



CAFÉ 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

featuring eggs from local Jodar Farms

G&B BREAKFAST SANDWICH* 9

biscuit, egg, pimento cheese,
choice of sausage, bacon or ham
or

biscuit, egg, spinach, pimento
cheese, roasted red pepper, avocado
BREAKFAST POTATOES 2

VEGETABLE QUICHE 11

seasonal vegetables, asiago, side salad

EGG BREAKFAST* 11

two eggs, bacon, sausage or country ham,
breakfast potatoes, choice of toast

BISCUITS AND GRAVY* 12

biscuit, sausage gravy, two eggs, breakfast
potatoes

BREAKFAST BURRITO 10

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

FARM STAND SKILLET* 12

two over-medium eggs, sausage, bacon, peppers,
onions, potatoes, cheddar, pico de gallo,
choice of toast

GARDEN SKILLET* 12

two 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

COCONUT CHAI 4.50

APPLE CIDER 4.25

LATTE 4.50

HARVEST LATTE 5

CHILL CBD LATTE 7

JAVA, CHOCOLATE OR VANILLA SHAKE 7

AFFOGATO 3

espresso over vanilla ice cream

LIFE'S A 'BUCH KOMBUCHA 5

seasonal flavors

TEAKOE TEA 3

SIDES

APPLE SMOKED BACON 3

GRILLED COUNTRY HAM 4

HOUSEMADE SAUSAGE 3

SAUSAGE GRAVY 5

FRESH FRUIT 5

BREAKFAST POTATOES 3

BUTTERMILK PANCAKE 4

TOAST 2

GLUTEN-FREE BREAD 3

SIDE OF FRIES 5

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

*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.

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

LUNCH AND DINNER

STARTERS

COCONUT SHRIMP 14

green onion,
orange sweet chili sauce

GREEN BEAN FRIES 9

corn-dusted green beans,
avocado lime sour cream

SMOTHERED COLORADO FRIES 8

green chile gravy, pepper jack,
jalapeño, chives, bacon

FALL HARVEST SPINACH DIP 11

butternut squash, pumpkin, garlic, asiago,
artichoke, toasted baguette, baby carrots

FRENCH ONION SOUP 8

caramelized onion, sherry, crouton,
swiss, provolone

PUMPKIN APPLE BISQUE

butternut squash, granny smith apples,
pumpkin, pecans, coconut milk, sage
(gf & vegan)
CUP 6 | BOWL 8

SALADS

MARKET 9

mixed greens, radish, carrot, tomato,
cucumber, red onion, white balsamic

BEET & CITRUS 12

mixed greens, fennel, mandarin oranges, marcona almonds,
goat cheese, herb citrus vinaigrette

ADD TO ANY SALAD

CHICKEN 5

SALMON* 8

STEAK* 9

PICNIC COBB 13

mixed greens, carrots, gorgonzola, bacon, fried chicken,
heirloom cherry tomato, egg, avocado, blue cheese dressing

KALE APPLE 13

radicchio, frisée, green apple, golden raisins,
manchego, candied hazelnuts, white balsamic

SANDWICHES & CAFÉ FAVORITES

CAFÉ BURGER* 13

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

BUTTERNUT PESTO ALFREDO 15

fettuccine, butternut squash,
parmesan, basil pesto cream
CHICKEN 5

MAC & CHEESE 12

cavatappi, parmigiano-reggiano,
toasted breadcrumbs, chives
CHICKEN 5 | BACON 2 | VEGETABLES 3

CHICKEN POT PIE 16

HOUSE FAVORITE
slow-roasted chicken, carrots, peas, celery,
onion, herbs, flaky butter crust, side salad

VEGETABLE POT PIE 15

HOUSE FAVORITE
carrots, peas, celery, onion, herbs, corn,
green beans, flaky butter crust, side salad

FRENCH DIP 16

roast beef, swiss, caramelized onions,
creamy horseradish, au jus, hoagie,
choice of fries or side salad

PASTRAMI REUBEN 13

sauerkraut, swiss cheese, russian dressing,
rye bread, choice of fries or side salad

BEEF POT ROAST 16

red potatoes, pearl onions,
baby carrots, dinner roll

BLACKENED SALMON* 22

wild mushroom and pea risotto,
lemon oil

QUINOA STUFFED ACORN SQUASH 15

kale, cranberry, granny smith apples,
celery, balsamic, candied pecans

COUNTRY FRIED CHICKEN 18

biscuit, slaw, mashed potatoes, chive

G&B MEATLOAF 16

tangy tomato glaze, honey glazed carrots,
mashed potatoes

GRILLED N.Y. STRIP* 28

12 oz. N.Y. strip, house steak sauce,
sautéed brussels sprouts, baked potato
topped with butter and sour cream
CHEDDAR .50 | BACON 1

FROM THE BAKERY

FRESH-BAKED PIE 6

apple, pumpkin, maple pecan, cherry,
quadruple coconut cream, lemon meringue,
chocolate midnight, gf & vegan cranberry orange
À 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.

FROM THE BAR

CRAFT COCKTAILS

GINGER RUSH 9

bourbon, ginger-peach simple, ginger liqueur,
lemon, orange bitters

JACK RABBIT 11

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

SUNSET MIMOSA 8

sparkling rosé, blood orange purée

G&B BLOODY 8

vodka, housemade bloody mary mix, zhug

FALL MARGARITA 10

Dobel tequila, Triple Sec, lime juice, apple juice,
spiced simple syrup

SWORD IN THE STONE 11

Bushmills White Label, Dewars White Label, Dambuie,
apricot liqueur, lemon juice, pear purée, sage

G&B MULE 10

vodka, seasonal fruit, lime, ginger beer

CARDAMOM OLD FASHIONED 10

Buffalo Trace bourbon, simple syrup, cardamom bitters

WINES

CAVA, ARTE LATINO 7/26

Penedes, Spain

SPARKLING ROSE, VEUVE DU VERNAY 8/30

France

PROSECCO, STELLINA DI NOTTE 9/34

Italy

ROTATING ROSE 9/34

PINOT GRIGIO, BENVOLIO 7/26

Friuli-Venezia Giulia, Italy

SAUVIGNON BLANC, MURPHY GOODE 8/30

Geyserville, California

RIESLING, SAINT MICHELLE 9/34

Columbia Valley, Washington

CHARDONNAY, A BY ACACIA 10/38

Napa, California

PINOT NOIR, SEA SUN 11/42

Fairfield, California

MERLOT, VELVET DEVIL 8/30

Prosser, Washington

MALBEC, SANTA JULIA 8/30

Mendoza, Argentina

CABERNET SAUVIGNON, STERLING 8/30

Napa Valley, California

ROTATING RED 10/38

Oregon

FORT COLLINS DRAFT BEER

NEW BELGIUM, OLD AGGIE LAGER 4

NEW BELGIUM, HONEY ORANGE TRIPEL 7

ODELL, IPA 6

HORSE & DRAGON, SAD PANDA COFFEE STOUT 7

ZWEI, ROTATOR 7

BOTTLES & CANS

ODELL, 90 SHILLING AMBER 5

Fort Collins, Colorado

FUNKWERKS, RASPBERRY PROVINCIAL 5

Fort Collins, Colorado

NEW BELGIUM, FAT TIRE AMBER 5

Fort Collins, Colorado

COORS LIGHT, LAGER 4

Golden, Colorado

BELL'S, TWO HEARTED IPA 5

Kalamazoo, Michigan

GUINNESS, STOUT 6

Ireland

HEINEKEN, 0.0 6

Netherlands