CAFE BREAKFAST
SERVED ALL DAY

SAVORY & SWEET

AVOCADO TOAST 8
sourdough, slaw, cilantro, pickled red onion
EGG* 1 | BACON 2

YOGURT & BERRY PARFAIT 7
greek yogurt, berries, house granola, local honey

BUTTERMILK PANCAKES 10
real maple syrup, berry compote, choice of bacon, sausage or country ham

EGGS & SUCH

G&B BREAKFAST SANDWICH* 9
biscuit & egg with pimento cheese, sausage, bacon or ham
or biscuit & egg with spinach, roasted red pepper, avocado add breakfast potatoes 2

EGG BREAKFAST* 11
two eggs, bacon, sausage or country ham, breakfast potatoes, fruit cup, choice of toast

BREAKFAST BURRITO 10
carnitas, scrambled eggs, potatoes, peppers, onions, cheddar, green chile gravy, salsa roja, pico de gallo

FARM STAND SKILLET* 12
over-medium eggs, sausage, bacon, peppers, onions, potatoes, cheddar, pico de gallo, choice of toast

VEGETABLE QUICHE 10
seasonal vegetables, asiago, side salad

GARDEN SKILLET* 11
over-medium eggs, Hazel Dell mushrooms, squash, spinach, onions, peppers, potatoes, cheddar, pico de gallo, choice of toast

FRESH BAKED

PECAN STICKY BUN 4

CINNAMON ROLL 4

B, B & J 4
biscuit, butter, housemade jam

BEVERAGES

GINGER AND BAKER COFFEE 2.50
TEAKOE TEAS 3
JUICE 4
PI CHAI 4.50
CIDER 4.25
G & B COCOA 4
LATTE 4
MATCHA LATTE 4.50

SIDES

APPLE SMOKED BACON 3
GRILLED COUNTRY HAM 4
HOUSEMADE SAUSAGE 3
FRESH FRUIT 5
BREAKFAST POTATOES 3
BUTTERMILK PANCAKE 4
TOAST 2
GLUTEN-FREE BREAD 3

*These items may be served raw or undercooked based on your specifications or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

We appreciate your business! If you care to leave a gratuity, know that all tips are pooled and distributed among our hourly waitstaff.

Please note an 18% gratuity will be added to groups of six or more.
LUNCH AND DINNER

STARTERS

BLISTERED CAULIFLOWER & SHISHITO PEPPERS 10
chili lime aioli, grilled lime

GREEN BEAN FRIES 9
corn-dusted green beans, avocado lime sour cream

GRILLED FLATBREAD 10
sausage and pepperoni or seasonal vegetable

SMOTHERED COLORADO FRIES 8
green chile gravy, pepper jack cheese, jalapeño, chives, bacon

STRAWBERRY WATERMELON GAZPACHO
lime crema
CUP 6 | BOWL 8

ROASTED GARLIC HUMMUS 9
carrots, sweet peppers, pita chips

SALADS

MARKET SALAD 9
mixed greens, radish, celery, carrot, cucumber, red onion, white balsamic

STRAWBERRY ARUGULA SALAD 12
candied pecans, goat cheese, white balsamic

ADD TO ANY SALAD
CHICKEN 5 | SALMON* 8 | STEAK* 9

BEET & CITRUS SALAD 12
marcona almonds, ricotta salata, fennel, mandarin oranges, mixed greens, herb citrus vinaigrette

GRILLED CORN AND BURRATA SALAD 14
arugula, tarragon, frisée, heirloom cherry tomatoes, white balsamic

SANDWICHES & CAFE FAVORITES

CAFE BURGER* 12
half-pound burger, american cheese, lettuce, red onion, house pickles, tomato, choice of fries or side salad
BACON 2 | AVOCADO 1 | EGG* 1

TURKEY PESTO 14
oven roasted turkey, basil pesto, avocado, pepper jack cheese, pico de gallo, multigrain, choice of fries or side salad

GRILLED OR FRIED FISH TACOS 14
corn tortilla, mango salsa, slaw, lime

MAC & CHEESE 12
cavatappi, parmiggiano-reggiano, toasted breadcrumbs, chives
CHICKEN 5 | BACON 2 | VEGETABLES 3

CHICKEN POT PIE 16
HOUSE FAVORITE
slow-roasted chicken, carrots, celery, onion, herbs, flaky butter crust & side salad

VEGETABLE POT PIE 15
HOUSE FAVORITE
garden vegetables, flaky butter crust & side salad

FRENCH DIP 16
sliced roast beef, swiss cheese, caramelized onions, creamy horseradish, au jus, hoagie, choice of fries or side salad

CHICKEN POT PIE

BLACKENED SALMON* 21
riced cauliflower risotto & peas, gremolata

QUINOA STUFFED POBLANO 15
pomegranate, pine nuts, goat cheese, corn, cilantro, crema, balsamic reduction

COUNTRY FRIED CHICKEN 18
buttermilk biscuit, slaw, mashed potatoes, chive

G&B MEATLOAF 16
tangy tomato glaze, honey glazed carrots, mashed potatoes

GRILLED N.Y. STRIP* 27
12 oz. N.Y. strip, house steak sauce, sautéed green beans with crispy shallots, baked potato topped with butter and sour cream
CHEDDAR 0.50 | BACON 1

FROM THE BAKERY

FRESH-BAKED PIE 6
Dig your fork into a flaky slice from the bakery. Thinking about pie for breakfast? Good thinking.
A LA MODE 2

FRESH-BAKED PASTRIES
Choose from today's selection crafted by our talented team of bakers!

PIE MILKSHAKE 9
We blend up a slice of frozen house-baked pie with vanilla ice cream and a splash of milk. The result? Lipsmackin', toe tappin' bliss.

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COCKTAILS

GINGER RUSH 9
bourbon, ginger-peach simple, ginger liqueur, lemon, orange bitters

JACK RABBIT 10
G&B Dobel tequila, house-pressed carrot juice, basil, blood orange liqueur, lime, ginger beer

SUNSET MIMOSA 8
sparkling rosé and blood orange purée

GINGER AND BAKER BLOODY 8
vodka, housemade bloody mary mix, zhug

GINGER AND BAKER MULE 10
vodka, seasonal fruit, lime, ginger beer

PINK MARGARITA 10
G&B Dobel tequila, blood orange liqueur, aperol, lime, lemon

COCOJITO 10
RumHaven coconut rum, limes, mint, soda

SOLSTICE SPRITZ 12
Hendrick’s Midsummer Solstice, St. Germain, lemon, soda

DRAFT

NEW BELGIUM, OLD AGGIE LAGER 4
Fort Collins, CO

NEW BELGIUM, HONEY ORANGE TRIPEL 7
Fort Collins, CO

ODELL, IPA 6
Fort Collins, CO
HORSE & DRAGON, SAD PANDA COFFEE STOUT 7
Fort Collins, CO

ZWEI, ROTATOR 7
Fort Collins, CO

BOTTLES AND CANS

ODELL, 90 SHILLING AMBER ALE 5
Fort Collins, CO

FUNKWERKS, RASPBERRY PROVINCIAL SOUR ALE 5
Fort Collins, CO

NEW BELGIUM, FAT TIRE AMBER ALE 5
Fort Collins, CO

NEW BELGIUM, FAT TIRE WHITE 5
Fort Collins, CO

COORS LIGHT LAGER 4
Golden, CO

GUINNESS STOUT 6
Ireland

HEINEKEN, 0.0 6
Netherlands

WINE

CAVA, ARTE LATINO 7/24
Penedes, SP

SPARKLING ROSE, VEUVE DU VERNAY 8/28
FR

PROSECCO, STELLINO DI NOTTE 9/32
IT

ROTATING ROSE (ask your server) 9/32

PINOT GRIGIO, BENVOLIO, 7/24
Friuli-Venezia Giulia, IT
SAUVIGNON BLANC, OYSTER BAY 7/24
Marlborough, NZ

RIESLING, SAINT M 9/32
Columbia Valley, WA

CHARDONNAY, A BY ACACIA 10/36
Napa, CA

PINOT NOIR, CHATEAU ST. JEAN 10/36
Sonoma, CA

MERLOT, VELVET DEVIL 8/28
CA

MALBEC, SANTA JULIA 8/30
Mendoza, AR

CABERNET SAUVIGNON, STERLING VINEYARD 8/28
CA

RED BLEND, EVOLUTION 9/32
OR