

Raw Bar

*Oysters on the Half Shell

6 for 24 | 12 for 45
w/ cocktail sauce, mignonette, saltine
crackers, lemon, lime

*Sturia Caviar 45

w/ truffled potato chips, grated egg,
sour cream, shallots, chives

*Shrimp Cocktail (GF) 18

three jumbo white tiger shrimp, baja
style cocktail sauce, lime, avocado

All Day Brunch

Honey and Mint Brûléed Grapefruit (V/GF) 8

pink grapefruit, brûléed honey, mint

*Breakfast On The Mountain 20.50

two eggs your style + potatoes
choice of: bacon or sausage + toast

*Jumbo Lump Crab Benedict 26

spinach, heirloom tomato, cheddar, cream cheese, poached
egg, dill hollandaise, sourdough

*Huevos Rancheros (GF) 20.50

two sunny eggs, cotija, avocado, black beans, jalapeño, fried
corn tortillas, ranchero sauce

Avocado Toast (V) 21.50

heirloom tomatoes, shallots, smoked paprika aioli, jalapeño,
lime curry oil, basil, seeded whole grain bread

The LoHi Omelette (GF) 21.50

three egg omelette, cheddar + monterey jack, black beans,
plantains, shishito peppers, poblano, salsa verde

The Captain’s Blueberry Waffles 20

applewood smoked bacon + maple syrup
(in loving memory of Captain David Larue Fox)

*8oz Hanger Steak + Eggs (GF) 35.50

two eggs, cowboy potatoes, charred onions, chimichurri,
broccolini

Shrimp + Grits (GF) 27.50

buttery grits, shrimp, chorizo, sofrito (garlic, onions, peppers,
green onions)

Add-Ons

*Brunson's Bacon 10.50 / Sausage 10
Cowboy Potatoes 8 / Yogurt + Fruit 8
Toast + Jam 5.75 / Avocado 4.50 / *Egg 4.50

The Bindery Fries (V/GF) 10

shawarma spice mix

Entrées

Lamb Pappardelle 33

tomatoes, calabrian chili, pecorino romano, pistachio, mint

Chestnut Honey Baby Back Ribs (GF) 24.75

thyme, jalapeño slaw

*Grilled Hanger Steak (GF) 34

crispy garlicky yukon potatoes, broccolini, cashew red pepper
romesco

Classics

Grilled Cheese + Tomato Soup 19.50

sourdough bread, cheddar, anise seed goat cheese, honey, sea
salt, roasted jalapeño

Chicken Pozole Verde 18.40

chicken, hominy, pepitas, chiles, cilantro, red cabbage, radish

Classic Reuben 24

river bear pastrami, swiss, sauerkraut, rye bread, 1000 island
dressing

River Bear Smoked Turkey 24

toasted rye, roasted poblano peppers, cheddar, chimichurri

*8oz Colorado Burger + The Bindery Fries 24

colorado lamb + beef blend, roasted poblano, cheddar, onion

Light + Fresh

Cobb Salad (GF) 23

romaine, chicken breast, avocado, bacon,
tomatoes, blue cheese, hard boiled egg,
buttermilk blue cheese vinaigrette

Side Salad (V/GF) 10

mixed greens, lemon olive oil vinaigrette

Burrata Napoletana (V/GF) 24

heirloom tomatoes, colorado spiced
peach compote, cucumbers, jalapeño, red
onions, honey, mint, ciabatta

Protein Add-Ons

*8oz Hanger Steak 16
*6oz Scottish Salmon 13.50
6oz Chicken Breast 8

Scottish Salmon Niçoise
Salad (GF/DF) 24

potatoes, tomatoes, green beans,
cucumbers, olives, hard boiled egg,
lemon olive oil vinaigrette

*The Bindery Caesar 19.50

romaine, lemon, anchovy, pecorino,
sourdough croutons

V = vegetarian | GF = gluten free | DF = dairy free

**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

Tullia Brut | Prosecco
Italy
13.80/glass

Moët & Chandon | Imperial Champagne
France
23/glass

Red

Elvio Tintero | Red Blend
Italy
18/26/64

Ginger’s Cuvée | Pinot Noir
California
19/28/73

Bacchus | Cabernet Sauvignon
California
17/25/64

White

Cora | Pinot Grigio
Italy
17/25/64

Presqu’ile | Sauvignon Blanc
California
23/34/87

Pot de Vin | Chardonnay
France
17/25/64

Rosé

Pigoudet Premiere | Rosé | France
17/25/64

Espressotinis 18

Train to Italy
vodka, espresso, oatrageous, amaro montenegro
Let's be Cereal
vodka, espresso, hazelnut, cinnamon

Bloodies 18

Traditional Bacon Mary
vodka vodka, bacon
Spicy María
jalapeño tequila

Draft Beer

Juicy Banger IPA | Station 26 | 12 | 7.4% ABV
Real Dry | Stem Ciders | 12 | 6.8% ABV
Craft Lager | Upslope Brewing Co. | 12 | 4.8% ABV
Stella Artois Lager | Stella Artois | 12 | 5% ABV
Avalanche Ale | Breckenridge Brewery | 10 | 5% ABV
Coors Light | Coors Brewing Co. | 9 | 4.2% ABV

Cocktails 18

Doctor’s Orders
mezcal, lemon, honey, ginger, aged scotch
Elderflower Margarita
silver tequila, elderflower, grapefruit, lime
Manhattanite
rye whiskey, sweet vermouth, chocolate bitters
Corpse Reviver #2
absinthe, gin, lemon, lillet blanc, orange liqueur
Hemingway Daquiri
rum, lime, grapefruit, cherry

Mocktail 12

Boarding Pass
lemon, honey, ginger, turmeric, ginger beer

Canned Beer

White Rascal | Avery Brewing Co. | 8
Titan IPA | Great Divide Brewing Co. | 8
Guinness Extra Stout | Guinness | 8
N/A Upside Dawn Golden | Athletic Brewing Co. | 8