Freaky Freaky Bowl 21.99

Hummus, olive-artichoke relish, balsamic tomatoes, cucumber, crispy garbanzos, feta and romaine with greek yogurt dressing and ciabatta croutons

Add: grilled or fried chicken, smoked turkey +8, Laundry beef brisket, smoked salmon +9

Bubbles

Mimosa 9/32

OJ, bubbles

Add: vodka +5

MelonMosa 12/42

Fresh pressed melon juice, bubbles

Hawaii-5'osa 15/49

House-infused mango vodka, pineapple juice, bubbles

Pink Lady 15/49

Skyy citrus vodka, house strawberry lemonade, bubbles

P.O.G. 12/42

Pineapple-orange-guava juice, bubbles

Add: strawberry vodka +5

Bloody Marys

Mythology vodka, Steamboat Springs, CO

Award Winning House 13

Secret blend

Diamante 14

Pepperoncini infused vodka

Hog Heaven 14

Bacon vodka

Powder Keg 14

Hot pepper infused vodka

El Diablo 14

Chili tequila, pepper rim

Beer

Storm Peak 'Maestro' IPA 8

Modelo Mexican Lager 6

Michelob Ultra 6

Coors Banquet 6

Stem Dry Cider 12

Telluride Tangerine Blonde 9

Athletic Run Lite (n/a) 8

Coffee Bar

Latte 7

Americano 4

Espresso 3.75

Cappuccino 6.5

Cold Brew 7

Dirty Chai 11

Chai 8

Strawberry Horchata Chai 12

Strawberries, white chocolate, caramel, cinnamon, milk

Pistachio Mocha 9

Pistachio-chocolate cream, espresso, whipped cream, wafer

Banana Bread Latte 10

Housemade banana syrup, espresso, milk, whipped cream, streusel

LeeAnn's Lavender Latte 10

Home Ranch lavender syrup, espresso, milk

I Love You So Matcha 10

Matcha, honey, steamed milk

+1 mocha / caramel / vanilla
sugar free vanilla / hazelnut

+2 housemade
pistachio-chocolate

+1 coconut or almond milk

+1.5 oat milk

Wine

House 10

red, white, rosé, sparkling

Laundry Kitchen & Cocktails

All wine offerings available

Cocktails

Espresso Martini 16

House-infused espresso vodka, locally roasted coffee, Mythology coffee liqueur, vanilla

Watermelon Basil Marg 16

Watermelon tequila, fresh watermelon juice, lime, basil

Pollinator's Paradise 16

Blueberry infused gin, lavender honey, lemon juice

Rum Away With Me 15

Papaya rum, velvet falernum, pineapple juice, rhubarb shrub, coconut water

Spicy Ranch Water 15

Tequila infused with habanero, orange & pineapple, lime juice, soda, chili rim

Strawberry Mule 15

House-infused strawberry vodka, lime juice, ginger beer

Creekarita 15

Tequila, mango vodka, orange liqueur, cranberry, lemon lime, mint, bubbles

Mocktails

Summer Time 10

Strawberry lemonade, mint, blueberries, spritz

Melon Mountain Cooler 10

Fresh pressed honeydew melon juice, cucumber simple, soda

Sandia Spritz 10

Fresh watermelon juice, basil simple, lime juice, soda

StraightUp Strawberry 9

Fresh strawberries & lemonade