

# YOUR MORNING BUZZ STARTS HERE!

SNOOZE HOUSE BLEND COFFEE 3 5 cal **DECAF HOUSE BLEND COFFEE** 3 5 cal LOCAL NITRO COLD BREW COFFEE 4.25 5 cal AMERICANO 3.5 5 cal **ESPRESSO** 3 5 cal LATTE/CAPPUCCINO 4.25 70-190 cal MOCHA 4.25 210-310 cal

TUMERIC & GINGER LATTE 4.25 70 cal VANILLA ALMOND MATCHA TEA LATTE 5.25 110 cal **CORTADO** 4 20-45 cal TEA (ORGANIC LOOSE LEAF) 3 0 cal CHAI (BHAKTI & 3RD ST.) 4 150-220 cal **SNOOZE HOT CHOCOLATE** 4 310 cal FLAVORED SYRUP .75 45 cal

SUBSTITUTE SOY, OAT, COCONUT OR ALMOND MILK +1

### **BLOODYS**

### **BANGKOK BLOODY**

Vodka, Sriracha, Lime, Cilantro, Basil, Fish Sauce & House Bloody Mix 7.5 170 cal

### **HORSE & SIDECAR BLOODY**

House Bloody Mix with Tito's Handmade Vodka, Dill Pickle, Lemon & Olive Juices, and Horseradish. Served with a Sidecar can of beer. 12 440 cal

### **BONE BROTH BLOODY**

Bone broth, vodka and Snooze House Bloody Mix 9 130 cal

### STRAIGHT UP OR SPICY

Snooze House Bloody Mix & Vodka or Habanero & Jalapeno Infused Vodka 7.25 100 cal

Bacon makes everything better - especially your Bloody! +1.25 90 cal

### **BREWS**

Seasonal and Local Craft Beers Available. Ask Thy Server.

### **BREWMOSA**

Craft Belgian-Style Wheat Beer & Fresh OJ 6 220 cal

### **MICHELADA**

Craft Brew, House Bloody Mix, Hot Sauce & Fresh Lime 6 170 cal

### **BUBBLES**

### **ABRI-CA-LAV-RA MIMOSA**

Snooze Sparkling, Abricot Liqueur, Fresh Lavender, Honey and Lemon Juice 10.25 290 cal

### **RUMMMOSA**

Snooze Sparkling, Breckenridge Spiced Rum, Orange Liqueur, Mint Simple Syrup, Orange & Lime Juices, Served Over Ice 8.75 180 cal

### MMM MMM MIMOSA

Snooze Sparkling, Orange Juice & Pomegranate Liqueur 7.75 200 cal

### **PALOMIMOSA**

Snooze Sparkling, Tequila, Elderflower Liqueur & Grapefruit Juice 8.25 200 cal

### **SNOOZE SPRITZ**

Snooze Sparkling, Orange Apéritif, Fresh Orange & Soda Splash 8.25 230 cal

### **CHOICE MIMOSA**

Snooze Sparkling with a Choice of Orange, Grapefruit, Apple, Lemonade, Cranberry or Pineapple Juice 7.25 150-190 cal

### SPARKLIN' WITH A SPLASH

A Full Glass of Snooze Sparkling with Just a Splash of Juice 11 180-200 cal

Enhance Choice Mimosa or Sparklin' with a Splash with Evolution Fresh Cold-Pressed Juice +1

# CAFÉ COCKTAILS

### **AM MANHATTAN**

Bourbon, Espresso, Irish Cream, Milk & Cherry 8 260-280 cal

### **SNOOZE FASHIONED**

Bourbon, Local Cold Brew Coffee, Orange Simple Syrup, Bitters 8 160 cal

### **BREW ME UP, BOURBON CUP**

Bourbon, Local Cold Brew Coffee, Heavy Cream and Slopeside Maple Syrup. Garnished with a Slice of Tender Belly Bacon 9 340 cal

### **BOOZE**

## **MORNING MARG**

Tequila (or Jalapeño-Infused Tequila for Spicy), Orange Liqueur, House Sour and Fresh Lime 8 230 cal

### **MOUNTAIN MULE**

Choice of Gin or Vodka, Ginger Brew, Grapefruit Juice, Fresh Lime & Agave Nectar 8 210 cal

### **ORANGE SNOOZIUS**

Vodka, Orange Liqueur, Fresh OJ & Whipped Cream 8 260 cal

### SPIKED HOT CHOCOLATE

Snooze Hot Chocolate, Tequila, Coffee Liqueur, Vanilla, Whipped Cream & Cookie Crumble 9 350 cal

### **COLD-PRESSED JUICE**

### **EVOLUTION FRESH 5.25**

Orange Defense Up: OJ, Pineapple Juice, Mango Puree & Acerola Cherry Puree 180 cal

Essential Greens: Celery Juice, Cucumber, Spinach, Romaine, Kale, Lime & Parsley 60 cal

Watermelon: Fresh Watermelon & Lemon 45 cal

### **DRINKS**

Juices	Smo	ıll 3/Large
Orange		140/200 cal
Grapefruit		130/180 cal
Pineapple		170/230 cal
Apple		140/200 cal
Cranberry		150/210 cal
Lemonade	3	150 cal
Iced Tea	3	0 cal
Topo Chico		
Mineral Water	3	0 cal

# \* OUR RECIPE FOR A BETTER BREAKFAST \*



### RESPONSIBLY SOURCED

We work with partners who are as passionate as we are about our planet, food and sustainable agriculture to help create a better food system.



### REAL INGREDIENTS

Our chefs thoughtfully prepare every ingredient, every dish.

Our proteins are raised without the use of antibiotics and hormones and we always use fresh cage-free eggs.



### SUSTAINABILITY

We divert 90% of our waste from landfills. By recycling to composting to using non-disposable materials, we keep our carbon footprint small.



### COMMUNITY PARTNERS

We donate over \$1MM in-kind annually to local and national nonprofits who we consider family. So please enjoy knowing you are part of something bigger.

# PLANT POWEROP

### **BRAVOCADO TOAST**

Rustic bread toasted with garlic oil, smashed avocado, red onion honey jam and roasted tomato. Topped with citronette & Parmesan dressed greens and two cage-free sunny side up eggs. 12.75 750 cal

### **SWEET POTATO SMASH UP**

Two griddled, smashed sweet potatoes, a cage-free poached egg, avocado, pickled onions, paprika, drizzled with black pepper maple syrup and topped with our asparagus mushroom salad. 9.75 740 cal

### **OOO LA LA FRITTATA\***

Cage-free egg whites filled with a fresh asparagus and mushroom salad, sliced zucchini and house-made pistou. Topped with arugula, heirloom cherry tomatoes, spiced pepitas, citronette and grated Parmesan.

GOLDILOCK'S PORRIDGE "...It's just right! Ancient grain mix of steel cut oats, quinoa, millet and amaranth simmered in almond milk. Topped with strawberries, blueberries, blackberries, bananas, toasted almonds and hemp seeds. 9.75 390 cal

### **SWEET POTATO HASH\***

Roasted sweet potatoes with savory soffritto & Tuscan kale. Topped with two cage-free sunny side up eggs and a drizzle of Gochujang chile sauce. 10.75 480 cal

Make it your own with enhancements. Veggies +.75 (each) Meat +2 (each) Avocado +2.5

### **MAKIN' IT GRAIN BOWL\***

Farro, black rice, quinoa, kale, caramelized onions, mushrooms, sesame & roasted garlic with balsamic. Topped with two cage-free sunny side up eggs, arugula, avocado, tomatoes and watermelon radishes. 12 550 cal



# LIKE IT SWEET & SAVORY?

SWAP YOUR SIDE HASH BROWNS OR TOAST OR ANY PANCAKE +4.25

### **Side Kicks**

**Tender Belly Bacon** 3.75 270 cal

**Tender Belly Ham** 3.75 140 cal

Polidori Sausage

Links 3.75 310 cal Patty 3.75 230 cal Chorizo 3.75 220 cal

Signature Chicken Sausage 3.5 100 cal

**Soyrizo** 2.75 190 cal

**Tofu** 2.75 200 cal Single Pancake

5.25 450-1050 cal

One Egg 2.25 40-90 cal Two Eggs 3.75 80-180 cal **One Taco** 3.75 320 cal

**Toast** 1.75 60-270 cal

Hash Browns 3 240 cal Side Fruit 4 80 cal

# Top It, Fill It

**Enhancements VEGGIES** .75
Spinach 5 cal Mushroom 30 cal

Tomato 5 cal Peppers 5 cal Carmelized Onions 45 cal Pico de gallo 5 cal Jalapenos 5 cal Avocado (+2.5) 60 cal

SAVORY SAUCES .75 Green Chile 50 cal

Ranchero 50 cal Sausage Gravy (+3) 360 cal

FROM THE SEA 4 Shrimp 20 cal Lox\* 70 cal

MEATS 2

Bacon 280 cal Sausage 310 cal Ham 60 cal Chorizo 130 cal Chicken Sausage 80 cal Barbacoa 170 cal Pulled Pork 150 cal

FAUX MEAT 1.5 Tofu 200 cal Soyrizo 190 cal

CHEESES 1 Cheddar 110 cal Jack 110 cal

Swiss 110 cal Goat 90 cal Cotija 30 cal

### FRENCH TOAST NEAT

For the purist, French-toasted brioche, completed with whipped mascarpone cream, seasonal fruit and Slopeside pure Vermont maple syrup. 9.75 820 cal

### **OMG! FRENCH TOAST**

Fresh brioche stuffed with mascarpone and topped with vanilla crème, caramel, fresh strawberries and toasted coconut. O. M. G. 10.5 880 cal

### **FUNKY MONKEY FRENCH TOAST**

Griddled slices of banana bread with white chocolate chips, topped with caramel sauce, candied pecans, whipped mascarpone and a brûléed banana. 10.75 1280 cal

### **PANCAKE FLIGHT**

Signature flight of Pineapple Upside Down, Blueberry Danish & Sweet Potato pancakes or choose any three pancake flavors and get the best of all worlds. 10.5 310-620 cal

### **ORANGE YOU GLAD THEY'RE CRANBERRY PANCAKES**

Buttermilk pancakes topped with lemon anglaise, shortbread crumbles, whipped mascarpone, candied cranberries and candied orange zest. 9 920 cal

### **BLUEBERRY DANISH PANCAKES**

Buttermilk pancakes topped with blueberry coulis, sweet cream and almond streusel surrounding a center of lemony cream cheese filling. 8.75 1250 cal

# PINEAPPLE UPSIDE DOWN PANCAKES

Buttermilk pancakes with caramelized pineapple chunks, housemade vanilla crème and cinnamon butter. 8.5 1070 cal

### **SWEET POTATO PANCAKES**

Our signature sweet potato buttermilk pancakes topped with homemade caramel, candied pecans and ginger butter.

### PANCAKE OF THE DAY

Ask thy server for today's flavor. 8.75

## **MORE PANCAKES!**

Blueberry 870 cal, Chocolate Chip 1100 cal, or Peanut Butter Cup 1330 cal

**■→** Gluten Free-Friendly? Just Ask!

# BENEDICTS

### **HAM BENEDICT III\***

We elevated a classic with our signature English muffin topped with shaved Tender Belly ham, perfectly poached cage-free eggs and smoked cheddar hollandaise. 11.5 1000 cal

### **BELLA! BELLA! BENNY\***

Thin slices of prosciutto, Taleggio cheese, and poached cage-free eggs on toasted cibatta, topped with cream cheese hollandaise, balsamic glaze and arugula. Ciao Bella! 12.25 1420 cal

### STEAK + EGGS BENNY\*

Seared steak medallions ride high atop roasted poblano cheddar grit cakes with asparagus, roasted mushrooms and tomato topped with poached cage-free eggs, smoked cheddar hollandaise and gremolata. 15.95 1490 cal

### SMASHED AVOCADO BENNY\*

Our signature English muffin topped with fresh, smashed avocado, Parmesan cheese, ripened tomatoes, two poached cage-free eggs, smoked cheddar hollandaise and Everything spice. 12.75 1050 cal

### CHILE VERDE BENEDICT\*

Green chile sauced tortillas and melted cheese with your choice of slow cooked pulled pork or barbacoa style beef, topped with poached cage-free eggs, green chile hollandaise, pico de gallo, and Cotija cheese. 12 pork 1380 cal/beef 1390 cal

### **LOX-N-LATKE BENNY\***

Crispy latkes topped with Lox-style salmon, poached cage-free eggs, cream cheese hollandaise, fried capers, pickled red onions and pistou. Served with a side of dressed greens in lieu of hash browns. 14.5 1090 cal

Can't decide? Choose half an order of your two favorite Benedicts. 12.75 1020-2150 With Steak+Eggs Benny or Lox-N-Latke Benny 15.75

FROM THE HEN

### THE SNOOZE CLASSIC\*

Three farm-fresh, cage-free eggs cooked any style with your choice of ham, bacon, sausage, chorizo, pulled pork, chicken sausage or soyrizo. Includes hash browns and choice of toast. 10 790-1220 cal

### 3 EGG OMELET OR SCRAMBLE\*

Farm-fresh, cage-free eggs with choice of three enhancements, served with hash browns and choice of toast, tortillas or egg whites. 10.75 520-1290 cal

### **SPUDS DELUXE\***

A heaping portion of hash browns, covered with melted cheddar & jack cheese, scallions and choice of two enhancements. Topped with two cage-free eggs your style! 12.25 890-1320 cal

### **CORNED BEEF HASH\***

Our signature shredded hash mixed with dry-rubbed corned beef, caramelized poblanos and onions, topped with two cage-free eggs your style and toast or tortillas. 10.75 600-810 cal

NIRVANA IN A

**JUAN'S BREAKFAST TACOS\*** 

Veggies +.75 (each) Meat +2 (each) Avocado +2.5

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**SNOOZE BREAKFAST BURRITO\*** 

Flour tortilla filled with cage-free scrambled eggs, hash browns, house

black beans, cheddar & jack cheese, topped with pico de gallo and

choice of green chile or ranchero sauce. 10.25 1230-1260 cal

Corn tortillas layered with black beans, jack cheese, ranchero sauce.

Before placing your order, please inform your server if any persons in your

(even those considered to be gluten-free friendly) may contain or contact

common allergens, including but not limited to, wheat, soy, fish, shellfish,

eggs, peanuts, tree nuts, dairy/milk. All ingredients may not be printed on

party have food allergies. Please be aware that many of our products

de gallo. 9.95 970-1130 cal

Make it your own with enhancements.

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9.75 790-960 cal

**HUEVOS RANCHEROS\*** 

three cage-free eggs any style and pico de gallo.

Vegaies +.75 (each) Meat +2 (each) Avocado

Three fresh corn tortillas topped with cage-free scrambled

eggs, hash browns, jack cheese, green chile hollandaise and pico

# BREAKFAST

All Bennys served with

House Hash

Browns

### **SWEET POTATO SMASH UP**

Two griddled, smashed sweet potatoes, a cage-free poached egg, avocado, pickled onions, paprika, drizzled with black pepper maple syrup and topped with Tender Belly chopped bacon. 9.75 710 cal

## **SHRIMP & GRITS\***

Homestyle cheesy grits loaded with sautéed shrimp, Andouille sausage, peppers & leeks, topped with a cage-free sunny side up egg. 13.95 820 cal

# **BREAKFAST POT PIE\***

Snooze's homemade rosemary sausage gravy smothers a flaky puff pastry, topped with a cage-free sunny side up egg. You've reached breakfast bliss complete with hash browns. 10.25 1030 cal

## **MORNING SHAKSHUKA\***

Our Mediterranean-inspired tomato ragout made with two cage-free sunny side up eggs, Polidori sausage, goat cheese, fresh parsley. Served with Z'atar oil brushed flat bread. Available without sausage upon request. 13.5 920cal

### **BACON BUT DIFFERENT** Three slices of Tender Belly Bacon, rubbed with brown sugar,

cayenne, chili flakes and drizzled with black pepper maple syrup. 4.75 220 cal

Served with your choice of Hash Browns 240 cal, Black Beans 170 cal, or Dressed Greens 110 cal Fruit +2.25 80 cal

### **SANDWICH I AM\***

A soft pretzel roll filled with scrambled cage-free eggs, cheddar cheese and a sausage patty, served with a side of smoked cheddar hollandaise. 10.5 1200 cal

### **EVERYTHING BACON SENSATION\***

Everything spice brioche bun smeared with green goddess cream cheese, topped with an over medium cage-free egg, bacon and citronette dressed arugula. 11.25 640 cal

Mounds of artisan corned beef, sauerkraut, and Swiss cheese with house 1,000 Isles dressing on a plump pretzel roll. 10.5 920 cal

MAIN\_CO-BOULDER\_\_0919\_R



\*Indicates that this item may contain raw or undercooked eggs, meat or seafood which may increase your risk for foodborne illness.

2,000 calories per day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. Every effort has been taken to ensure the calories posted are accurate. However, due to seasonal variability, preparation methods and choice of toppings/sides, calories may vary.