



CAFE BREAKFAST

SERVED ALL DAY

SAVORY & SWEET

AVOCADO TOAST 8

sourdough, fried butternut squash,
brussels slaw, cranberries
EGG* 1 / BACON 2

BUTTERMILK PANCAKES 10

plain, blueberry or choc chip,
real maple syrup,
choice of bacon, sausage or country ham

EGGS & SUCH

VEGETABLE QUICHE 11

egg custard, seasonal
vegetables, asiago, side salad

EGG BREAKFAST* 11

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

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

BISCUITS & GRAVY* 11

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

FRESH BAKED

PECAN STICKY BUN 4

CINNAMON ROLL 4

B, B & J 4

Biscuit, butter, housemade jam

BEVERAGES

G&B COFFEE 2.50

COCONUT CHAI 4.50 LATTE 4.50

CHILL CBD LATTE 7

FALA LATTE 5

CARAMEL COCOA 5

NAUGHTY NOG 7

JAVA, CHOCOLATE OR

VANILLA SHAKE 7

AFFOGATO 3

LIFE'S A 'BUCH KOMBUCHA 5

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

*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. 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

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

FALL HARVEST SPINACH DIP 11

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

FRENCH ONION SOUP 8

caramelized onions, 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

PICNIC COBB 13

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

ADD TO ANY SALAD

CHICKEN* 5
STEAK* 9

SANDWICHES & CAFE FAVORITES

CAFE 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

FRENCH DIP 16

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

MAC & CHEESE 12

cavatappi, parmigiano-reggiano, toasted breadcrumbs, parsley
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

SMOKED SALMON BLT 18

caper cream cheese, bacon, lettuce, tomato, choice of fries or side salad

COUNTRY FRIED CHICKEN 18

biscuit, fried brussels sprouts, mashed potatoes

QUINOA STUFFED ACORN SQUASH 15

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

GRILLED N.Y. STRIP* 29

12oz NY strip, house steak sauce, brussels sprouts, baked potato w/butter & sour cream
CHEDDAR .50 | BACON 1

FROM THE BAKERY

FRESH-BAKED PIE 6

apple, pumpkin, maple pecan,
cherry, coconut cream, lemon
meringue, chocolate midnight,
gf & vegan cranberry orange
A LA MODE 2

FRESH-BAKED PASTRIES

Choose from today's selection
crated 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

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 and blood
orange purée

G&B BLOODY 8

vodka, housemade bloody mary
mix, zhug

G&B MULE 10

vodka, seasonal fruit, lime,
ginger beer

SWORD IN THE STONE 11

Bushmill's, Dewars, Drambuie,
apricot liqueur, lemon, pear
purée, sage

FALL MARGARITA 10

Dobel tequila, triple sec, lime
juice, apple juice, spiced simple
syrup

CARDAMOM OLD FASHIONED 10

Buffalo Trace bourbon, simple
syrup, cardamom bitters

DRAFT BEER

brewed here in Fort Collins

NEW BELGIUM, OLD AGGIE LAGER 4

ODELL, IPA 6

HORSE & DRAGON, SAD
PANDA COFFEE STOUT 7
ZWEI, ROTATOR 7

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

BELL'S TWO HEARTED IPA 5

Kalamazoo, MI

GUINNESS STOUT 6

Ireland

HEINEKEN, 0.0 6

Netherlands

WINE

CAVA, ARTE LATINO 7/26
Penedes, SP

SPARKLING ROSE, VEUVE
DU VERNAY 8/30
FR

PROSECCO, STELLINO DI
NOTTE 9/34
IT

ROTATING ROSE 9/34
PINOT GRIGIO,
BENVOLIO 7/26

Friuli-Venezia Giulia, IT

SAUVIGNON BLANC, OYSTER
BAY 8/30
California

RIESLING, SAINT M 9/34
Columbia Valley, WA

CHARDONNAY, A BY
ACACIA 10/38
Napa Valley, California

PINOT NOIR, SEA SUN 11/42
California

MERLOT, VELVET DEVIL
8/30
California

MALBEC, SANTA JULIA 8/30
Mendoza, AR

CABERNET SAUVIGNON,
STERLING VINEYARD 8/28
California

ROTATING RED 10/38

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