CAFE BREAKFAST
SERVED ALL DAY

SAVORY & SWEET

AVOCADO TOAST 8
sourdough, fried butternut squash, power 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
featuring eggs from local Jodar Farms

VEGETABLE QUICHE 11
egg custard, seasonal vegetables, asiago, side salad

BISCUITS AND GRAVY* 11
biscuit, sausage gravy, two eggs, breakfast potatoes

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

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

EGG BREAKFAST* 11
two eggs, bacon, sausage or country ham,
breakfast potatoes, 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
LATTE 4.50
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 3
HOUSEMADE SAUSAGE 3
SAUSAGE GRAVY 5
FRESH FRUIT 5
BREAKFAST POTATOES 3
BUTTERMILK PANCAKE 4
TOAST 2
GLUTEN-FREE BREAD 2
SIDE OF FRIES 5
GARLIC PARM FRIES 7

*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

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>GREEN BEAN FRIES</strong> 9</td>
<td>corn-dusted green beans, avocado lime sour cream</td>
</tr>
<tr>
<td><strong>PRETZEL</strong> 6</td>
<td>housemade salted pretzel, Fat Tire beer cheese</td>
</tr>
<tr>
<td><strong>SMOTHERED COLORADO FRIES</strong> 8</td>
<td>green chile gravy, pepper jack, jalapeño, chives, bacon</td>
</tr>
<tr>
<td><strong>HARVEST SPINACH DIP</strong> 11</td>
<td>butternut squash, pumpkin, garlic, asiago, artichoke, toasted baguette, baby carrots</td>
</tr>
<tr>
<td><strong>CREAMY TOMATO BASIL SOUP</strong></td>
<td>plum tomato, basil, garlic, parmesan crisp</td>
</tr>
<tr>
<td><strong>PUMPKIN APPLE BISQUE</strong></td>
<td>butternut squash, Granny Smith apples, pumpkin, candied pecans, coconut milk, sage (gf &amp; vegan)</td>
</tr>
</tbody>
</table>

### SALADS

<table>
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<tr>
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<tr>
<td><strong>MARKET</strong> 9</td>
<td>mixed greens, radish, carrot, tomato, cucumber, red onion, white balsamic</td>
</tr>
<tr>
<td><strong>MIXED BERRY</strong> 12</td>
<td>spinach, mixed berries, quinoa, goat cheese, candied pecans, pomegranate vinaigrette</td>
</tr>
<tr>
<td><strong>ADD TO ANY SALAD</strong></td>
<td></td>
</tr>
<tr>
<td><strong>CHICKEN</strong> 5</td>
<td></td>
</tr>
<tr>
<td><strong>SALMON</strong> 8</td>
<td></td>
</tr>
<tr>
<td><strong>STEAK</strong> 8</td>
<td></td>
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### SANDWICHES & CAFE FAVORITES

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<tr>
<td><strong>CAFE BURGER</strong> * 13</td>
<td>american cheese, lettuce, red onion, house pickles, tomato, choice of fries or side salad</td>
</tr>
<tr>
<td><strong>TURKEY PESTO</strong> 14</td>
<td>oven roasted turkey, basil pesto, avocado, pepper jack cheese, pico de gallo, multigrain, choice of fries or side salad</td>
</tr>
<tr>
<td><strong>BUTTERNUT PESTO ALFREDO</strong> 15</td>
<td>fettuccine, butternut squash, parmesan, basil pesto cream</td>
</tr>
<tr>
<td><strong>MAC &amp; CHEESE</strong> 12</td>
<td>cavitappi, parmesiano-reggiano, toasted breadcrumbs, chives</td>
</tr>
<tr>
<td><strong>CHICKEN POT PIE</strong> 16</td>
<td>slow-roasted chicken, carrots, peas, celery, onion, herbs, flaky butter crust, side salad</td>
</tr>
<tr>
<td><strong>VEGETABLE POT PIE</strong> 15</td>
<td>carrots, peas, celery, onion, herbs, corn, green beans, flaky butter crust, side salad</td>
</tr>
<tr>
<td><strong>PASTRAMI REUBEN</strong> 13</td>
<td>sauerkraut, swiss cheese, russian dressing, rye bread, choice of fries or side salad</td>
</tr>
<tr>
<td><strong>FRENCH DIP</strong> 16</td>
<td>roast beef, swiss, caramelized onions, creamy horseradish, au jus, hoagie, fries or side salad</td>
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</tbody>
</table>

### FROM THE BAKERY

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<tr>
<td><strong>FRESH-BAKED PIE</strong> 6</td>
<td>apple, maple pecan, cherry, quadruple coconut cream, lemon meringue, chocolate midnight, gf &amp; vegan cranberry orange A LA MODE 2</td>
</tr>
<tr>
<td><strong>FRESH-BAKED PASTRIES</strong></td>
<td>Choose from today’s selection crafted by our talented team of bakers!</td>
</tr>
<tr>
<td><strong>PIE MILKSHAKE</strong> 9</td>
<td>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.</td>
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TAKE & BAKE
ENJOY GINGER AND BAKER AT HOME!

MEATLOAF FOR TWO 28
  tangy tomato glaze, mashed potatoes,
  honey glazed carrots

BLACKENED SALMON FOR TWO 38
  wild rice, brussels sprouts, citrus gremolata

FRIED CHICKEN FOR TWO 32
  mashed potatoes, brussels sprouts, biscuits

MAC & CHEESE FOR TWO 20
  cavatappi, parmigiano-reggiano, toasted
  breadcrumbs

THREE MEAT FLATBREAD PIZZA 12
  ham, pepperoni, italian sausage,
  mozzarella, marinara

SPINACH MUSHROOM FLATBREAD 11
  garlic white sauce, spinach, wild
  mushrooms, mozzarella

CHICKEN POT PIE 16
  carrots, celery, peas, onion, slow roasted
  chicken, flaky butter crust

VEGGIE POT PIE 15
  corn, green beans, onion, carrots, flaky
  butter crust

CREAMY TOMATO SOUP
  plum tomato, basil, garlic, cream
  PINT 6 | QUART 10

PUMPKIN APPLE BISQUE
  butternut squash, apple, coconut milk, sage
  (gf & vegan)
  PINT 7 | QUART 12

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

SEASONAL MULE 10
  vodka, seasonal fruit, lime, ginger beer

BLACK MANHATTAN 11
  bourbon, Amaro Averna, bitters, Luxardo
  cherry

THE RUDY 9
  Spring 44 gin, Jack Rudy Classic tonic
  syrup, club soda, orange peel

G&B MARGARITA 12
  G&B Dobel tequila, Cointreau, agave, lime,
  oj splash, GM floater, salted rim, lime

G&B BLOODY 8
  vodka, housemade bloody mary mix, zhug
DRAFT
Brewed right here in Fort Collins

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 AND CANS

ODELL, 90 SHILLING AMBER ALE 5
Fort Collins, CO
FUNKWERKS, RASP 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
DELIRIUM TREMENS 8
Belgium
ST. BERNADUS ABT 9
Belgium
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, MURPHY GOODE 8/30
CA
RIESLING, SAINT M 9/34
Columbia Valley, WA

CHARDONNAY, A BY ACACIA 10/38
Napa, CA

PINOT NOIR, SEA SUN 11/42
CA

MERLOT, VELVET DEVIL 8/30
CA

MALBEC, SANTA JULIA 8/30
Mendoza, AR

CABERNET SAUVIGNON, STERLING VINEYARD 8/28
CA

ROTATING RED 10/38
OR