

RED MOUNTAIN GRILL

BRUNCH DRINK LIST

Saturday & Sunday • 10am - 2pm

BLOODY'S

THE HOUSE BLOODY MARY

Just the basics, with a kick. \$6

THE SPICY CAJUN

Ketel One Vodka, House Made Bloody Mary Mix, Kicked up another notch, garnished with Pickled Okra, a Pepperoncini and our own spicy salt rim. \$9

THE WORKS

Ketel One Vodka, House Made Bloody Mary Mix, garnished with Pickled Okra, a Pepperoncini, a pickle, bacon and our own spicy salt rim. \$10

CHAMPAGNE

SOFIA CHAMPAGNE

187ml Coppola Champagne, named for Francis Ford Coppola's Daughter. \$10

SOFIA'S MIMOSA

Sofia Coppola Champagne w/ Pomegranate Schnapps and a splash of fresh Pomegranate juice. \$11

SOFIA'S OJ MIMOSA

Sofia Coppola champagne w/ Orange juice. \$10

BOTTOMLESS MIMOSA

House champagne with OJ. \$10

ROSÉ TODAY

187ML Chandon Premium Sparkling Rosé. Refreshing! \$12

BRUNCH COCKTAILS

FRESH BASIL KETEL ONE PRESS

Muddled Fresh Basil with Ketel One Botanical Cucumber & Mint, soda water and a splash of lemon-lime soda \$10

REAL STRAWBERRY LEMONADE

Ketel One Citroen Vodka, fresh strawberries, fresh lemon, simple syrup & lemonade \$11

THE DALY MOSCOW MULE

Deep Eddy Sweet Tea & Lemon Vodkas with ginger beer \$8

MEXICAN MIMOSA

Don Julio Silver Tequila, fresh lime juice, agave nectar, topped with Pacifico Beer \$9.50

MINT JULEP

Muddled fresh mint with Bulleit Bourbon, over crushed ice, mint sprig garnish \$8.50

MOUNTAIN PEACH SPRITZER

Prosecco with Aperol and Peach Purée garnished with an orange slice \$11

SATURDAY & SUNDAY BRUNCH

Saturday & Sunday • 10am - 2pm

We proudly serve Colorado Amish Acres Non-GMO Free Range Eggs

RMG FEATURED BENNY'S

All Benny's come with home fries and garnished with asparagus & fresh fruit

CLASSIC BENNY

Traditional poached eggs w/ Virginia ham & hollandaise on an English muffin \$13.95

VEGGIE BENNY

Poached eggs w/ tomato, avocado, wilted spinach & hollandaise on an English muffin \$14.95

SALMON BENNY

Poached eggs w/ Wild Alaskan Sockeye Lox, tomato, dill & chive cream cheese topped with hollandaise on an English muffin \$15.95

BISCUIT BENNY

Poached eggs w/ sausage on a buttermilk biscuit w/ sausage gravy topped w/ hollandaise \$14.95

SUMMIT BENNY

Poached eggs w/ a Chorizo sausage patty, roasted green chili's, topped with chipotle hollandaise on an English muffin \$14.95

BUTTERMILK PANCAKES

A stack of three buttermilk pancakes (plain or blueberry) served with butter and maple syrup and your choice of sausage, bacon or ham. \$10.95

BREAKFAST PIZZA

Hand tossed pizza with scrambled eggs, chorizo, onions, peppers and cheese. \$12.95

HUEVOS RANCHEROS

A warm flour tortilla topped with beans, two eggs, smothered with house made pork green chili, cheddar cheese and pico de gallo. \$12.95

THE NEW YORKER

Wild Alaskan Sockeye Lox, capers, red onion, dill & chive creamed cheese on an everything bagel. \$12.95
Make it Brooklyn style with a fried egg. \$13.95

STEAK AND EGGS

Two eggs any style with a grilled 7oz center cut top sirloin steak, home fries and asparagus. \$16.95

THE RMG

Two eggs any style, your choice of ham, bacon, or sausage served with home fries. \$10.95

VEGGIE OMELET

Three egg omelet filled with diced red and green pappers, onions, Monterey jack and cheddar cheese, topped with our house made pico and avocado, served with home fries. \$12.95

TRIPLE BERRY FRENCH TOAST

Apple Brandy batter on a Parisian Baguette with fresh berries, honey mascarpone and pure Vermont maple syrup \$11.95

ALA CARTE MENU

Two eggs any style \$3.95 • Bagel or English muffin \$1.95
Sausage, Bacon or Ham \$2.95 • Toast \$0.95
Home Fries \$2.95 • Cream Cheese \$0.95