



ELEVATE YOUR AFTERNOON WITH HANDCRAFTED COCKTAILS!

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

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
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

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

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.

STARTERS

CHIPS & DIP DUO

Corn tortilla chips served with house-made roasted tomato salsa, house-made queso blanco and pico de gallo. 13.50 923cal

BUENOS NACHOS

Corn tortilla chips topped with cheddar & Jack cheeses, house-made queso blanco, black beans, pico de gallo, Green Tabasco, cotija cheese, house-made guacamole, lime crema and cilantro. 15.00 1607cal
Add grilled chicken +3.30 (each)

SHREDDED BEEF QUESADILLA

Griddled flour tortilla filled with cheddar & Jack cheeses, house-made queso blanco and beef. Served with house-made guacamole, lime crema, our signature pickled red onions, pico de gallo and cilantro. 17.50 1169cal

BURGERS

Served with kettle chips or choice of our house-made slaw and a dill pickle spear.

CLASSIC CHEESEBURGER*

Griddled brioche bun spread with our house-made burger sauce, ground angus beef patty, topped with sharp cheddar cheese, iceberg & cabbage mix, tomato and red onion. 20.50 1658cal
Add Snooze signature bacon +2.25

CHIPOTLE AVOCADO BURGER*

Griddled brioche bun spread with our house-made chipotle aioli, ground angus beef patty, topped with pepperjack cheese, roasted poblano peppers, smashed avocado, iceberg & cabbage mix, tomato and red onion. 20.50 1779cal

BALSAMIC MUSHROOM BURGER*

Griddled brioche bun spread with our house-made chipotle aioli, ground angus beef patty, topped with pepperjack cheese, spicy caramelized onions, sautéed balsamic mushrooms, arugula, Dijon citronette dressed arugula, tomato and red onion. 20.50 1733cal



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.

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CLASSICS

FROM THE HEN

THE SNOOZE CLASSIC*

Three cage-free eggs cooked any style with your choice of ham, bacon, sausage, chorizo or chicken sausage. Includes hash browns and choice of toast. 15.20 790-1220 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. 16.65 600-810 cal

SHRIMP & GRITS*

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

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. 15.00 1230-1260 cal

LIKE IT SWEET
& SAVORY?

SWAP YOUR SIDE HASH BROWNS,
TOAST OR TORTILLA FOR PANCAKES +4.5

SAMMIES

Served with kettle chips or choice of our house-made slaw.

BLT-RIFFIC

Sourdough toast with pistou aioli, Tender Belly bacon, arugula, sliced tomatoes and pickled red onions. 19.80 760 cal Add a cage-free egg.* +2.25

HONEY SRIRACHA CHICKEN SANDWICH

Griddled sourdough spread with our house-made avocado ranch aioli, Sriracha-marinated chicken, topped with pepperjack cheese, Dijon citronette dressed arugula, sliced tomato, house-made honey Sriracha sauce, Snooze signature bacon, avocado and house-made bread & butter pickles. 19.50 1369 cal
Add Tender Belly Bacon +3.30



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

SALADS

Enhance It With Grilled Chicken +3.30, Shrimp +3.30

CLASSIC CAESAR

Chopped Romaine lettuce tossed with our house-made Caesar dressing, grated Parmesan, house-made lemon croutons and topped with shaved Parmesan. 15.70 542 cal

HOUSE SALAD

Romaine & arugula mix tossed with lemon Parmesan vinaigrette and topped with grape tomatoes, goat cheese and spiced pepitas. 14.50 445 cal

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 Vernon 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!*

