

The Frontier*

3 pieces of bacon or Greener Pastures sausage,
2 farm eggs, heirloom breakfast potatoes **\$15**

MADE TO ORDER

Three Egg Omelet*

(Choose up to 4) ham, bacon, sausage, bell
pepper, onion, mushroom, asiago cheese,
spinach, tomato, or pueblo chiles **\$12**

St. Cloud Benedict*

Canadian bacon, wilted spinach, poached eggs,
basil brushed english muffin, hollandaise **\$14**

Steak & Eggs*

Marinated sirloin steak served with
2 eggs & heirloom breakfast potatoes **\$18**

Tofu Scramble

Scambled organic tofu with mushrooms,
peppers, onions, cherry tomatoes, & spinach
served with heirloom breakfast potatoes **\$15**

◀ BREADS ▶

Choice of Croissant,
Demi Baguette, or
Gluten Free Toast **\$7**

Served warm with amish butter
& fresh made jam

Biscuits & Things

2 fresh buttermilk biscuits, with choice of:

- Greener Pastures gravy
- Mushroom sawmill gravy
- Fried chicken & chili-infused honey

\$10

Belgian Waffle

With amish butter & pure maple syrup **\$7**

Griddled Pancakes

Double stack with amish butter
& pure maple syrup **\$7**

Yogurt Parfait

With fruit and house granola **\$10**
+Substitute vegan yogurt **+\$3**

Steel Cut Oats

With amish butter, brown sugar,
& seasonal compote **\$9**

- + Add seasonal berries **+\$3**
- + Add chocolate chips **+\$1**
- + Add whipped cream **+\$1**

◀ AL LA CARTE ▶

Biscuit **\$2**

2 pieces of bacon or Greener Pastures sausage **\$4**

Farm egg* **\$2**

Heirloom breakfast potatoes **\$5**

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

SPECIALTY DRINKS

Cold Brew Coffee \$6

Served on the rocks

Blueberry Mockito \$9

Blueberries, mint, lime & cane sugar

St. Cloud Bloody Mary \$13

Wheatly vodka, housemade Bloody Mary mix and bacon. Choice of mild or spicy.

Mimosa \$9

Sparkling with a choice of orange, grapefruit, lemonade, cranberry or pineapple juice

Espresso Martini \$15

Tito's Vodka, Frangelico, Tia Maria, Espresso

Other Drinks

Drip Coffee, Whole Milk, Oat Milk, Hot Water & Tea Assortment, Orange Juice, Coke Products, & Standard Bar Menu



A BRIEF HISTORY

The year was 1887. Cañon City was a part of the burgeoning urbanization of Colorado and the potential seed for the capital city. The gold rush and manifest destiny had cultivated a culture imbued with a pioneering spirit that rose to new heights along with the elevation.

Where opportunity was in the air — the west was still forming. The nearby town of Silver Cliff went from boom to bust when hype of silver surpassed its presence in the ground. To tap into new opportunities, the St. Cloud Hotel was moved, brick by brick, from Silver Cliff to Cañon City.

This restaurant taps into that same frontier spirit that carved out the culture of Colorado and remains to this day. Our menu pulls from 19th century frontier favorites paired with locally inspired culinary and ingredients. Ask your server for more historical storytelling or further your inquire in *The War Room*.