

# Clayton

## BREAKFAST

HOURS 7 a m - 11 a m daily

### SIDES

SEASONAL FRUIT PLATE **V GF** 9

TOAST **V** 4  
English Muffin, Sourdough, Wheat, White, Gluten Free\*\*

BREAKFAST POTATOES **V GF** 5  
Parmesan, Herbs, Lemon

EGGS\* **V GF** 6  
2 Eggs Your Way

AVOCADO **V GF** 4

NEUSKE'S BACON **GF** 6

SAUSAGE PATTY **GF** 5

CHICKEN SAUSAGE **GF** 6

### SMOOTHIES

CLAYTON GREEN **V GF** 10  
Kale, Avocado, Kiwi, Green Apple, Ginger, Cucumber

TROPICAL **V GF** 10  
Coconut Yogurt, Banana, Pineapple, Mango

ALMOND BERRY **V GF** 10  
Organic Almond Butter, Mixed Berries, Almond Milk

### COFFEE

Whole Milk, Skim Milk, Half & Half, Oat Milk + 1, Almond Milk + 1,  
Coconut Milk + 1

DRIP COFFEE 4

ESPRESSO 4

CORTADO 4

LATTE 6

CAPPUCCINO 5.5

MATCHA LATTE 6.5

CHAI LATTE 6

SMITH TEA 4.5  
British Brunch, Lord Bergamot, Spring Greens,  
Peppermint Leaves, Red Nectar

### MAINS

YOGURT PARFAIT **V GF** 10  
House-Made Granola, Wildflower Honey, Seasonal Fruit  
Sub Coconut Yogurt +1

STEEL CUT OATMEAL **V GF** 11  
Lemon Berry Compote

BUTTERMILK PANCAKES **V** 14  
Wolf Creek Maple Syrup, Brown Butter  
Add Blueberries or Chocolate Chips +2

AVOCADO TOAST **V** 16  
Sesame, Radish, Lemon, Cilantro, Sourdough  
Add Egg +3

BREAKFAST BURRITO 15  
Egg, Cheddar, Poblano, Red Onion, Nueske's Bacon,  
Potato, Tomatillo Salsa

EGG SANDWICH\* 16  
Fried Egg, Cheddar, Arugula, Aioli,  
Nueske's Bacon or Sausage Patty, Potatoes

LOX SANDWICH\* 17  
Cucumber, Red Onion, Fennel, Sprouts,  
Herbed Cream Cheese, Tomatoes, Bagel

CLAYTON OMELETTE **GF** 17  
Cheddar, Peppers, Spinach, Caramelized Onions, Arugula Salad  
Add Bacon +2

AMERICAN BREAKFAST 17  
Two Eggs Your Way, Choice of Nueske's Bacon, Chicken Sausage or  
Sausage Patty, Potatoes, Arugula Salad, Toast

### PASTRIES

REBEL BREAD  
Denver-based small-batch artisan bakery exclusively sourcing regional  
grains from local mill Dry Storage™

PLAIN CROISSANT 7

PAIN AU CHOCOLAT 7

DAILY SELECTION 7

### HOUSE MADE PASTRIES

DAILY SELECTION 7

**V**Vegetarian **V**Vegan **GF** Gluten Free

\*\* due to our open kitchen and shared food preparation areas, we cannot guarantee zero contact with gluten

\*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.

Please note that a 20% service charge will be included in the final bill.

A small fee of 2% will be applied to recover costs associated with credit card processing. Thank you for your understanding!