

Almond Butter Toast

Almond butter, banana, housemade granola and honey served on brioche toast **\$10**

Steak & Eggs*

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

Avocado Toast

Avocado smash, heirloom tomatoes, spiced pepitas, spiced crème fraîche, pickled red onions and served on sprouted wheat berry toast **\$10**

Biscuits & Things

2 fresh buttermilk biscuits, with choice of: (1) Greener Pastures gravy, (2) mushroom sawmill gravy, or (3) fried chicken & chili-infused honey **\$10**

The Frontier*

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

Shrimp & Grits

Gulf shrimp, stone ground asiago grits, andouille and smoked tomato cream and topped with fresh herbs **\$31**

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**

SANDWICHES

Served with fries or sub a side salad for **+\$3**

St. Cloud Benedict

Canadian bacon, wilted spinach, poached eggs, basil-brushed English muffin and hollandaise **\$14**

Monte Cristo

Country ham, aged white cheddar, bacon, powdered sugar and house jam **\$16**

Belgian Waffle

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

Prospector Burger

Choice of local beef or grilled portobello mushroom, American cheese, mustard, mayo, Mary's bread and butter pickles, beefsteak tomato and iceberg lettuce served on a griddled potato bun. **\$16**

+ Add bacon **+\$2**, + Substitute elk **+\$6**

Seasonal French Toast

Ask about our chef-inspired seasonal French Toast **\$14**

Steak Sandwich

Grilled steak, brie, caramelized onions, red wine demi and horseradish cream served on a warm Denver crunch roll **\$20**

Griddled Pancakes

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

The Outlaw

Marinated chicken breast, bacon, jack cheese, romaine lettuce, beefsteak tomato, pickled red onion and honey mustard drizzle served on a griddled potato bun **\$16**

Pull Apart Cinnamon Roll

Spiced walnuts, caramel **\$9**

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*.