

Snooze

AN A.M. EATERY

YOUR MORNING BUZZ STARTS HERE!

BARISTA

SNOOZE HOUSE BLEND COFFEE 4.50 5 cal
DECAF HOUSE BLEND COFFEE 4.50 5 cal
AMERICANO 4.75 5 cal
ESPRESSO 4.25 5 cal
LATTE 6.00 190 cal
CAPPUCCINO 6.00 150 cal
MOCHA 6.00 310 cal

VANILLA ALMOND MATCHA TEA LATTE 7.15 110 cal
CORTADO 5.45 45 cal
MACCHIATO 4.25 310 cal
ORGANIC TEA 4.00 0 cal
CHAI 5.45 220 cal
SNOOZE HOT CHOCOLATE 6.00 310 cal
FLAVORED SYRUP 1.15 45 cal

SUBSTITUTE SOY, OAT OR ALMOND MILK +1.15

BLOODY'S

STRAIGHT UP BLOODY

Snooze House Bloody Mix & Vodka 11.50 100 cal

SPICY BLOODY

Snooze House Bloody Mix and Habanero & Jalapeño Infused Vodka 11.50 100 cal

HORSE & SIDECAIR BLOODY

House Bloody Mix with Tito's Handmade Vodka, Dill Pickle, Lemon & Olive Juices and Horseradish. Served with a Sidecar can of Beer 17.00 310 cal

Bacon makes everything better - especially your Bloody!
+1.35 90 cal

BOOZE

MORNING MARG

Tequila (or Jalapeño-Infused Tequila for Spicy), Orange Liqueur, House Sour and Fresh Lime 12.00 230 cal

MOUNTAIN MULE

Choice of Gin or Vodka, Ginger Brew, Grapefruit Juice, Fresh Lime & Agave Nectar 12.00 210 cal

ORANGE SNOOZIUS

Vodka, Orange Liqueur, OJ & Whipped Cream 13.25 260 cal

BUBBLES

SPARKLIN' WITH A SPLASH

A Full Glass of Snooze Sparkling with Just a Splash of Juice 17.00 180-200 cal

MMM MMM MIMOSA

Snooze Sparkling, Orange Juice & Pomegranate Liqueur 12.00 200 cal

PALOMIMOSA

Snooze Sparkling, Tequila, Elderflower Liqueur & Grapefruit Juice 12.50 200 cal

CHOICE MIMOSA

Snooze Sparkling with a Choice of Orange, Grapefruit, Apple, Lemonade, Cranberry or Pineapple Juice 11.00 150-190 cal

COSMOPOLITAN MIMOSA

Vodka, Orange Liqueur, Cranberry Juice, Snooze Sparkling & Lime Wheel 14.00 170 cal

WINE

Snooze Sparkling On Tap

13.00 210 cal

Candoni Pinot Grigio

14.00 145 cal

Benziger Chardonnay

15.00 144 cal

Natura Pinot Noir

14.00 156 cal

Bonterra Red Blend

15.00 146 cal

DRAFT BEER

DRAFT

Coors Light	8.00	136 cal
Upslope Craft Lager	9.00	192 cal
Steamworks Colorado Kolsch	9.00	194 cal
Great Divide Colette Farmhouse Ale	9.00	242 cal
Odell IPA	9.00	356 cal
New Belgium Voodoo Ranger Juicy Haze IPA	9.00	307 cal
Denver Beer Co. Pretzel Assassin	9.00	280 cal

BOTTLED

Coors Banquet	8.00	147 cal
Miller Lite	8.00	96 cal
Odell Myrcenary Double IPA	9.00	275 cal
Great Divide Denver Pale Ale	9.00	131 cal
Left Hand Milk Stout	9.00	247 cal
Stem Cider Off Dry	9.00	155 cal

DRINKS

Small 5.25/Large 6.50

Juices		
Orange		140/200 cal
Grapefruit		130/180 cal
Pineapple		170/230 cal
Apple		140/200 cal
Cranberry		150/210 cal
Lemonade	4.00	150 cal
Iced Tea	4.00	0 cal

BREWS & CAFÉ COCKTAILS

BREWMOSA

Craft Belgian Style Wheat Beer & OJ 10.00 220 cal

MICHELADA

Craft Brew, House Bloody Mix, Hot Sauce & Fresh Lime 10.00 170 cal

IRISH COFFEE

Snooze House Blend Coffee Served with Whiskey and Irish Cream 12.00 170 cal

OUR RECIPE FOR A BETTER BREAKFAST



RESPONSIBLY SOURCED

Our partners are as passionate about food and our planet as we are. Together, we foster a more sustainable food system.



REAL INGREDIENTS

Our chefs thoughtfully prepare every ingredient, every dish. Our proteins are raised without the use of unnecessary antibiotics and hormones and we always use fresh, cage-free eggs.



SUSTAINABILITY

We are champions of our planet! We use compostable or recyclable packaging and strive to reduce our waste as much as possible through comprehensive recycling and composting programs.



COMMUNITY PARTNERS

We donate annually through cash and in-kind donations to local and national nonprofits. So please know that you are part of something bigger.

PLANT POWER

BRAVOCADO TOAST*

Rustic bread toasted with olive oil, smashed avocado, red onion honey jam and roasted tomato. Topped with two cage-free sunny side up eggs finished with Maldon salt. Served with a side of Dijon citronette, spiced pepita, and Parmesan-dressed greens. 18.10 830 cal

SWEET POTATO WRAP

A chipotle tortilla wrap filled with roasted garlic hummus, roasted sweet potatoes & Tuscan kale, Dijon citronette, roasted tomatoes, black beans, spiced pepitas, avocado and our house-made chipotle aioli. Served with kettle chips. 15.00 1191 cal

SWEET POTATO HASH*

Roasted sweet potatoes with savory sofrito & Tuscan kale. Topped with two cage-free sunny side up eggs and a drizzle of Gochujang chile sauce. 15.50 500 cal
Veggies +1.15 (each) Meat +3.30 (each) Avocado +2.50

GARDEN HARVEST OMELET*

Three cage-free eggs with sautéed asparagus, mushrooms, zucchini and red bell peppers. Topped with chili-lime seasoned avocado and goat cheese. Served with Dijon citronette, spiced pepitas & Parmesan-dressed greens. 17.80 690 cal

Side Kicks

Tender Belly Bacon

7.15 270 cal

Ham

7.15 140 cal

Polidori Sausage

Link 6.00 310 cal

Patty 6.00 230 cal

Chorizo 6.00 220 cal

Chicken Sausage

5.50 100 cal

Abbott's™ Plant-Based Chorizo

4.25 180 cal

Tofu

4.25 200 cal

Side Fruit

6.00 80 cal

Toast

2.80 60-270 cal

Top It, Fill It Enhancements

VEGGIES 1.15

Spinach 5 cal

Mushrooms 20 cal

Tomato 5 cal

Peppers 5 cal

Onions 10-45 cal

Pico De Gallo 5 cal

Jalapeños 5 cal

Avocado (+2.5) 60 cal

SAVORY SAUCES 1.15

Green Chili 50 cal

Ranchero 50 cal

MEATS 3.30

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 2.00

Tofu 200 cal

Plant-Based Chorizo 190 cal

CHEESES 1.15

Cheddar 110 cal

Jack 110 cal

Goat 70 cal

Cotija 30 cal

CLASSICS FROM THE HEN

THE SNOOZE CLASSIC*

Three cage-free eggs cooked any style with your choice of ham, bacon, sausage, chorizo, pulled pork, chicken sausage or plant-based chorizo. Includes hash browns and choice of toast. 15.20 790-1220 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 of your style! 17.50 890-1320 cal

CORNED BEEF HASH*

Our signature shredded hash mixed with grass-fed, dry-rubbed corned beef, caramelized poblanos and onions. Served with two cage-free eggs and your choice of toast or tortillas. 16.68 600-810 cal

OMELETS

All omlets are served with Hash Brown and Toast.

Available with egg whites +1.00

DENVER OMELET*

Three cage-free eggs with ham, onions, red bell peppers and cheddar & Jack cheeses. 17.75 1213 cal

MEXI-RADO OMELET*

Three cage-free eggs with sautéed jalapeños, onions and chorizo. Topped with cheddar & Jack cheeses, house-made green chile and pico de gallo. 17.75 1447 cal

SUNRISE OMELET*

Three cage-free eggs with sautéed spinach and grape tomatoes. Topped with house-made pickled red onions and goat cheese. 17.75 1148 cal

SIESTA OMELET*

Three cage-free eggs with sautéed jalapeños, onions and tomatoes. Topped with our house-made ranchero sauce, house-made lime crema, cotija cheese and cilantro. 17.75 1138 cal

ITALIAN OMELET*

Three cage-free eggs with sautéed spinach, mushroom & onion mix. Topped with roasted tomatoes and goat cheese. 17.75 1170 cal

OH CANADA OMELET*

Three cage-free eggs with ham and diced onions, topped with house-made smoked cheddar hollandaise and everything spice. 17.75 1326 cal

At Skyport Hospitality, we believe that we have an obligation to our employees and our communities to operate our business sustainably. We are proud to be a part of the Certified Green Denver Program.

Before placing your order, please inform your server if any person in your party has food allergies. Please be aware that many of our products (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 the menu.

This restaurant participates in an employee tip share program - gratuities are shared by employees.

BENEDICTS

THE ART OF HOLLANDAISE

All Bennys served with House Hash Browns

HAM BENEDICT III*

We elevated a classic with our signature English muffin topped with shaved ham, perfectly poached cage-free eggs and smoked cheddar hollandaise. 16.95 1000 cal

SMASHED AVOCADO BENNY*

Our signature English muffin topped with fresh, smashed avocado, Parmesan cheese, ripened tomatoes, poached cage-free eggs, smoked cheddar hollandaise and everything spice. 18.65 1070 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. 18.30 1110 cal Pork / 1120 cal

BENNY DUO*

Can't decide? Choose half an order of your two favorite Benedicts. 18.95 1035-1405 cal

PANCAKE UTOPIA

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. 16.65 310-620 cal

BLUEBERRY DANISH PANCAKES

Buttermilk pancakes topped with blueberry coulis, sweet cream and almond streusel surrounding a center of lemony cream cheese filling. 14.00 1250 cal

STRAWBERRY SHORTCAKE PANCAKES

Buttermilk pancakes topped with strawberry coulis, fresh strawberries, strawberry mascarpone, almond streusel and house-made vanilla crème. 13.70 910 cal

PINEAPPLE UPSIDE DOWN

Buttermilk pancakes with caramelized pineapple chunks, house-made vanilla crème and cinnamon butter. 13.70 1070 cal

SWEET POTATO PANCAKES

Our signature sweet potato pancakes topped with house-made caramel, candied pecans and ginger butter. 13.70 1320 cal

MORE PANCAKES!

Plain, Blueberry or Chocolate Chip. 13.50 450 - 940 cal

► Gluten Free-Friendly? Just Ask!

VIVE LA FRENCH TOAST

FRENCH TOAST NEAT

For the purist, French-toasted brioche, completed with whipped mascarpone, seasonal fruit and Slopeside pure Vermont maple syrup. 15.50 690 cal

OMG! FRENCH TOAST

Fresh brioche stuffed with mascarpone and topped with vanilla crème, caramel, fresh strawberries and toasted coconut. O.M.G. 16.00 880 cal

NIRVANA IN A TORTILLA

JUAN'S BREAKFAST TACOS*

Three fresh corn tortillas topped with cage-free scrambled eggs, hash browns, Jack cheese, green chile hollandaise and pico de gallo. 16.25 970-1130 cal
Veggies +1.15 (each) Meat +3.30 (each)
Avocado +2.50

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. 15.50 1230-1260 cal
Veggies +1.15 (each) Meat +3.30 (each)
Avocado +2.50

BARBACOA STREET TACOS

Three fresh corn tortillas filled with house braised barbacoa style beef, house-made chipotle aioli, sliced avocado, diced onion, pickled veggies and cotija cheese. Served with a side of our house-made pico de gallo and black beans topped with cotija cheese and scallions. 18.25 830 cal

PULLED PORK STREET TACOS

Three fresh corn tortillas filled with pulled pork, house-made lime crema, sliced avocado, diced onion, pickled veggies and cotija cheese. Served with a side of our house-made pico de gallo and black beans topped with cotija cheese and scallions. 16.75 740 cal

BACON BUT DIFFERENT

Three slices of Tender Belly Bacon, rubbed with brown sugar, cayenne, chili flakes and drizzled with Snooze Sriracha maple syrup. 7.75 320 cal

SHRIMP & GRITS*

Homestyle cheesy grits loaded with sautéed shrimp, Andouille sausage, savory sofrito, with a cage-free sunny side up egg. 19.80 820 cal

PROTEIN & VEGGIE EGG WHITE SCRAMBLE*

Cage-free egg whites scrambled with sautéed asparagus, mushrooms, red bell peppers and spinach. Topped with avocado and served with Snooze Sambal sauce and Snooze signature chicken sausage patty. 17.15 390 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. 15.80 1200 cal

BREAKFAST BRIOCHE BURGER*

Griddled brioche bun spread with our house-made burger sauce, ground angus beef patty, house-made bread & butter pickles, caramelized onions, slice of melted cheddar cheese and a cage-free over medium egg. 19.50 990 cal

*Indicates that this item may contain raw or undercooked meats, poultry, seafood, shellfish or eggs. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of 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.