



Breakfast Menu

FRONT RANGE

CHICKEN AND WAFFLE - 15

crispy fried tenderloin of chicken and fluffy belgian waffle, served with blackberry jalapeño coulis, country sausage gravy, fried sweet basil, and fresh blackberries

FLYING HORSE SMOTHERED BURRITO* - 18

hand-pressed flour tortilla loaded with; 5 oz. beef tenderloin, crimini mushrooms, scrambled farm fresh eggs, red bell pepper, onion and white cheddar cheese.

TOPPED WITH YOUR CHOICE OF:

roasted Colorado green chili or country sausage gravy

COWBOY BENEDICT* - 14

buttermilk biscuit, roasted Colorado green chili, pulled pork, two poached farm fresh eggs, with chipotle hollandaise & house-made pico de gallo

LIGHTER SIDE

FRESH FRUIT PARFAIT - 12

array of fresh fruit, melon and seasonal berries with greek yogurt, mixed berry sauce and house-made quick bread

STEEL CUT OATS - 8

accompanied by brown sugar, cream and maple syrup

AVOCADO TOAST* - 12

wheat sourdough toast, with sliced avocado, accompanied by grape tomatoes, drizzled with maldon salt & olive oil and served with one farm fresh poached egg on a bed of arugula

BEVERAGES

FLYING HORSE BLOODY MARY - 12

House infused jalapeño vodka, bacon, celery, salami, cheese cubes, pepperoncini, regular and blue cheese olives- 6oz beer backer

BREAKFAST MARGARITA - 7

CLASSIC MIMOSA - 7

BOTTOMLESS MIMOSAS (per person) - 12

FLYING HORSE BLEND COFFEE - 4



Flying Horse Coffee and Espresso is sourced locally from Barista, a local, small batch, micro roaster. We are proud to offer an exclusive single origin 2-bean blend consisting of Peruvian Fair-Trade Organic and Sumatra beans.

*MONIN COFFEE SYRUPS AVAILABLE UPON REQUEST

ORGANIC HOT TEA - 5

ESPRESSO - Single 4 / Double 6

LATTE OR CAPPUCCINO - 5

HOT CHOCOLATE - 4

JUICE - apple, cranberry, orange, tomato - 4

CLASSICS

TRADITIONAL EGGS BENEDICT* - 15

english muffin, grilled smoked ham, two poached farm fresh eggs, topped with hollandaise sauce, served with Flying Horse signature potatoes

CORNED BEEF HASH* - 16

corned beef, roasted yukon potatoes, green onion, red and anaheim bell peppers, topped with two farm fresh poached eggs, and your choice of toast

RANCH HAND BREAKFAST* - 17

two farm fresh eggs, honey cured bacon and savory sausage links, served with Flying Horse signature potatoes, and a biscuit topped with house-made sausage gravy

BELGIAN WAFFLE - 11

topped with mixed berries, vanilla whipped cream and served with maple syrup (upon request)

BUILD YOUR OWN OMELET* - 16

*EGG WHITES OR VEGAN EGGS ARE AVAILABLE UPON REQUEST
our chef will prepare your three egg omelet fresh to order; served with Flying Horse signature potatoes and your choice of toast

MEATS:

honey cured bacon bits, smoked ham, country sausage

CHEESES:

swiss, cheddar, pepperjack, or cream cheese

VEGGIES:

mushroom, tomato, bell pepper, yellow onion, green onion, baby spinach, diced green chili, asparagus, broccolini

SIDES

FARM FRESH EGGS* (2) - 4

FRESH FRUIT PLATE - 8

CUP OF ASSORTED BERRIES - 7

HONEY CURED BACON (3) - 6

SAVORY SAUSAGE LINKS (3) - 5

BISCUIT & COUNTRY GRAVY - 4

FLYING HORSE SIGNATURE POTATOES - 4

FRESH AVOCADO - 5

CHOICE OF TOAST - 3

WHOLE GRAIN | WHITE | MARBLED RYE
SOURDOUGH | ENGLISH MUFFIN

*GLUTEN FREE BREAD AVAILABLE UPON REQUEST
served with butter and jam

(GF) These items are gluten free or can be prepared gluten free.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.