

MIXED BERRIES VGF 8

Seasonal Mixed Berries.

GREEK YOGURT BOWL GF 12

House-Made Granola, Honey, Greek Yogurt, Acai

HALLOUMI 19

Aleppo, Lemon, Olive Oil, Oregano, Fresh Herbs, Focaccia

AVOCADO TOAST* V 16

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

AHI TUNA CRUDO* GF 21

Yuzu Ponzu, Sesame Seed, Apple Pear Chutney

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

PUMPKIN SPICE DUTCH BABY 16

Orange, Cream Cheese, Maple Syrup

COUNTRY BISCUIT & GRAVY 17

Breakfast Sausage Sage Gravy, Fried Egg

LOX PLATE* 17

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

LOX SCRAMBLE 18

Egg, Herbed Cream Cheese, Fried Capers, Bagel

EGG SANDWICH* 16

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

ROOFTOP BURGER GF 20

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

MARGARITA PIZZA 18

Pomodoro, Mozzarella, Fontina, Parmesan, Basil

80206 GF 20

Romaine, Chicken, Roasted Beets, Egg, Bacon, White Cheddar, Avocado, Heirloom Tomato, Buttermilk 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.

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!