

**OFF SEASON BRUNCH**  
*Bear den*  
 aspen



**BOOZY BRUNCH**

**Bd Bloody Mary** absolut pepper vodka, local organic bloody mix, fresh lemon & lime, tajin salt rim \$ 18 add bacon +2

**Mimosa** fresh squeeze organic orange juice, bubbles \$ 15

**Coco Loco** theresa dark rum or casa del sol tequila reposado, coco lopez, pineapple, fresh lemon \$ 18 **zero proof** option available \$ 12

**Espresso Martini** grey goose vodka, bd espresso, kahlua, baileys, white chocolate liquor \$ 15

**Passionista** local woody creek gin, passion syrup, pineapple, lime, mint, fever tree club soda \$ 19 **zero proof** option available | \$ 12

**Bd Aperol Spritz** aperol, st germain, Prosecco, club soda, orange \$ 15

**Champagne Float** choose your sorbet: blood orange | raspberry topped with champagne \$ 21

**CLASSICS**

**Pisco Sour** barsol pisco, fresh lemon & lime juice, fresh egg white, bitters \$ 21

**Paper Plane** braulio amaro, woody creek bourbon, aperol, fresh lemon juice \$ 20

**Manhattan** local 291 rye, sweet vermouth, orange zest, bitters, cherry \$ 20

**Negroni** woody creek gin, campari, sweet vermouth, orange peel \$ 20

**Dirty Martini** gin or vodka, dry vermouth, olive juice, blue cheese or regular olive or twist \$ 21

**Old Fashion** woody creek bourbon, raw sugar, bitters, orange twist, cherry \$ 20

**Beer**

1664 Kronenbourg | lager 7  
 Aspen Brewing CO | IPA | P | blonde 6.5

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 9am  
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 3:45pm

**LES SANDWICHES**

served with mixed greens, breakfast potatoes or fries

**BD CLUB CHOICE OF:** grilled or fried chicken & bacon | mushroom & potato <sup>VEG</sup>  
 avocado, tomato, havarti cheese, hard-boiled egg, lettuce, spicy truffle aioli, sourdough \$ 26

**WAGYU BURGER** grass-fed colorado wagyu, cheddar cheese, caramelized onions, tomato, lettuce, pickles, smoked ranch, brioche bun \$ 32  
 double it up 10 | make it spicy | lettuce wrap & gluten free bread available

**GONDOLA BUN CHOICE OF:** bacon | avocado <sup>VEG</sup>  
 fried farm egg, potato Parmesan patty, cheddar cheese, spicy truffle aioli, English muffin \$ 22

**SUNNY SIDE** fried farm egg, roasted bell pepper, goat cheese, arugula, coriander-mint sauce, brioche bun \$ 22 <sup>VEG</sup>

**LES SALADES**

**POWER FLOW** house quinoa patty, avocado, tomato, seeds, mixed greens, lemon dressing, coriander-mint sauce \$ 22 <sup>VEG</sup>

**HEIRLOOM TOMATOES** fresh burrata, basil, Dijon mustard vinaigrette \$ 21 <sup>GF VEG</sup>

**LE BRUNCH**

**EGGS WITH BENEFITS CHOICE OF:** bacon | smoked salmon | crispy potato patty  
 poached eggs, house hollandaise, English muffin, asparagus \$ 32

**AJAX BURRITO CHOICE OF:** eggs \$ 22 <sup>VEG</sup> | grilled chicken \$ 26 | chorizo \$ 27 | wagyu \$ 32  
 eggs, potato, guacamole, pico de gallo, quinoa, black beans, cheddar cheese, tortilla | ask us for a Rio Grande and have it served as a bowl

**BD CONTINENTAL BREAKFAST** two eggs any style, toast, river bear sausage, bacon, tomato, breakfast potatoes \$ 38 | sub for sautéed veg \$ 25 <sup>VEG</sup>

**FRENCH TOAST** homemade berry coulis, seasonal jam, cheesecake sauce, maple syrup \$ 28 <sup>VEG</sup>  
 add ice cream 5 | whipped cream 3

**BOWLS**

**MAMA'S SOUP** roasted tomato & bell pepper soup, coriander-mint sauce, french onion grilled cheese on sourdough \$ 22 <sup>VEG</sup>

**THAÏ NOODLE SALAD** wagyu steak, rice noodles, ginger, bell pepper, jalapeño, coriander, spinach, Thai dressing, spicy sauce on the side \$ 32 <sup>GF VEG</sup>

**sides:** fries 10 | truffle Parmesan fries 12 | breakfast potatoes 10 | mixed greens 10 | bread & butter 9 |  
 gluten free bread available



**HAPPY HOUR**

all day



\$ 15

BD MARGS  
 aperol spritz  
 espresso martini

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