



Avenue Brunch Menu

AM Cocktails

HOUSE BELLINI 2
HOUSE BLOODY 2
HOUSE MIMOSA 2

FRENCH 75

Old Tom Gin, fresh lemon juice, simple syrup, splash of Prosecco 9

MARY STUART*

Johnnie Walker Red, Benedictine, fresh lime juice, simple syrup, served chilled in a flute 10

CLOVER CLUB*

Whitley Neil Gin, house-made grenadine and fresh lemon juice 10

OAXACAN SOUTH SIDE

Mezcal, tequila, grapefruit, lemon juice, agave nectar, fresh mint 10

DENVER BLINKER

Stranahan's Colorado Whiskey, grapefruit juice, house-made grenadine, served up 10

*Contains egg whites

Breads

ORANGE ESSENCE CHALLAH FRENCH TOAST

Vermont maple syrup, home fries, Thick cut Daily's pepper bacon 11

BLUEBERRY BUTTERMILK PANCAKES

Vermont maple syrup, home fries, Thick cut Daily's pepper bacon 10

HOMEMADE GRANOLA AND LOCAL HONEY YOGURT (Bellvue, CO)

Freshly baked granola with coconut/almonds, seasonal fresh fruit 8

Eggs

WILD MUSHROOM AND ASPARAGUS FRITTATA

With fresh mozzarella and parmesan, buttered focaccia toasts 10

AVENUE POUTINE

Freshly ground chuck pattie, over easy egg, beef gravy and fries, fresh mozzarella 9

EGGS SARDOU

Artichoke bottoms, creamed spinach, poached eggs, hollandaise and English muffin 10

EGGS BENEDICT

Browned Canadian bacon, English muffin, hollandaise 10

BUCKWHEAT CREPES

Filled with maple ham, swiss, fluffy eggs, side of brunch greens 8

RED AND WHITE BURRITO

Spicy chorizo, scrambled eggs and Yukon gold potatoes served with both red chile and blanco verde sauces 10

HUEVOS RANCHEROS

Two over easy eggs, corn tortillas, blanco verde sauce, side spicy chorizo patties and Yukon gold home fries 11

HOT SMOKED SALMON HASH

Mushrooms, yukon gold potatoes, bell peppers, two over easy eggs 12

Appetizers

SPICY SHRIMP AND CRAB COCKTAIL

Fresh greens, avocado, green olives, spicy lime cocktail sauce 12

FRESH SPRING ROLL

Herbed chilled vegetables, Thai chili-lime, hot mustard sauces 7

Add shrimp 9

CHILLED OYSTERS ON THE HALF SHELL

Sriracha cocktail sauce, lemon and crackers 14

BEEF CARPACCIO FLATBREAD

Lemon aioli, parmesan, capers, red onions and cherry peppers 10

OYSTERS ROCKEFELLER

Baked with creamed spinach, shallots, hollandaise and lemon 15

CLAM CHOWDER or TODAY'S SOUP

4 cup/ 6 bowl

Salads

AVENUE CAESAR

Parmesan, crispy herbed garlic croutons 5/9

Add charbroiled chicken 7/11

CHILLED SHRIMP COBB

Blue cheese, Daily's pepper bacon, avocado, egg, tomatoes 12

GRILLED CHICKEN AND ARTICHOKE

Spring greens, feta, calamata olives, honey-dijon dressing 11

SEARED AHI PROVENCE

Spring greens, green beans, yukon gold potatoes, olives, red wine vinaigrette 16

HOUSE GREENS

Tossed with balsamic vinaigrette, garlic croutons, vegetables 5

Burger/Sandwiches/Panini

Choice of slaw, fresh cut fries, potato salad or cottage cheese

AVENUE BURGER

Grilled freshly ground chuck on a soft roll with garlic dill pickle 9

EXTRAS- swiss, yellow cheddar, smoked mozzarella, peppered bacon, sautéed mushrooms, grilled red onions or fresh sliced red onion

75 cents each item

HOUSE SMOKED SALMON BLT

Focaccia, cucumbers, tomatoes, red onion, capers, mascarpone 12

ROASTED PORTABELLO

Smoked mozzarella, pesto mayonnaise, greens, focaccia roll 10

PANINI GRILLED REUBEN

Sauerkraut, thousand island, melted swiss on marble 10

TURKEY, AVOCADO AND PEPPERED BACON PANINI

Focaccia, mayonnaise and cheddar cheese 9

SOURDOUGH CUBAN PORK PANINI

Pork tenderloin, sliced dill pickles, maple ham, dijon, mayo, swiss 10