

SHAREABLES

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	CINNAMON ROLLS (4) cream cheese frosting, bacon jam	12
W	HOUSEMADE SEASONAL SCONE 'TIL WE RUN OUT!	5
	BILLION \$\$\$ BOURBON BACON thick sliced Daily's bacon, sweet & spiced bourbon glaze	10
	BUTTERMILK BISCUIT & SAGE SAUSAGE GRAVY CORNED BEEF HASH	
	jalapeño bacon chutney EGGSTRAORDINARY	10
	3 EGG BREAKFAST* GFA	1.
	hash browns, choice of toast, choice of protein make it an omelet or scramble with 2 fillings +1	14
	STEAK & EGGS* <i>GFA</i> top sirloin cap steak, roasted espresso butter, sautéed mushrooms & onions, 2 eggs, loaded hash browns	22
	CHICKEN & THE EGG* lightly fried chicken, award-winning sage sausage gravy, 2 eggs, green onion, hash browns	18.25
	PROTEIN BOWL* <i>GFA</i> hash browns, peppers & onions, jack & cheddar, applewood smoked bacc sausage, ham, 2 eggs, avocado crema, choice of toast	17.75 on,
	GARDEN BOWL* GFA hash browns, peppers & onions, jack & cheddar, spinach, portobello mushroom, 2 eggs, tomato, fresh avocado, choice of toast	17
	CARNITAS BOWL* <i>GFA</i> slow roasted pork carnitas, hash browns, green chili, avocado, 2 eggs, pico de gallo, radish, paprika, cotija, flour tortillas	17.5
	AWARD-WINNING BUTTERMILK BISCUIT & SAGE SAUSAGE GRAVY* scratch made buttermilk biscuit, award-winning sage sausage gravy, hash browns, 2 eggs	15
	ROCKY MOUNTAIN CORNED BEEF HASH* <i>GFA</i> 2 eggs, slow roasted corned beef, sautéed peppers, hash browns, jalapeño bacon chutney, jalapeño slivers, choice of toast	16.5
	BREAKFAST BURRITO	15
	green chili tortilla, scrambled eggs, black beans, hash browns, peppers & onions, jack & cheddar, avocado crema, cotija, choice of red (gf) or greer choice of applewood smoked bacon, chorizo or portobello mushroom	
	BREAKFAST TACOS GFA	15
	flour tortillas, hash browns, scrambled eggs, peppers & onions, black beans, avocado crema, pickled onions, cotija, choice of Daily's applewood smoked bacon, chorizo or portobello mushroom	
	BLUE CORN HUEVOS RANCHEROS* <i>GFA</i> black beans, avocado crema, radish, cotija, pickled onion, 2 eggs, choice of red (gf) or green chili, hash browns, choice of applewood smoked bacon, chorizo or portobello mushroom	15
	LOCAL BREAD seasonal jam brioche, sourdough, multigrain, tortillas, english muffin, biscuit	2.5

MMM...MIMOSAS

featuring La Bella prosecco from the world-renowned Friuli region of Northern Italy

THE CLASSIC prosecco, orange juice LUSCIOUS LAVENDER

CRAFTED OMELETS served with harvest house salad or hash browns and choice of toast

substitute egg whites +2, substitute fresh fruit +3	
SOUTHWEST chorizo, black beans, flour tortilla, green chili, jack & cheddar, cotija, avocado crema	16.5
CLASSIC DENVER black forest ham, jack & cheddar, red rocks gravy, pepperoncinis, onion, red bell pepper	16
GREEK mediterranean olives, spinach, feta, red onion, tomatoes, tzatziki	17
RANCHER pork sausage, fingerling potatoes, fontina, sage sausage gravy	16

BENEDICT BLISS served with harvest house salad or hash browns substitute fresh fruit +3, GFA upon request +3	
CLASSIC*15black forest ham, hollandaise, english muffin15CHICKEN & WAFFLE*19belgian sugar waffle, lightly fried chicken, bacon jam, roasted espresso17	, cotija 16 h basil,
butter, hollandaise, green onion DENVER HOT CHICKEN* lightly fried chicken, roasted chili buffalo sauce, buttermilk biscuit, ranch & hollandaise, bleu cheese, celery, carrot	, 18
FANCY PANCAKES +™	
3 pancakes per order, gfa upon request +3 TRADITIONAL PANCAKE FLIGHT buttermilk, blueberry, strawberry or chocolate chip	13
GOURMET PANCAKE FLIGHT choose any three pancakes from below	14.5
STRAWBERRY CHEESECAKE PANCAKES fresh strawberries, NY style cheesecake spread, Grandma's strawberry sauce, whipped cream, cinnamon	13.75
FRED'S HAWAIIAN PANCAKES Hawaiian super sweet pineapple, toasted coconut, cinnamon butter, housemade vanilla crème anglaise	13.75
BLUEBERRY STREUSEL PANCAKES fresh blueberries, toasted streusel, powdered sugar, lemon honey butter, maple syrup	13.75
CINNAMON SWIRL PANCAKES cinnamon slurry, royal icing, cinnamon butter	13.75
BELGIAN PEARL WAFFLES syrup drizzle, housemade vanilla crème anglaise, fresh berries, whipped cream	14
TRADITIONAL FRENCH TOAST fresh brioche, powdered sugar, maple syrup	11.5
STUFFED FRENCH TOAST fresh brioche, infused cream cheese, caramel drizzle, fresh berries, housemade vanilla crème anglaise, maple syrup, whipped cream	15

BREAKFAST BUZZ

BLOODY MARY	10.5
Elevate vodka, signature house mary mix bacon +50¢	
URBAN SPRITZ	13.5
Mavi aperitivo, prosecco, house infused pineapple vodka,	

San Pellegrino, prosecco, housemade lavender simple syrup, sweet vermouth, lemon

MAUI WAUI STAFF FAVORITE



10

11

11.25

38 70

8

8

house infused pineapple vodka, orange juice, prosecco

ULTIMATE MIMOSA 750 mL bottle, choice of juice
MAKE IT A MAGNUM 1.5L, choice of juice side of house infused pineapple vodka +10
GLASS OF PROSECCO

HIGH NOON SELTZER

vodka black cherry

FEELIN' FANCY? Take a peek at our top-shelf temptations — Herradura Silver, Tito's, Woodford Reserve and more. Go ahead, treat yourself! San Pellegrino, fresh lemon

ESPRESSO MARTINI STAFF FAVORITE Elevate vodka, Mr. Black, Licor 43, espresso	13.5
RISE & PINE MARTINI house infused pineapple vodka, splash of pineapple, shaken not stirred	13.5
BREAKFAST OLD FASHIONED Fireside bourbon, Mr. Black, simple syrup, orange bitters, Luxardo cherry	14
MORNING MARGARITA El Jimador tequila, orange juice, house margarita mix	11.25
MORNING SCREWDRIVER Elevate vodka, orange juice, prosecco float	11.25
MAI TAI house infused pineapple vodka, Orgeat, lime juice, orange liqueur, dark rum float, pineapple and coconut foam	13.5
PALOMA El Jimador tequila, fresh squeezed grapefruit juice, lime juice, orange liqu	13.5 eur

T2-CO-5.25

URBAN LUNCH

sandwiches served with harvest house salad or shoestring fries substitute fresh fruit +3

CLUB SALAD lightly fried chicken, honey mustard dressing, avocado, cherry tomatoe jack & cheddar blend, applewood smoked bacon, hard boiled egg, cucu	
MONTE CRISTO black forest ham, fontina, turkey bacon, seasonal jam	16
BACON JAM BURGER* brioche bun, short rib, brisket & ground chuck patty, onions, fontina, house aioli, bacon jam, lettuce, tomato	18
ULTIMATE BREAKFAST SANDWICH* sourdough, egg your style, sharp cheddar, market greens, basil pesto aioli, choice of Daily's bacon or Polidori sausage	16
ABCLT grilled multigrain, smashed avocado, Daily's bacon, melted havarti cheese, market greens, sliced tomato, mayo	15
AVOCADO & CHEDDAR CHICKEN MELT brioche bun, choice of grilled or lightly fried chicken, avocado, basil pesto aioli, melted sharp cheddar, Daily's bacon, sliced tomato & onion, market greens Denver hot chicken style +2	16.5
FAB FILLINGS	
VEGGIES basil, spinach, jalapeño, onion, pico de gallo, red bell pepper, portobello mushroom, tomato	1.75
fresh avocado	2.25

PREMIUM PROTEINS	3
PROTEINS applewood smoked bacon, black forest ham, carnitas, spiced chorizo, Polidori pork sausage, marinated tofu	2
CHEESES havarti, fontina, cotija, sharp cheddar, jack & cheddar blend	1.75
fresh avocado	2.25

apple chicken sausage, prosciutto, plant-based chorizo, turkey bacon

4

17

COFFEE CLASSICS

HOUSE BLEND fair trade locally roasted Central American blend	4
CAFE LATTE espresso, steamed milk	6.25
CAPPUCCINO	6.25

YOUR COFFEE, YOUR WAY +1 choose one of these flavored syrups available regular or sugar free: caramel, vanilla, hazelnut

white chocolate, dark chocolate (sugar free not available)

LYRO

SUBSTITUTE +1 almond or oat milk

We proudly

brew locally

roasted, fair trade coffee

from Barista

Specialty Coffees.



espresso, steamed milk, foam cap

COFFEE BY THE LB. whole bean or freshly ground, take some home with you.

COLD BREWS

signature fair trade coffee served over ice

URBAN COLD BREW	6.5
HAZELNUT COLD BREW with vanilla foam	7
LAVENDER COLD BREW with matcha foam	7.25
VANILLA COLD BREW with chai foam	7.25
TEA CLASSICS	

LOCAL LOOSE LEAF HOT TEAS

HEALTHY OPTIONS

HEALINT OPTIONS	
TATUM'S ORIGINAL AVOCADO TOAST* local multigrain, smashed avocado, egg your style, applewood smoked bacon, cotija, sprouted quinoa, market salad with fresh melon plant based chorizo +3 GFA upon request +3	15.75
FARMERS MARKET EGG WHITE OMELET GFA spinach, portobello mushroom, red pepper, market salad with fresh melon, choice of toast	16
ORGANIC BREAKFAST QUINOA GF VA cooked with coconut milk & cinnamon, fresh berries, walnuts, drizzle of local honey	13
MARKET SALAD WITH FRESH MELON GFVA market greens, seasonal melon, fresh tomato, Peruvian sweet drop peppers, goat cheese, white balsamic vinaigrette, balsamic drizzle grilled chicken +5, grilled steak +10	12.5
SIDES-N-SUCH	
HASH BROWNS	5
SHOESTRING FRIES	5
house aioli LOADED HASH BROWNS OR FRIES jalapeños, green onions, bacon, melted cheese, crème fraiche	6.75
SINGLE PANCAKE traditional 5.25 gourmet 7.25	GFA +2
SEASONAL FRESH FRUIT	6
YOGURT PARFAIT GF housemade granola, all natural yogurt, drizzle of local honey, seasonal jam, strawberries & blueberries	6
GEORGE'S BERRIES strawberries, blueberries George's secret to longevity. biking and skiing at 97. be like George.	7.5
BREAKFAST PROTEINS Daily's applewood smoked bacon, black forest ham, carnitas, spiced chorizo, diced chicken, Polidori pork sausage patty, marinated t	5.25 ofu
apple chicken sausage link, prosciutto, plant-based chorizo, turkey bacon	6.25
GF ENGLISH MUFFIN	3.75
ONE EGG*	2.5
NATURAL JUICE BLENDS	
THE CURE STAFF FAVORITE pineapple, vanilla, orange juice, coconut water	7.5
HEAVENLY DEW honeydew, cucumber, pineapple, fresh mint	7.5
URBAN BEET apple, carrot, beet, ginger, lemon	8.25
GINGER SPLASH carrot, ginger, housemade honey lemonade	8.25
LOCAL HONEY LEMONADE local honey, lemons, filtered water	7
STRAWBERRY BASIL LEMONADE strawberry, fresh basil, housemade honey lemonade locally crafted spirit in any above drink +3	7.25
BEVERAGES	
SAN PELLEGRINO	6.25
PEPSI, DIET PEPSI	4
FRESHLY BREWED ICED TEA	4

CHAI

Big Train spiced chai, cinnamon, steamed milk, filtered water

URCHATA

white & dark chocolate, chai, half & half, cinnamon, iced

7.5

6.25

5

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OPERATING SERVICE CHARGE: A 3% service charge will be added to each guest check to ensure competitive industry wages and to help with the rising cost of health care for our valued team members. The entirety of this charge is retained by the restaurant. If you would like this charge removed, please let our staff know. Thank you for your understanding and support of our teams and our restaurants.

FLAVORED ICED TEA peach, mango, strawberry

JUICES orange, grapefruit, apple, cranberry, pineapple, tomato

* this Item is served raw, lightly cooked or cooked to your specifications. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GFA gluten-free available upon request: while we offer gluten-free items, our kitchen is not completely gluten-free.

VA vegan available*

MILK

whole 3.75 chocolate 4.25

T2-CO-5.25

4.5

4.5