

McLoughlin's Restaurant & Bar

BRUNCH MENU

STARTERS

Green Chili Nachos 11

Pork Green Chili, Shredded Cheddar Jack, Pico De Gallo, Jalapenos, Sour Cream, Fire Roasted Salsa
Add Guacamole 1.50, Add Chicken 4.00
Add Spicy Beef Tenderloin Tips 7.50

Grilled Bone-In Chicken Wings 8

Choice of Buffalo, Guinness BBQ, Garlic Parmesan, Celery, Served with Ranch or Bleu Cheese

All Natural Local Grassfed Beef Sliders* 8

American Cheese, Lettuce, Tomato, Onion, Sea Salt Fries

Fish Tacos 8

Cajun Rubbed Fish, Cilantro Lime Sour Cream, Shredded Cabbage, Pico de Gallo, Mazina Tortilla, Lime

Dip Trio 9

White Corn Tortilla Chips, Guacamole, Poblano Queso, Fire Roasted Salsa

BRUNCH

The Classic* 8

2 Eggs any Style, Choice of Hickory Smoked Bacon, Irish Rashers, or Sausage, Potatoes, Toast, Biscuit or English Muffin

Irish Benedict* 12

2 Poached Eggs, Rashers, Hollandaise, Fresh Chives, Paprika, English Muffin, Breakfast Potatoes

Breakfast Burrito 10

Scrambled Egg, Potatoes, Sausage, Green Chili, Melted Cheese

Biscuits and Gravy 9

3 Buttermilk Biscuits, Chorizo Gravy, Breakfast Potatoes

Chicken and Waffles 11

Belgian Waffle, Fried Chicken, Chorizo Gravy, Chipotle Maple Syrup, Green Onions

Migas 11

Corn Tortilla Chips, Scrambled Eggs, Cheddar Jack Cheese, Green Chili, Cream Cheese, Fire Roasted Salsa.
Served with Tortillas

Breakfast Burger* 13

All Natural Colorado Grass-fed Beef, American Cheese, Fried Egg, Bacon, Hash Browns, Breakfast Potatoes

Waffle 10

2 Belgian Waffles With Rotating Accompaniments

Corned Beef Hash* 11

2 Eggs Any Style, Corned Beef, Breakfast Potatoes, Cheddar Jack Cheese, Fire Roasted Salsa

Donut Holes 6

Chef Created ingredients

SOUPS

Tomato & Artichoke Soup 3/5 V

Fire Roasted Tomatoes, Pureed Artichokes, Cream

Pork Green Chili 3/5

House Made Pork Green Chili, Shredded Cheese, Pico de Gallo, Toasted Tortilla

Soup & Salad 9

Choice of Side House or Caesar and Bowl of Soup

SALADS

House Salad 8 V, G

Mixed Greens, Grape Tomato, Red Onion, Cucumber, Choice Of Dressing

Add All Natural Chicken 4, Atlantic Salmon* 7, Beef Tenderloin* Tips 7.50, Blackened Shrimp 6, Ahi Tuna* 7

Caesar Salad 9

Romaine Hearts, Shaved Romano Parmesan, Asiago, Garlic Croutons, Creamy Caesar Dressing

Add All Natural Chicken 4, Atlantic Salmon* 7, Beef Tenderloin* Tips 7.50, Blackened Shrimp 6, Ahi Tuna* 7

Sesame Seared Ahi Salad* 14

Medium Rare Sesame Crusted Tuna, Mixed Greens, Cucumber, Avocado, Crispy Wonton, Asian Dressing

Chopped Chicken Salad 12 G

All Natural Chicken Breast, Mixed Greens, Bacon, Apple, Bleu Cheese Crumbles, Avocado, Green Onion, Toasted Almond, White Balsamic Vinaigrette

Grilled Atlantic Salmon & Asparagus Salad* 13 G

Grilled Atlantic Salmon, Mixed Greens, Asparagus, Grape Tomato, Red Onion, Toasted Almond, Citrus Vinaigrette

SIDES

Egg* 1

Toast 2

Biscuit 2.5

English Muffin 1

Waffle 4

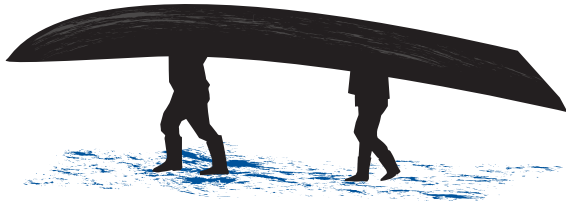
Rashers 3

Sausage 3

Hickory Smoked Bacon 3

Potatoes 3

Seasonal Fruit 4



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BRUNCH MENU

SANDWICHES

Served With Breakfast Potatoes. Substitute Cup of Soup 1, Coleslaw 1, Haystack Onions 1.50, Sweet Potato Waffle Fries 2, Seasonal Fruit 2, Seasonal Sautéed Vegetables 2.50, Chive Whipped Potatoes 2.50, Side House or Caesar 2.50

Brioche Grilled Cheese & Tomato Artichoke Soup 9 ✓
Fontina, Sharp Cheddar, Swiss, Sliced Brioche Bread, Sea Salt and Red Wine Vinegar Crisps, Tomato Artichoke Soup
Add Hickory Smoked Bacon or Avocado for 1.50

Reuben 12

Thin Sliced Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Marble Rye

Grilled Chicken Sandwich 11

All Natural Chicken Breast, Hickory Smoked Bacon, Green Leaf Lettuce, Tomato, Onion, Swiss, Roasted Garlic Aioli, Brioche Bun

Salmon BLTA* 13

Seared North Atlantic Salmon, Hickory Smoked Bacon, Green Leaf Lettuce, Tomato, Avocado, Mayo, Rustic 7 Grain Wheat

GRASSFED BURGERS

Served With Breakfast Potatoes. Substitute Cup Of Soup 1.50, Coleslaw 1.50, Haystack Onion 1.50, Sweet Potato Waffle Fries 2, Fruit 2, Sautéed Vegetables 2.50, White Cheddar Mashed Potato 2.50, Side House 2.50, Side Caesar 2.50. Substitute Gluten Free Bun 1.

Classic Burger* 11

All Natural Colorado Angus Beef, Lettuce Tomato, Onion, Pickle. Choice of Cheddar, Swiss, Pepper Jack, or American Cheese
Add Hickory Smoked Bacon 1.50

Fork and Knife Green Chili Burger* 15

All Natural Colorado Grassfed Beef, Pork Green Chili, Pepper Jack Cheese, Guacamole, Pico De Gallo, Fried Anaheim

DESSERTS

Raspberry Crème Brulee 8

Brownie Sundae 7

House Made Brownie Ala Mode

New York Style Cheese Cake 8

House Made Cheese Cake with Rotating Accompaniments

LIQUID BRUNCH

Bloody Irish Man 4.50 with Guinness

Bloody Mary 4

Bloody Maria 4

Mimosa 4

Strawberry-Orange Mimosa 6

Pineapple-Mango Mimosa 6

Cranberry-Pineapple 6

Cranberry-Lime 6

Bottomless Mimosa* 12

Flavored Bottomless* 14

*with purchase of entrée

Sangria:

Red Sangria Glass 6 Carafe 10

White Sangria Glass 6 Carafe 10

Screwdriver Glass 7 Carafe 12

Whenever possible we source local/regional meats and vegetables. We are proud to feature all natural chicken, local all natural grassfed beef.

We are committed to sustainability by reducing waste, recycling all paper and bottles and using compostable to-go products.

☞ McLoughlin's offers gluten sensitive options, ask your server for details. *These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

✓ Vegetarian Items G Gluten Sensitive