# BREAKFAST

**DOWNTOWN CAÑON CITY**
**631 MAIN STREET**
**1887**
**HISTORIC EATERY**
**UPSCALE FRONTIER FARE**

## ENTREES

### HOT KENTUCKY*
Open-faced sandwich on sourdough toast with grilled chicken, 2 eggs, creamy Mornay sauce, sliced tomatoes, finished with sliced bacon on top and garnished with chives & paprika — **$21**

### ZING CHICKEN & WAFFLES
Classic Belgium waffle, hand-cut breaded tenders, sweet & spicy zing maple syrup, topped with Granny Smith apple strips & powdered sugar — **$19**

### THE CLASSIC*
2 eggs served with 3 bacon strips, sausage patty, sliced country ham, smashed fingerling potatoes, and choice of toast or a pancake — **$19**

### HUEVOS RANCHEROS**
Smashed fingerling potatoes with 2 eggs, smothered in our green chili pork, topped with shredded cheese, pico de gallo and sliced avocado — **$18**

### ST. CLOUD BREAKFAST BURRITO**
Scrambled eggs with your choice of bacon, sausage or ham, smashed fingerling potatoes and shredded cheese. Wrapped in a warm flour tortilla and smothered in our house green chili pork and topped with pico de gallo — **$17**

### LIGHT TRAVELER*
2 eggs served with your choice of bacon, sausage, or sliced country ham. Served with smashed fingerling potatoes and choice of toast — **$17**

### AVOCADO TOAST* (V)
Seasoned smashed avocado on your choice of Texas toast or sourdough with fresh arugula tossed in lemon juice and topped with pickled red onion and your choice of egg — **$15**

### COUNTRY SKILLET*
Choice of bacon or sausage, smashed fingerling potatoes diced onion & pepper, 2 eggs, cheddar cheese, topped with housemade peppered country gravy and parsley — **$18**

### BISCUITS & GRAVY
Homemade buttermilk biscuits smothered in our housemade country gravy. Add bacon or sausage $4 — **$15**

### FRENCH TOAST (V)
Old fashioned French toast dusted with powdered sugar and served with maple syrup — **$14**

### PANCAKE STACK (V)
Triple stack served with sweet butter and maple syrup — **$10**

## TOP IT OFF

$.50 Whipped Cream Chocolate Chips    $1 Strawberries Blueberries    $1 Candied Walnuts Homemade Jam    $1 Sliced Apple

V = Vegetarian, VG = Vegan, GF = Gluten Free

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## BENEDICTS

### CLASSIC BENEDICT*
Toasted English muffin with grilled ham, 2 eggs, smothered with our housemade hollandaise sauce
$17

### BENEDICT ROYALE*
Toasted English muffin with choice of seared salmon or butter-poached crab, 2 eggs, smothered with our housemade hollandaise sauce
$23

### BUILD YOUR OWN OMELETTE* (V) (GF)
3 egg omelette loaded with your choice of fresh ingredients.
Included fillings (pick as many as you'd like): • Onion • Tomato • Bell Pepper
• Mushrooms • Green Chilies • Arugula • Cheddar Cheese

**Make it heartier with any of the following ($3 each):**
• Sliced Avocado • Diced Ham • Diced Sausage • Diced Bacon
$17

## A LA CARTE

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| Biscuit. . . . . . . . . . . . . . . . . . .$4 | Sausage Patty . . . . . . . . . . . .$7 | Fingerling Potatoes. . . . . .$4 |
| Pico de Gallo . . . . . . . . . . . .$3 | Country Ham. . . . . . . . . . . . .$5 | Toast . . . . . . . . . . . . . . . . . .$2 |
| Bacon . . . . . . . . . . . . . . . .$5 | Pancake. . . . . . . . . . . . . . . . .$4 | Belgian Waffle. . . . . . . . . .$8 |
| 1 Egg . . . . . . . . . . . . . . . . . .$4 | French Toast. . . . . . . . . . . . .$6 | Sliced Avocado . . . . . . . .$3 |

## 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 embued 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, Hotel St. Cloud 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.***

*Present your Fremont County ID and enjoy 10% off your food & drinks. Thank you for dining local!*

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