

Raw Bar

Oysters *
6 for 24 | 12 for 45

Sturia Caviar 45

Ceviche 27.50*
Seasonal Variations

Traveling Companions

Half Dozen Oysters, Oscietra Caviar + Champagne 90

Small Breakfast Bites

Greek Yogurt (V/GF) 13
ginger compote, mango

Chai-Spiced Oatmeal (V/GF) 13
blueberries, whiskey butter

Light + Fresh

Burrata Napoletana (V/GF) 26
tomato + spiced pickled peaches, cucumber,
red onion, vanilla bean oil, mint, sourdough

Side Salad (V/GF) 10
frisee, radicchio, arugula, lemon olive oil

Cobb Salad (GF) 23
romaine, chicken breast, avocado, bacon,
tomato, blue cheese, hard-boiled eggs,
buttermilk blue cheese vinaigrette
(sub salmon 5.50 / sub steak 8)

The Bindery Caesar 19.50
romaine, lemon, anchovy, pecorino,
sourdough toast
(add chicken 8, salmon 13.50 or steak 16)

All Day Brunch

*Jumbo Lump Crab Benedict 26.00
spinach, heirloom tomato, sharp cheddar, cream cheese,
poached egg, dill hollandaise, sourdough

*Chorizo Breakfast Tacos (GF) 20.50
sunny eggs, cotija, red onion, avocado, peanut matcha,
corn tortilla

*Avocado Toast (V) 21.50
roasted beets, chick peas, beet hummus, feta, mixed
greens on sourdough. add *egg 4.50

*It's Always Sunny (GF) 20.00
2 sunny eggs, lemon turmeric chickpeas, quinoa, charred
spinach, kale, baharat, lime greek yogurt

The LoHi Omelette (GF) 21.50
three-egg omelette, cheddar + jack cheese, black beans,
plantain, shishito peppers, poblano, chimichurri

The Captain's Blueberry Buttermilk Waffles 20
applewood smoked bacon + maple syrup
(in loving memory of captain david larue fox)

Beet Cured Salmon Latke (GF) 22.00
potato pancake, chives, capers, red onion, herb cream
cheese

*8oz Hanger Steak + Eggs (GF) 35.50
two eggs, cowboy potatoes, charred onion, chimichurri

Classics

Grilled Cheese and Tomato Soup / Bisque 19.50
challah bread, cheddar, anise seed goat cheese, honey,
maldon, and roasted jalapeno

Classic Reuben 24.00
river bear pastrami, swiss cheese, sauerkraut, rye bread,
1000 islands dressing

River Bear Smoked Turkey 24
toasted rye, roasted poblano peppers, cheddar,
chimichurri

*8oz Burger + The Bindery Fries 24.00
colorado lamb + beef blend, roasted poblano, cheddar,
onion

The Bindery Fries 10
shawarma spice mix

Pastas

Anchovy Butter Bucatini 31.00
blistered tomatoes, rapini, garlic chilis, pecorino

Lamb Papperdelle 33.00
tomato, calabrian chili, pecorino romano, pistachio

MAKE IT SIZZLE

*Brunson Bacon 10.50 / Cowboy Potatoes 8
Avocado 4.50 / *Egg 4.50 / Toast + Jam 5.75

**these items may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Sparkling

Albet i Noya | Brut Rose Riserva
Spain
18.40/69

Prima Perla | Prosecco
Italy
13.80/glass

Moet & Chandon | Rose Champagne
Champagne, France
23/glass

Red

Bodegas Forlong | Red Blend | Spain
18/26/64
Battle Creek | Pinot Noir | Oregon
19/28/73

Bacchus | Cabernet Sauvignon | Cali
17/25/64
Noelia Ricci | Sangiovese | Italy
20/30/85

White

Roman Ceremony | Sauvignon Blanc | Cali
23/34/87
Cora | Pinot Grigio | Italy
17/25/64

Martinelli | Chardonnay | Cali
17/25/64
Cantine Benvenuto | Mare | Italy
17/25/64

Bloodies

18

Traditional Mezcal Maria
vodka mezcal
Bloody Maria Bacon Mary
tequila vodka, bacon
Spicy Maria
jalapeno tequila

Canned

Avery White Rascal | 8
Great Divide Titan IPA | 8
Left Hand St Vrain Tripel | 8
Dry Dock Tropical Sour | 8
Guinness Extra Stout | 8
Coors light | 6
N/A Clausthaler | 8

Still Rose

Espressotinis

18

Train to Italy
vodka, espresso, oatrageous, montenegro
Let's be Cereal
vodka, espresso, hazelnut, cinnamon,
half & half
Espresso Island Escape
rum, espresso, espresso liqueur,
coconut liqueur, simple
Pike's Peak Rail
grizzly bear maple whiskey, espresso, chocolate
liqueur, cointreau, half & half

Draft

Mango Daydream | JuneShine | 12 | 6.0% ABV
Real Dry | Stem Ciders | 12 | 6.8% ABV
Craft Lager | Upslope Brewing | 12 | 4.8% ABV
Sunnyside Raspberry Lemonade | DBC | 12 | 8.5% ABV