



EVENING MENU 4PM-CLOSE

BARISTA YOUR MORNING BUZZ STARTS HERE!

RESPONSIBLY FARMED & FRESHLY ROASTED COFFEE

Snooze House Blend Coffee	0 cal	4.6
Decaf House Blend Coffee	0 cal	4.6
Americano	5 cal	5.4
Espresso	5 cal	4.85
Latte	90 cal	6.6
Cappuccino	150 cal	6.6
Mocha	320 cal	6.6

Vanilla Almond Matcha Tea Latte	100 cal	7.45
Cortado	45 cal	6
Macchiato	45 cal	5
Organic Tea	0 cal	4
Chai	90-180 cal	6
Snooze Hot Chocolate	490 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 and 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

Chips & Dip Duo

Corn tortilla chips served with salsa ranchera, house-made queso blanco and pico de gallo. 923 cal 13.5

Grilled Quesadilla

Grilled flour tortilla filled with cheddar and Jack cheeses, queso blanco. Served with guacamole, lime crema, pico de gallo and cilantro. 1607 cal 14

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

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.

SNACKS & APPS

Buenos Nachos

Corn tortilla chips topped with cheddar and 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

Chips & Dip Duo

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Grilled Quesadilla

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ADD GRILLED CHICKEN OR CHORIZO +3.7

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
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		

THIS FELT LIKE DINNER

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, Dijon vinaigrette dressed arugula, tomato and red onion. 1733 cal 20.5

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

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

Classic Caesar

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

ADD GRILLED CHICKEN FOR +3.7

CLASSICS FROM THE HEN

ALSO AVAILABLE WITH EGG WHITES +1

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

Bravocado Toast*

Smashed avocado, red onion honey jam, roasted tomato, toasted rustic bread, 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

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.

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PANCAKE UTOPIA

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, house-made 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

GLUTEN FREE-FRIENDLY? JUST ASK!

VIVA LA FRENCH TOAST

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