

THE CLIFF HOUSE

AT PIKES PEAK

MORNING HARVEST

Breakfast Quinoa Salad \$18

Tri-color quinoa gently simmered in apple cider, tossed with roasted butternut squash, spring-mix greens, dried cranberries, and candied walnuts. Complemented with fresh avocado slices.

Mixed Berry Bowl \$12

A vibrant selection of blueberries, blackberries, and strawberries; garnished with fresh mint leaves.

Avocado Toast \$20

Thick-Cut rosemary olive oil bread, topped with freshly crushed avocado, roasted tomatoes, center-cut bacon, mixed-greens, pickled red onion, and finished with a balsamic glaze.

Mixed-Berry Parfait \$16

Creamy Greek yogurt whipped with honey and fragrant vanilla bean, layered with gluten-free granola and a house-made berry coulis, accented with fresh lemon zest.

BREAKFAST TRADITIONS

Biscuits & Gravy \$19

Two buttermilk biscuits, smothered in rich & creamy sausage gravy, topped with two eggs (*prepared any style*), and melted cheddar-jack cheese.

Black Forest Eggs Benedict \$20

Toasted English muffin, topped with savory Black Forest ham, two poached eggs, mixed-greens and creamy hollandaise.

The Cliff House Breakfast \$18

Two eggs (*prepared any style*), crispy home fries, two slices of center-cut bacon or chicken sausage, served with your choice of toast and a cup of fresh-cut fruit.

CLIFF HOUSE SIGNATURES

Brioche Stuffed French Toast \$20

Golden-brown brioche French toast, filled with a honey, strawberry, and rose-infused cream, accompanied by fresh strawberries and warm maple syrup.

Manitou Incline Breakfast Burrito \$22

Scrambled eggs, crispy home fries, cheddar jack cheese, your choice of bacon or sausage, wrapped around a warm flour tortilla and smothered in Rocky Mountain pork green chili.

Rocky Mountain Pork Green Chili \$19

Slow-simmered fire-roasted pork green chili, layered with two eggs sunny-side up, with your choice of warm flour tortillas or crispy home fries. (*vegetarian option available*)

OMELETS

Denver Omelet \$18

Omelet enveloped with diced Black Forest ham, sautéed bell pepper and onions, and jack-cheddar cheese. Paired with fresh mixed-greens and your choice of toast.

Classic Omelet \$18

Omelet nestled with your choice of four fillings, (*spinach, bell peppers, mushrooms, onions, sausage, bacon and cheese*). Served with mixed-greens and your choice of toast.

A' LA CARTE

(2) eggs any style	\$4
(2) slices of bacon or chicken sausage	\$3
Cup of green chili or gravy	\$6
side of home fries	\$4
(2) slices of toast, English muffin, or biscuit	\$3
side of guacamole	\$5
side of sour cream	\$2
side of Pico de Gallo	\$4

CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE INFORM YOUR SERVER OF ANY DIETARY OR ALLERGY RESTRICTIONS.