

MIXED BERRIES V GF 8

Seasonal Mixed Berries.

GREEK YOGURT BOWL GF 12

House-Made Granola, Honey, Greek Yogurt, Acai

AVOCADO TOAST* V 16

Radish, Cilantro, Sesame Seed - Add Fried Egg +3

CLAYTON BREAKFAST* 17

Two Eggs Your Way, Choice of Neuske's Bacon or Chicken Sausage, Potatoes, Bagel

EGGS IN PURGATORY 19

Pomodoro Sauce, Calabrian Chili Vinaigrette, Onion, Fennel, Chives, Breadcrumbs, Focaccia

BAKED FRENCH TOAST 16

Seasonal Berries

LOX PLATE* 17

Herbed Cream Cheese, Pickles, Cherry Tomatoes, Capers, Bagel

EGG SANDWICH* 16

Aioli, White Cheddar, Bacon, Arugula served on a Bagel

BURRATA 18

Apple Mustard, Braised Fennel, Radish

ROOFTOP BURGER GF 20

Colorado Beef, Garlic Aioli, LTO, Challah Bun - Add Fried Egg +3

HAMACHI CRUDO* GF 21

Leche de Tigre, Blood Orange, Chia Seed, Seasonal Herbs

80206 GF 20

Romaine Lettuce, Chicken, Roasted Beets, Egg, Bacon, White Cheddar, Avocado, Heirloom Tomato, Buttermilk Herb Dressing

SIDES 6

Chicken Sausage, Roasted Potatoes, Bacon, Egg*

V Vegan GF Gluten Free

* These items may be served raw or undercooked, 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.