

Snooze

BREAKFAST. BRUNCH. LUNCH.

DAY MENU 5:30AM-4:00PM

BARISTA

YOUR MORNING BUZZ STARTS HERE!

RESPONSIBLY FARMED & FRESHLY ROASTED COFFEE

Snooze House Blend Coffee 0 cal.....	4.6	Vanilla Almond Matcha Tea Latte 100 cal.....	7.45
Decaf House Blend Coffee 0 cal.....	4.6	Cortado 45 cal.....	6
Americano 5 cal.....	5.4	Macchiato 45 cal.....	5
Espresso 5 cal.....	4.85	Organic Tea 0 cal.....	4
Latte 90 cal.....	6.6	Chai 90-180 cal.....	6
Cappuccino 150 cal.....	6.6	Snooze Hot Chocolate 490 cal.....	6.6
Mocha 320 cal.....	6.6	Flavored Syrup 45 cal.....	1.15

SUBSTITUTE SOY, OAT OR ALMOND MILK +1.15 | AVAILABLE HOT OR ICED!

BUBBLES

Strawberry Martini Mimosa
Snooze Sparkling, Tito's Handmade
Vodka and Housemade Strawberry
Coulis 200 cal 14.05

Mmm Mmm Mimosa
Snooze Sparkling, Orange Juice and
Pomegranate Liqueur 200 cal 13.5

Palomimosa
Snooze Sparkling, Tequila,
Elderflower Liqueur and Grapefruit
Juice 200 cal 13.2

Choice Mimosa
Snooze Sparkling with a Choice
of Orange, Grapefruit, Apple,
Lemonade, Cranberry or Pineapple
Juice 150-190 cal 12.35

Sparklin' with a Splash
A Full Glass of Snooze Sparkling
with Just a Splash of Juice
180-200 cal 15.5

SNACKS & APPS

Buenos Nachos
Corn tortilla chips topped with
cheddar & Jack cheeses, queso
blanco, black beans, pico de gallo,
Green Tabasco, cotija cheese,
guacamole, lime crema, and cilantro.
1607 cal 15

ADD GRILLED CHICKEN OR CHORIZO +3.7



BLOODYS & BOOZE

Spicy Bloody
Snooze House Bloody Mix, Yellowbird
Habanero Hot Sauce, Vodka
110 cal 13.5

Straight Up Bloody
Snooze House Bloody Mix 110 cal 12.55

Bloody Maria
Snooze House Bloody Mix
and Tequila 110 cal 12.55

Bloody Bloody
Snooze House Bloody Mix
and Gin 110 cal 12.55

ADD BACON TO YOUR
BLOODY 90 CAL +1.35



Espresso Martini
Irish Cream Liqueur, Half & Half,
Espresso, Vodka, Coffee Liqueur and
Vanilla Syrup 270 cal 14.05

Morning Marg
Tequila, Orange Liqueur, Agave, House
Sour and Fresh Lime 230 cal 12.05

Strawberry Lavender Lemonade
Vodka, Strawberry Coulis, Lavender
Simple, House Sour, Honey Simple and
Sparkling Water 300 cal 13.5

BEER

DRAFT	
Coors Light 136 cal.....	8
Upslope Craft Lager 192 cal.....	9
Denver Beer Co. Princess Yum Yum 156 cal.....	9
Avery White Rascal 160 cal.....	9
Odell IPA 356 cal.....	9
New Belgium Voodoo Ranger Juicy Haze IPA 307 cal.....	9
Denver Beer Co. Pretzel Assassin 280 cal.....	9

BOTTLED	
Coors Banquet 147 cal.....	8
Miller Lite 96 cal.....	8
Odell Myrcenary Double IPA 275 cal.....	9
Great Divide Denver Pale Ale 131 cal.....	9
Left Hand Milk Stout 247 cal.....	9
Stem Cider Off Dry 155 cal.....	9

WINE

Snooze Sparkling ON TAP 210 cal	14.15
Candoni Pinot Grigio 145 cal	14.95
Benziger Chardonnay 144 cal	15
Natura Pinot Noir 156 cal	16.75
Bonterra Red Blend 146 cal	16.75

DRINKS

Juices	SMALL 5.25 / LARGE 6.5
ORANGE	140 / 200 cal
GRAPEFRUIT	130 / 180 cal
PINEAPPLE	170 / 230 cal
APPLE	140 / 200 cal
CRANBERRY	150 / 210 cal
Lemonade 150 cal	4.5
Iced Tea 0 cal	4

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

Before placing your order, please inform your server if
any persons in your party have 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 and sesame. All ingredients may not be
printed on the menu.

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.



OUR INGREDIENTS HAVE STANDARDS. SO DO WE. CAGE-FREE EGGS. HUMANELY RAISED PROTEINS. NO ANTIBIOTICS. NO ADDED HORMONES. NO ADDED NITRATES. REAL FOOD, RESPONSIBLY SOURCED.

CLASSICS

FROM THE HEN

ALSO AVAILABLE
WITH EGG WHITES +1

Biscuits & Gravy
Southern-style toasted biscuit smothered in house-made rosemary sausage gravy, served with two sunny-side up cage-free eggs. 860 cal 16.95

The Snooze Classic*
Three cage-free eggs cooked any style with your choice of ham, bacon, sausage, chorizo, chicken sausage or plant-based chorizo. Includes hash browns and choice of toast. 790-1220 cal 17.8

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, any style. 890-1320 cal 20.1

Corned Beef Hash*
Grass-fed & dry-rubbed corned beef, hash browns, caramelized poblanos & onions, two cage-free eggs and your choice of toast or tortillas. 600-810 cal 19.25

Juan’s Breakfast Tacos*
Three fresh corn tortillas topped with scrambled cage-free eggs, hash browns, Jack cheese and our house-made green chile hollandaise. Served with pice de gallo. 1300 cal 18.1

MAKE IT YOUR OWN WITH ENHANCEMENTS!

Snooze Breakfast Burrito*
Flour tortilla filled with scrambled cage-free eggs, hash browns, black beans, cheddar & Jack cheese, topped with green chile. Served with pico de gallo. 1230-1300 cal 18.1

MAKE IT YOUR OWN WITH ENHANCEMENTS!

Sandwich I Am*
Toasted pretzel bun, scrambled cage-free eggs, cheddar cheese, breakfast sausage patty, served with a side of house-made smoked cheddar hollandaise. 1280 cal 17.5

OMELETS & BENNY'S

Denver Omelet*
Three cage-free eggs with ham, onions, red bell peppers and cheddar cheese. Served with hash browns and choice of toast. 860 cal 19.8

Protein Trio Omelet*
Three cage-free eggs with bacon, sausage, ham and cheddar cheese. Served with hash browns and choice of toast. 980 cal 19.8

Garden Harvest Omelet*
Three cage-free eggs with sautéed asparagus, red onions, mushrooms, zucchini and red bell peppers. Topped with chili-lime avocado, herbed goat cheese and served with greens, Dijon vinaigrette, Parmesan, and spiced pepitas. 700 cal 19.45

Protein & Veggie Egg White Scramble*
Cage-free egg whites scrambled with seasonal veggies, sliced avocado, chicken sausage and house-made sambal sauce. 390 cal 18.95

Ham Benedict III*
Shaved ham, poached cage-free eggs, toasted English Muffin, house-made smoked cheddar hollandaise. 1090 cal 18.95

All Benny's served with House Hash Browns

Smashed Avocado Benny*
Crispy Parmesan English muffin, smashed avocado, poached cage-free eggs, seasoned tomatoes, house-made smoked cheddar hollandaise and everything spice. 1070 cal 20.6

Bravocado Toast*
Rustic bread topped with smashed avocado, red onion honey jam, and roasted tomato, served with two sunny-side up cage-free eggs and a side of greens, Dijon vinaigrette, Parmesan cheese and spiced pepitas. 820 cal 19.45

LIKE IT SWEET AND SAVORY?

SWAP YOUR SIDE HASH BROWNS OR TOAST FOR ANY PANCAKE +6.8

SIDE KICKS

Snooze Signature Bacon 270 cal	7.45
Ham 140 cal	7.45
Polidori Sausage	
Links 310 cal	6.8
Patty 230 cal	6.8
Chorizo 220 cal	6.8
Signature Chicken Sausage 100 cal	6.3
Plant-Based Chorizo (V) 180 cal	4.3
Tofu (V) 200 cal	4.3
Single Pancake 420-760 cal	8.25
Toast 60-270 cal	2.85
Hash Browns 240 cal	5.45
Side Fruit 80 cal	6.3

LEVEL IT UP

Green Chile 30 cal	1.15
House-made Gravy 330 cal	3.3
Veggies 5-25 cal	1.15
Spinach, Mushrooms, Tomato, Peppers, Onions, Jalapeños, Pico De Gallo, Avocado	
Tofu (V) 180 cal	2
Plant-Based Chorizo (V) 90 cal	2
Avocado 60 cal	3.7
Meats	
Bacon 280 cal	3.7
Sausage 310 cal	3.7
Ham 60 cal	3.7
Chorizo 130 cal	3.7
Chicken Sausage 130 cal	3.7
Variety of Cheeses	1.15
Cheddar, Jack, Goat, Cotija	

Pancake Flight
Pineapple Upside Down, Cinnamon Roll and Strawberry Shortcake Pancakes or choose any three pancake flavors and get the best of all worlds. 880 cal 17.5

For the Table

Pineapple Upside Down Pancakes
Buttermilk pancakes with caramelized pineapple chunks, Signature vanilla cream and cinnamon butter. 830 cal 14.65

Cinnamon Roll Pancakes
Buttermilk pancakes filled with white chocolate chips and topped with caramel sauce, Signature vanilla cream, cinnamon butter and candied pecans. 1260 cal 14.65

Strawberry Shortcake Pancakes
Buttermilk pancakes topped with strawberry coulis, fresh strawberries, strawberry mascarpone, almond streusel and Signature vanilla cream. 780 cal 14.65

Buttermilk Pancakes
Plain, Blueberry, or Chocolate Chip, Served with Slopeside Pure Vermont Maple Syrup. 450-940 cal 14.05

BREAKFAST, BRUNCH OR LUNCH?

BURGERS & SANDWICHES SERVED WITH KETTLE CHIPS OR CHOICE OF OUR HOUSE-MADE SLAW AND A DILL PICKLE SPEAR

Classic Cheeseburger*
Brioche bun spread with burger sauce, angus beef patty, sharp cheddar cheese, topped with iceberg and cabbage mix, tomato and red onion. 1658 cal 20.5

ADD SNOOZE SIGNATURE BACON OR A SUNNY-SIDE UP EGG +2.25

Balsamic Mushroom Burger*
Brioche bun spread with chipotle aioli, angus beef patty, pepper jack cheese, topped with spicy caramelized onions, balsamic mushrooms, dijon vinaigrette dressed arugula, tomato and red onion. 1733 cal 20.5

Honey Sriracha Chicken Sandwich
Sourdough spread with avocado ranch aioli, Sriracha-marinated chicken, pepper jack cheese, topped with Dijon vinaigrette, arugula, tomato, honey Sriracha sauce, bacon and avocado. 1369 cal 19.5

Grilled 3-Cheese & Tomato Soup
Cheddar, Jack & Swiss on rustic white bread served with tomato soup for dipping. Served with a pickle. 1050 cal 13.7

ADD BACON OR HAM TO YOUR SAMMIE +3.7

French Toast Neat
For the purist! Brioche topped with whipped mascarpone, seasonal fruit and served with a side of Slopeside pure Vermont maple syrup. 820 cal 16.35

OMG! French Toast
Brioche stuffed with house-made whipped mascarpone, topped with Signature vanilla cream, caramel, fresh strawberries and toasted coconut. 950 cal 16.95

GLUTEN FREE-FRIENDLY? JUST ASK!

Classic Caesar
Chopped Romaine lettuce tossed with Caesar dressing, parmesan and lemon croutons. 542 cal 15.7

ADD GRILLED CHICKEN FOR +3.7

SNACKS & APPS

Buenos Nachos
Corn tortilla chips topped with cheddar & Jack cheeses, queso blanco, black beans, pico de gallo, Green Tabasco, cotija cheese, guacamole, lime crema, and cilantro. 1607 cal 15

ADD GRILLED CHICKEN OR CHORIZO +3.7

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.

*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.

**Substitutions and enhancements available for additional charge.

DIA_AM_0226