



Avenue Brunch Menu

AM Cocktails

HOUSE BELLINI 2

HOUSE BLOODY 2

HOUSE MIMOSA 2

HOT CRÉOLE SPICED WINE 9

Créole Shrub Liqueur, 'Savory' mulling spice infused Sauvignon Blanc & a Medjool Date

SANTA MARIA 8

Cazadores Tequila with a blend of Mexican Mole, Green Chile and Tomatillos

REDLANDS DAISY 10

Caprock Gin, Peak Spirits Pear Brandy, Lemon Juice, House-made Grenadine

UNION JACK 11

Applejack, Benedictine, Lemon Juice on ice with Espresso-Sugar Rim

FISH HOUSE PUNCH 10

Cruzan and Blackstrap Rums, Peach Brandy, Maraschino Liqueur, Green Tea, Sparkling Wine, served over ice

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

UPTOWN DENVER OMELET

Canadian bacon, swiss, red peppers/onions, side of brunch greens 10

AVENUE POUTINE

Ground chuck pattie, over easy egg, fries, mozzarella, gravy 9

EGGS SARDOU

Artichoke bottoms, creamed spinach, poached eggs, hollandaise on a English muffin with a side of brunch greens 10

EGGS BENEDICT

Browned Canadian bacon, English muffin, hollandaise, brunch greens 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

HOUSE SMOKED SALMON HASH

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

Appetizers

SPICY SHRIMP AND AVOCADO COCKTAIL

Celery sticks, fresh jalapenos and bloody mary cocktail sauce 12

VEGETABLE EGG ROLLS

Wok vegetables, Thai chili-lime, hot mustard sauces 8

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

Gluten Free Bread Available for an additional \$2

AVENUE BURGER

Grilled freshly ground chuck on a soft roll, baby iceberg/tomato 9

EXTRAS- swiss, yellow cheddar, blue cheese, smokehouse bacon, sautéed mushrooms, grilled red onions or fresh sliced red onion .75 each item

HOUSE SMOKED SALMON BLT

Tomatoes, red onion, capers, mascarpone on a soft roll 12

RED WINE BRAISED PORTOBELLO WRAP

Swiss cheese, spring greens and tomatoes in a whole wheat tortilla 10

ROASTED TURKEY BREAST WRAP

TBLTA with swiss cheese and mayonnaise in a whole wheat tortilla 9

PANINI GRILLED REUBEN

Sauerkraut, thousand island, melted swiss on light rye 10