
Breakfast

FROM 6:00 AM TO 11:00 AM
IN-ROOM DINING SERVICE DIAL 3338

FRUITS & JUICES

Low-Fat or Greek Yogurt Parfait

Berries | Brown Palace Granola

14

Chilled Juices

Orange | Grapefruit | Tomato | Cranberry | Pineapple | Apple | V8

5

Ruby Red Grapefruit

Chilled | Local Honey | Brown Sugar

8

Fresh Melon

Honeydew or Cantaloupe

9

Fresh Fruit

Seasonal Fruit & Berries | Yogurt or Cottage Cheese

15

SuperFood Smoothie

Kale | Banana | Cashews | Apple | Avocado | Cucumber | Honey

9

CEREALS

Brown Palace Granola

Dried Apricots | Almonds | Raisins

7

Steel-Cut Oatmeal

Brown Sugar | Raisins | Milk

9

Selection of Cold Cereals

Rice Krispies | Cheerios | Corn Flakes | Frosted Flakes | Froot Loops | Total
Wheaties | Shredded Wheat | All Bran | Special K | Complete | Raisin Bran

Served with Whole, Skim or 2% Milk

7

Add Bananas or Berries

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.

APPROPRIATE SALES TAX AND A 22% GRATUITY WILL BE ADDED
TO ALL ORDERS. IN-ROOM DINING DELIVERY CHARGE IS \$4.



Breakfast

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TRADITIONAL BREAKFASTS

SERVED WITH WHITE, WHEAT, RYE OR SOURDOUGH TOAST | BUTTER | PRESERVES

All-American*

Two Eggs Any Style | Choice of Hickory Smoked Bacon, Sausage Patty or Sugar Cured Ham
18

Three-Egg Omelet*

Plain or Choice of Three Fillings: Sugar Cured Ham | Hickory Smoked Bacon
Sausage Patty | Mushrooms | Onions | Tomatoes | Green Chiles | Tri-Color Bell Peppers
American, Swiss, Feta or Cheddar Cheese
17

Denver Omelet*

Sugar Cured Ham | Onions | Bell Peppers | Cheddar Cheese
18

SPECIALTIES

Eggs Benedict*

Two Poached Eggs | Canadian Peameal Bacon | Toasted English Muffin
Breakfast Potatoes | Hollandaise Sauce
17

Lobster & Crab Omelet*

Sautéed Lump Crab | Lobster Meat | Fresh Herbs | Crème Fraîche
19

House Cured Salmon Platter

Cream Cheese | Shaved Red Onion | Chopped Eggs | Capers | Local Freshly Baked Bagel
17

EGG WHITES MAY BE SUBSTITUTED FOR TRADITIONAL FARM FRESH SHELL EGGS

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THE DELUXE CONTINENTAL BREAKFAST

ACCOMPANIED BY BUTTER | CHOICE OF: GRAPE, STRAWBERRY, RASPBERRY OR ORANGE MARMALADE

Chilled Juice | Freshly Baked Danish, Fruit Muffin, Croissant
Brown Palace Coffee & Tea Company

18

FROM THE GRIDDLE

SERVED WITH BUTTER | VERMONT MAPLE SYRUP

Buttermilk Pancakes

15

Belgian Waffle

15

Brioche French Toast

19

OUR BAKERY SELECTION

Toasted Bagel & Cream Cheese

8

Freshly Baked Muffin

6

All-Butter Croissant

6

English Muffin

6

Freshly Baked Cheese or Fruit Danish

6

ACCOMPANIMENTS

Hickory Smoked Bacon

6

Short Stack of Pancakes

7

Sugar Cured Ham

6

Seasonal Berries or Bananas

5

Breakfast Potatoes

5

Chilled Plain or Fruit Yogurt

5

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All Day Dining

FROM 11:00 AM TO 11:00 PM
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APPETIZERS

Seafood Chowder

Oyster Crackers
10

Tavern's French Onion Soup

Garlic Bread Crouton | Provolone & Parmesan Crust
10

Soup du Jour

10

Fried Chicken Bites

Seasoned with Honey Mustard or Nashville Hot | Waffle Fries | Bread & Butter Pickles
13

Chermoula Hummus

Fresh & Pickled Vegetables | Lavash Crackers
12

Cheese or Charcuterie Plate

Assorted Cheeses or Cured Meats | Baguette | Fresh & Pickled Vegetables
Seasonal Chutney | Whole Grain Mustard
20

Selection of Both

30

SNACKS

Baked Pretzel

Beer Cheese Fondue | Whole Grain Mustard | Colorado Root Beer
14

Brown Palace Housemade Trail Mix & Sparkling Icelandic Water

10

Brown Palace Potato Chips

Caramelized Onion Dip
8.5

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SANDWICHES

SERVED WITH CHOICE OF:

FRENCH FRIES | WAFFLE FRIES | BROWN PALACE CHIPS | SWEET POTATO FRIES

ADD-ONS

TUSCAN GREENS | MEYER LEMON OIL | SUN-DRIED TOMATO | CUCUMBERS 5

TRUFFLE FRIES | PARMESAN CHEESE 9

ONION RINGS 6

COLESLAW 6

FRESH FRUIT SALAD 6

Chicken Ciabatta

Grilled Boneless Chicken Breast | Buffalo Mozzarella | Roasted Tomato
Herb Aioli | Spicy Greens

17

The Downtown Club

Shaved Smoked Turkey Breast | Hickory Smoked Bacon | Swiss Cheese
Tomatoes | Butter Lettuce | Herb Aioli
Sourdough or Whole Wheat Toast

16

Classic Reuben

Shaved Corned Beef | Swiss Cheese | Sauerkraut | 1000 Island Dressing
Whole Grain Mustard | Light Rye Bread

17

Colorado Grass-Fed Beef Burger*

Cheddar | Swiss | Provolone | Crumbled Blue Cheese

Additional Toppings 1 each: Hickory Smoked Bacon | Sautéed Mushrooms | Avocado
Jalapeño Peppers | Caramelized Onions | Fried Egg

17

Tavern-Style Cheesesteak

Shaved Prime Rib | Caramelized Onions | Mushrooms | Roasted Bell Peppers
Beer Cheese Sauce | Semolina Hoagie

17

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ENTRÉES

Slow-Roasted Prime Rib

Garlic & Herb Roasted Potatoes | Seasonal Vegetables | Au Jus | Prepared Horseradish
36

Rocky Mountain Trout & Chips

Beer-Battered Mountain Trout | Coleslaw | Waffle Fries | Remoulade Sauce
30

Bucatini Pasta

Bucatini Pasta | Sun-Dried Tomato Pesto | Touch of Cream | Shaved Parmesan Cheese
25

Add: Grilled Chicken Breast *8* | Grilled Salmon Fillet *9*
Grilled Shrimp *9* | Grilled Strip Steak *10*

PIZZA

Herbed Marinara Sauce & Four-Cheese Blend

Choice of Two Toppings: Sausage | Hickory Smoked Bacon | Pepperoni | Chicken Breast
Mushrooms | Onions | Black Olives | Jalapeños | Extra Cheese
12

Additional Toppings *1 each*

KIDS' MENU

Personal Pizza

Cheese | Pepperoni
10

Chicken Fingers & Waffle Fries

Ranch | Ketchup | Mustard
9

Colorado Grass-Fed Beef Burger & Waffle Fries*

Cheddar Cheese
10

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DESSERTS

Brown Palace Macaroons

A Traditional Since 1892
11

Caramel-Bourbon Pecan Pie

Whipped Cream
10

New York-Style Cheesecake

Cherry Sauce | Chocolate Shavings
10

Chocolate Cake

Caramel Sauce | Berry Coulis
10

A la Mode

4

BEVERAGES

Brown Palace Coffee & Tea Company

Regular | Decaffeinated
Small Pot 6 Large Pot 8

Your server will provide you with a Selection of Premium Allegro Teas to choose from,
with Choice of Milk: Whole, 2%, Non-Fat, Soy or Almond

Hot Chocolate

Small Pot 6 Large Pot 8

Bottled Waters

Sparkling: Icelandic, San Pellegrino | Still: Icelandic
8

Assorted Sodas

Pepsi | Diet Pepsi | Sierra Mist | Ginger Ale | Club Soda | Tonic
4

BROWN PALACE COFFEE & TEA COMPANY

Our Whole Bean Coffees are Locally Roasted and
are available for purchase from In-Room Dining
or any of Our Fine Restaurants.

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Late Night Dining

FROM 11:00 PM TO 6:00 AM
IN-ROOM DINING SERVICE DIAL 3338

LIGHT ENTRÉES

Tavern Cobb

Cured Ham | Breast of Turkey | Hickory Smoked Bacon | Avocado
Tomatoes | Hard-Boiled Egg | Crumbled Blue Cheese
Dressing of Your Choice

17

Caesar Salad

Romaine Lettuce | Seasoned Croutons | Shaved Parmesan Cheese

14

ADD TO YOUR SALAD:

Diced Chicken 5

The Downtown Club

Shaved Smoked Turkey Breast | Hickory Smoked Bacon | Swiss Cheese
Tomatoes | Butter Lettuce | Herb Aioli
Sourdough or Whole Wheat Toast

17

Seasonal Fresh Fruit & Berries

Low-Fat Yogurt

16

PIZZA

Herbed Marinara Sauce & Four-Cheese Blend

Choice of Two Toppings: Sausage | Hickory Smoked Bacon | Pepperoni | Chicken Breast
Mushrooms | Onions | Black Olives | Jalapeños | Extra Cheese

12

Additional Toppings 1 each

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Wine List

FROM 11:00 AM TO 11:00 PM
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SPARKLING

	GL/BTL
Caposaldo, Prosecco, Veneto, Italy	13/50
Mumm, Brut Prestige, Napa, California	14/54
Veuve Clicquot, Brut, Champagne, France	35/138
Moët & Chandon, Rosé, Champagne, France 187ml	28

WHITE

Ca' Bolani, Pinot Grigio, Friuli, Italy	15/58
August Kessler, "R", Riesling, Kabinett, Pfalz, Germany	17/66
Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand	19/74
Girard, Sauvignon Blanc, Napa Valley, California	14/54
Louis Jadot Steel, Chardonnay, Burgundy, France	17/66
Sonoma-Cutrer, Chardonnay, Sonoma Coast, California	16/62

ROSÉ

Attitude, Rosé, Pascal Jolivet, Loire, France	13/50
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RED

Erath, Pinot Noir, Willamette Valley, Oregon	14/54
Siduri, Pinot Noir, Russian River Valley, California	26/102
Benziger, Merlot, Sonoma County, California	12/46
Campo Viejo Reserva, Tempranillo, Rioja, Spain	11/42
Alamos Selección, Malbec, Mendoza, Argentina	13/50
Clos de Los Siete, Red Blend, Mendoza, Argentina	14/54
Joel Gott 815, Cabernet Sauvignon, California	16/62
Rodney Strong, Cabernet Sauvignon, Alexander Valley, California	21/82
Ravenswood Sonoma Zinfandel, Sonoma County, California	17/66

COLORADO LAW PROHIBITS THE SALES OF ALCOHOLIC BEVERAGES AFTER 2:00 AM.
IT IS ILLEGAL TO SELL ALCOHOLIC BEVERAGES TO ANY PERSON UNDER 21 YEARS OF AGE.

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Spirits

FROM 11:00 AM TO 11:00 PM
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BY THE BOTTLE

Each Bottle Order Includes: Choice of Two Mixers | Bar Fruit | Glasses | Ice
Additional Bar Set-Ups are available for an Additional Charge

SCOTCH

Dewar's White Label	125
Johnnie Walker Red	150
Johnnie Walker Black	250
The Macallan 12 Year	250
The Macallan 18 Year	400

VODKA

Svedka	100
Tito's Handmade	125
Ketel One	200
Grey Goose	250

WHISKEY

Jack Daniel's	125
Crown Royal	225
Stranahan's	250

GIN

Bombay Sapphire	125
Hendrick's	175

BOURBON

Jim Beam	100
Bulleit	225
Knob Creek	250
Maker's Mark	250

RUM

Bacardi	100
Captain Morgan	115
Malibu	180

TEQUILA

Don Julio Blanco	250
Don Julio 1942	450

COGNAC

Courvoisier VS	175
Hennessy VSOP	300

MIXERS

PEPSI | DIET PEPSI | SIERRA MIST | GINGER ALE | CLUB SODA | TONIC WATER

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Beverages

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BEER

Domestic

Coors Light | Budweiser | Bud Light | Michelob Ultra | Miller Lite
6

Imported | Craft

Heineken | Guinness | Corona | Blue Moon | Stella Artois
7

NON-ALCOHOLIC ALTERNATIVES

St. Pauli Girl NA

5

Red Bull

Original | Sugarfree
5

MINIATURE LIQUOR BOTTLES

Tito's Handmade Vodka | Grey Goose Vodka | Tanqueray Gin | Bacardi Rum
Johnnie Walker Red Whisky | Jack Daniel's Whiskey | Seagram's VO Whisky
Cuervo Gold Tequila | Glenfiddich Scotch | The Macallan 12 Year Scotch Whisky
Fragelico | Remy Martin VSOP | Baileys Irish Cream | Kahlua | Grand Marnier

From 9 to 13 Each

BOTTLED WATERS

Sparkling: Icelandic, San Pellegrino | Still: Icelandic
8

WE REQUEST THAT NO ALCOHOLIC BEVERAGES BE BROUGHT ONTO THE HOTEL PREMISES FROM
OUTSIDE SOURCES PER HOTEL POLICY. OUR ROOM SERVICE MANAGER WILL ASSIST YOU IN DESIGNING
A SPECIAL MENU OF BEVERAGE SELECTIONS FOR YOUR IN-ROOM RECEPTION.
BARTENDERS, SERVERS & VIP CLUB SERVICE ARE ALWAYS AVAILABLE UPON REQUEST.

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