

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

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

BLOODYS

STRAIGHT UP BLOODY

House Bloody Mix & Vodka 10.25 110 cal

SPICY BLOODY

House Bloody Mix, Yellowbird Habanero Hot Sauce, Vodka
11.75 110 cal

BLOODY BLOODY

House Bloody Mix with Gin 10.25 110 cal

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

BOOZE

MORNING MARG

Tequila, Orange Liqueur, House Sour, Lime
10.25 280 cal

ESPRESSO MARTINI

Vodka, Coffee Liqueur, Irish Cream, Half & Half, Vanilla
11.95 270 cal

STRAWBERRY LAVENDER
LEMONADE

Vodka, Strawberry, House Sour, Lavender, Honey,
Sparkling Water 11.25 300 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

STRAWBERRY MARTINI
MIMOSA

Snooze Sparkling, Titos Handmade Vodka,
Strawberry Coulis. 11.95 200 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
Avery 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

Juices	Small 5.25/Large 6.50
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

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

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*

Two sunny-side up eggs, avocado, red onion honey jam, roasted tomato.
18.10 820 cal

GARDEN HARVEST OMELET*

Seasonal veggies, sambal sauce, and chicken sausage. 17.80 390 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

PROTEIN TRIO OMELET*

Bacon, sausage, ham, cheddar with hash browns and toast. 18.25 980 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.

*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.



BENEDICTS

THE ART OF HOLLANDAISE

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

BENNY DUO*

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

All Bennys served with House Hash Browns



PANCAKE UTOPIA

STRAWBERRY SHORTCAKE PANCAKES

Buttermilk pancakes with strawberry mascarpone, almond streusel, vanilla cream. 13.70 780 cal

PINEAPPLE UPSIDE DOWN

Buttermilk pancakes with caramelized pineapple, vanilla cream, cinnamon butter. 13.70 830 cal

PANCAKE FLIGHT

Signature flight of Pineapple Upside Down, Strawberry Shortcake, Cinnamon Roll. 16.65 880 cal

SCRATCH-MADE BUTTERMILK PANCAKES

Pure Vermont Maple Syrup

Plain Pancakes 13.50 670 cal

Chocolate Chip Pancakes 13.50 970 cal

Blueberry Pancakes 13.50 730 cal

Cinnamon Roll Pancakes 13.50 1260 cal

➡ *Gluten Free-Friendly? Just Ask!*

BREAKFAST RIFFS

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*

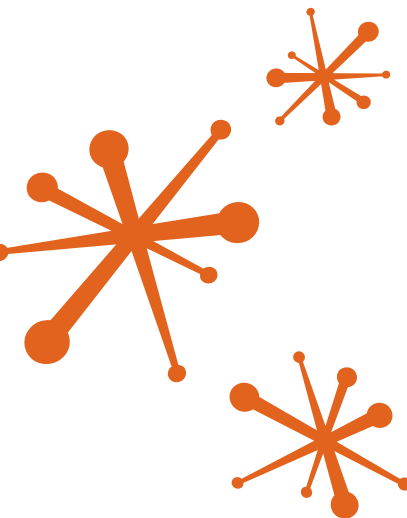
Homestyle cheesy grits loaded with sauteed shrimp, Andouille sausage, savory soffrito, with a cage-free sunny side up egg. 19.80 820 cal

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



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

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

Braised Beef 100 cal

Tofu 200 cal

CHEESES 1.15

Cheddar 110 cal

Jack 110 cal

Goat 70 cal

Cotija 30 cal