**BREAKFAST**
Monday - Friday • 6am - 11am

**FEELING THIRSTY?**

LA VAZZA COFFEE .................................................. 4
Refills included

HOT TEA .............................................................. 3

MILK ................................................................. 4
Non-fat, 2%, whole, chocolate

ALMOND MILK .................................................... 5

JUICE ................................................................. 4
Orange, apple, cranberry, tomato, grapefruit or pineapple

SOFT DRINKS, ICED TEA, LEMONADE ...................... 4
Refills included

REGULAR OR SUGAR FREE RED BULL ......................... 6

BOTTLED WATER .................................................. 4

**STOUT STREET...SWEETS**

BUILD YOUR OWN CREPE ....................................... 5
+$0.75 each: nutella, bananas, strawberries, chocolate, house made jam, spinach, mushrooms, cheddar, swiss
+$1 each: ham, chorizo, bacon, avocado, walnuts, pecans

HOUSE MADE BANANA BREAD FRENCH TOAST .......... 12
Pure maple syrup, whipped butter, fresh strawberries

**EGG TASTIC**

WITH COUNTRY STYLE POTATOES

YOU CALL IT ......................................................... 12
Choice of protein, 3 eggs, toast
+$2: egg white substitute

B.Y.O. OMELETTE (CHOOSE 3 ITEMS) ......................... 14
Ham, bacon, chorizo, goat cheese, swiss, cheddar, spinach, avocado, onions, tomatoes, mushrooms, asparagus, potatoes, sour cream, salsa
+$1: each additional item

DENVER'S OWN OMELETTE ...................................... 14
Smoked ham, sweet bell peppers, onions, cheddar cheese

"TALK OF THE TOWN" BENEDICT .............................. 14
Poached eggs, prosciutto, English muffin, hollandaise

ESPANOL BENEDICT ............................................. 14
Poached eggs, chorizo, English muffin, green chili hollandaise

BENEDICT ITALIANO ............................................ 15
Poached eggs, fresh mozzarella, pesto hollandaise, grilled tomatoes, English muffin

HUEVOS RANCHERO ............................................. 15
Two fried eggs, refried beans, oaxaca cheese, corn tortillas, green chili, cilantro cream

BRAISED SHORT RIB HASH .................................... 15
Two fried eggs, short ribs, green chili

BREAKFAST BURRITO .......................................... 12
Scrambled eggs, chorizo, potatoes, cheddar cheese, peppers, onions, flour tortilla, green chili

CROISSANT SANDWICH ........................................... 13
Fried egg, prosciutto, arugula, brie, apricot preserves

Please notify your server of any allergies before ordering, as not all ingredients are listed. Due to the nature of substitutions and cross-contamination concerns, we are unable to guarantee 100% allergy-free menus. Please notify us in advance to ensure your specific dietary needs. "House-made" items are made in-house and may be served raw or undercooked. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**GF** Gluten Free **CF** Gluten Free Upon Request

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MAGNOLIA
PURE HOSPITALITY

818 17TH STREET, DENVER, CO 80202 | 303.607.8000
BREAKFAST
Monday - Friday • 6am - 11am

ON THE LIGHTER SIDE

PARFAIT
Greek yogurt, local granola, seasonal fruit 🍓

LOCAL ORGANIC GRANOLA CEREAL
Fresh berries

FRUIT PLATE
Seasonally inspired fruit, greek yogurt 🍓

CHEF’S DAILY SMOOTHIE 🍹

FRESH BAKED MUFFIN
Blueberry or cranberry

LARGE FRUIT FILLED CROISSANT

JUST ON THE SIDE

PROTEIN, PROTEIN, PROTEIN
Choice of: applewood smoked bacon, turkey bacon, pork sausage or chicken apple sausage 🍗

COUNTRY STYLE POTATOES
Tossed in garlic butter 🍗

EGGS YOUR WAY (2) 🍳
Plain, whole wheat or everything with cream cheese

BAGEL

STEEL CUT OATMEAL
Cinnamon, berries, raisins, brown sugar

WHOLE FRUIT 🍊

TOAST
Wheat, sourdough, rye, gluten free multigrain

CONTINENTAL FLIGHT #818
Choice of: bagel or pastry, whole fruit, coffee, tea or juice

COLD CEREAL
Fresh berries

Please notify your server of any allergies before ordering. Not all ingredients are listed. Due to the current restrictions and a high precautionary concern, we are unable to guarantee 100% allergy free menu. Please let us do our best to make your dining experience safe. 🚨 These items are cooked to order and may be served raw or undercooked. Consuming an uncooked or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GF Gluten Free | GF Gluten Free Upon Request

MAGNOLIA
PURE HOSPITALITY

818 17TH STREET, DENVER, CO 80202 | 303.607.9000
BRUNCH MENU
Saturday & Sunday • 7am – 1pm

PROTEIN SQUARED
7 oz. New York strip, eggs, country style potatoes
18

BREAKFAST QUESADILLA
Egg scramble, mozzarella, spinach, mushrooms, artichokes
13

EGG TASTIC
With country style potatoes

YOU CALL IT
Choice of protein, 3 eggs, toast
+$2: egg white substitution
12

B.Y.O. OMELETTE (CHOOSE 3 ITEMS)
Ham, bacon, chorizo, goat cheese, swiss, cheddar, spinach,
avocado, onions, tomatoes, mushrooms, asparagus, potatoes,
sour cream, salsa
+$1: each additional item
14

“TALK OF THE TOWN” BENEDICT
Poached eggs, prosciutto, english muffin, hollandaise
14

BENEDICT ITALIANO
Poached eggs, fresh mozzarella, pesto hollandaise, grilled tomato,
english muffin
15

HUEVOS RANCHERO
Two fried eggs, refried beans, oaxaca cheese, corn tortillas,
green chili, cilantro crema
15

BRAISED SHORT RIB HASH
Two fried eggs, short ribs, green chili
15

BURGERS & SANDWICHES
Served with french fries or house salad.
+$1.50: truffle fries

COLORADO NATIONAL BURGER
Choice of local angus beef, red bird grilled chicken breast or
house made black bean burger
+$1 each: american, swiss, cheddar, jalapenos, grilled onions,
fried pickles, grilled mushrooms
+$1.50 each: goat cheese, bacon, avocado, fried egg
12

“WALL STREET OF THE WEST” GRILLED CHEESE
Swiss, provolone, american, prosciutto, fried egg, arugula
14

PASTRAMI REUBEN
Pastrami, homemade kraut & thousand island, swiss, marble rye
13

TABLE
Tomato, avocado, applewood smoked bacon, bibb lettuce,
roasted tomato aioli on sliced brioche
+$1.50: egg
11

KALE & CRANBERRY SALAD
Quinoa, feta, pecans, roasted butternut squash, grilled lemon
vinaigrette
+$5: grilled chicken
+$8: grilled shrimp or seared ahi tuna
12

CAPRESE SALAD
Mozzarella, vine ripe tomatoes, spinach, balsamic reduction,
grilled baguette
10

*These items may be served raw or uncooked, based on your specifications, or contain raw or
uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, milk or eggs may
increase the risk of foodborne illness.

GF Gluten Free  GF Gluten Free Upon Request
BRUNCH MENU
Saturday & Sunday - 7am - 1pm

STOUT STREET . . . SWEETS

BUILD YOUR OWN CREPE ........................................... 5
+$5.75 each: nuella, bananas, strawberries, chocolate, house made jam, spinach, mushrooms, cheddar, swiss
+ $1 each: ham, chorizo, bacon, avocado, walnuts, pecans

HOUSE MADE BANANA BREAD FRENCH TOAST .......... 12
Pure maple syrup, whipped butter, fresh strawberries

ON THE LIGHTER SIDE

PARFAIT ................................................................. 8
Greek yogurt, local granola, seasonal fruit

LOCAL ORGANIC GRANOLA CEREAL ......................... 6
Fresh berries

FRUIT PLATE ............................................................ 12
Seasonally inspired fruit, greek yogurt

CHEF’S DAILY SMOOTHIE ........................................ 6

JUST ON THE SIDE

PROTEIN, PROTEIN, PROTEIN .................................... 4
Choice of applewood smoked bacon, turkey bacon, pork sausage or chicken apple sausage

COUNTRY STYLE POTATOES ................................... 3
Tossed in garlic butter

EGGS YOUR WAY (2) ................................................... 4

BAGEL ........................................................................ 6
Plain, whole wheat or everything with cream cheese

STEEL CUT OATMEAL .............................................. 8
Cinnamon, berries, raisins, brown sugar

WHOLE FRUIT .......................................................... 2

TOAST ........................................................................ 3
Wheat, sourdough, rye, gluten free multigrain

CONTINENTAL FLIGHT #818 ...................................... 10
Choice of bagel or pastry, whole fruit, coffee, tea or juice

COLD CEREAL ........................................................... 5
Fresh berries

A.M. THIRST

MIMOSA .................................................................. 7

BOTTOMLESS ............................................................ 14

BLOODY MARY ......................................................... 8

BOTTOMLESS ............................................................ 16

THROW YOUR GINGER ............................................. 10
Bulleit rye whiskey, grand marnier, lemon, apricot, ginger

STILL FEELING THIRSTY?

LAVAZZA COFFEE ..................................................... 4
Refills included

HOT TEA .................................................................. 3

MILK ......................................................................... 4
Non-fat, 2%, whole, chocolate

ALMOND MILK ............................................................ 5

JUICE ........................................................................ 4
Orange, apple, cranberry, tomato, grapefruit or pineapple

SOFT DRINKS, ICED TEA, LEMONADE ..................... 4
Refills included

REGULAR OR SUGAR FREE RED BULL ....................... 6

BOTTLED WATER .......................................................... 4

* These items may be served raw or uncooked, based on your specifications, or served raw or uncooked: ingredients. Consuming raw or uncooked meats, poultry, shellfish, milk and/or eggs may increase the risk of foodborne illness.

GF Gluten Free
GF Gluten Free Upon Request
LUNCH

SOUP OF THE DAY .................................................. 8

17TH ST. SHORT RIB STEW ........................................... 12
8-hour braised short rib, root vegetables in a rich red wine and rosemary broth, jalapeño and cheddar cornbread muffin

CLASSIC CAESAR SALAD ........................................... 9
+$5: grilled chicken  
+$8: grilled shrimp or seared ahi tuna*

HERITAGE SALAD .................................................... 9
Spring mix, red onion, marcona almonds, feta, seasonal berries, seasonal vinaigrette  
+$5: grilled chicken  
+$8: grilled shrimp or seared ahi tuna*

KALE & CRANBERRY SALAD ........................................ 12
Quinoa, feta, pecans, roasted butternut squash, grilled lemon vinaigrette  
+$5: grilled chicken  
+$8: grilled shrimp or seared ahi tuna*

CAPRESE SALAD ..................................................... 10
Mozzarella, vine ripe tomatoes, spinach, balsamic reduction, grilled baguette

GREEN CHILI GOAT CHEESE DIP .................................. 9
Corn tostadas, pico de gallo

HONEY SMOKED SALMON LETTUCE CUPS .................... 12
Dill caper mayo, sliced tomatoes, pickled shallots, butter leaf lettuce  
+$1.50: applewood bacon

BURGERS & SANDWICHES

Served with French fries or house salad:
+$1.50: truffle fries

COLORADO NATIONAL BURGER .................................... 12
Choice of local angus beef, red bird grilled chicken breast or house made black bean burger*  
+$1 each: american, swiss, cheddar, jalapenos, grilled onions, fried pickles, grilled mushrooms  
+$1.50 each: goat cheese, bacon, avocado, fried egg

“WALL STREET OF THE WEST” GRILLED CHEESE ............... 14
Swiss, provolone, american, prosciutto, fried egg, arugula

BRAISED SHORT RIB MELT ........................................ 12
Grilled onions, swiss, demi glaze on sliced brioche

PASTRAMI REUBEN .................................................. 13
Pastrami, housemade kraut & thousand island, swiss, marble rye

TABLE xo .......................................................... 11
Tomato, avocado, applewood smoked bacon, bibb lettuce, roasted tomato aioli on sliced brioche

GINI LIAS

MAGNOLIA

PURE HOSPITALITY

818 17TH STREET, DENVER, CO 80202  |  303.607.9000
DINNER

SALADS

HERITAGE SALAD .................................................. 9
Spring mix, red onion, marcona almonds, feta, seasonal berries, seasonal vinaigrette ©
+$5: grilled chicken
+$8: grilled shrimp or seared ahi tuna* ©

CLASSIC CAESAR SALAD ........................................ 9
+$5: grilled chicken
+$8: grilled shrimp or seared ahi tuna* ©

KALE & CRANBERRY SALAD ...................................... 12
Quinoa, feta, pecans, roasted butternut squash, grilled lemon vinaigrette ©
+$5: grilled chicken
+$8: grilled shrimp or seared ahi tuna* ©

LARGE PLATES

HOUSE MADE PASTA ............................................. 14
Chef’s choice – ask your server

17TH ST. SHORT RIB STEW ................................... 12
8 hour braised short rib, root vegetables in a rich red wine and rosemary broth, jalapeno and cheddar cornbread muffin

6 OZ. PEPPERED FILET ......................................... 30
Brandy and mango chutney, garlic mashed, grilled asparagus ©*

SEARED SOCKEYE SALMON ..................................... 24
Sweet potato crust with shallot, brussels sprout leaves, barbeque beurre blanc ©

MAPLE LEAF FARMS DUCK CONFIT ......................... 19
Kale, arugula, applewood bacon, whole grain mustard vinaigrette ©

FRENCHED CHICKEN BREAST ................................ 17
Roasted brussels sprouts, candied bacon, sun-dried tomato cream ©

COLORADO NATIONAL BURGER ......................... 12
Choice of local angus beef, red bird grilled chicken breast or house made black bean burger ©
+$1 each: american, swiss, cheddar, jalapenos, grilled onions, fried pickles, grilled mushrooms
+$1.50 each: goat cheese, bacon, avocado, fried egg
Served with fries or house salad. +$1.50 truffle fries

SHARED PLATES

GREEN CHILI GOAT CHEESE DIP ............................. 9
Corn tortillas, pico de gallo ©

BRUSSELS SPROUTS .............................................. 8
Hazelnuts, candied bacon, apple cider syrup ©

ARGENTINIAN RUBY SHRIMP ................................. 10
Atomic cocktail sauce ©

AHI TUNA TARTARE ............................................. 10
Spun cucumber, avocado, tobiko, charred scallion aioli ©*

CHICKEN WINGS (1 LB.) .......................................... 10
Choice of spicy buffalo or sweet chili ©

CLARK & GRUBER DeVILED EGGS ............................ 8
Traditional, roasted tomato and garlic ©

PROSCIUTTO & MOZZARELLA CROSTINI .................. 9
Basil pesto, roasted yellow tomato salsa, balsamic reduction

Please notify your server of any allergies before ordering as not all ingredients are listed. Due to the nature of restaurants and cross contamination concerns, we are unable to guarantee a 100% allergen-free dine. However, we will do our best to meet your specific dietary needs. These items are cooked to order and may be served cold or a reheated dish. Consuming undercooked eggs, poultry, fish, shellfish or raw sea-

GF Gluten Free GF Gluten Free Upon Request

MAGNOLIA
PARK HOSPITALITY
818 17TH STREET, DENVER, CO 80202 | 303.607.9000
# WINE & BEER

## WINES

### SPARKLING
- La Marca Prosecco Veneto, *Italy* ........................................ 10 187mL / 38
- Domaine Chandon Brut, 187ml Carneros, CA .................................. 12
- Domaine Chandon Rose, 187ml Carneros, CA .................................. 12
- Domaine Chandon Blanc de Noirs Carneros, CA .......................... 99
- Veuve Clicquot Yellow Label Reims, *France* ................................. 99

### WHITES OF INTEREST
- Torresella Pinot Grigio Friuli-Venizia Giulia, *Italy* ...................... 8 / 30
- Pazo das Bruxas Albarino Rias Baixas, *Spain* .............................. 10 / 37
- Château Guillebor-Plassance Sauvignon Blanc ......................... 8 / 30
- Bordeaux, *France* .......................... 8 / 30
- Villa Maria Sauvignon Blanc Marlborough, *New Zealand* .......... 11 / 40
- Columbia Crest H3 Chardonnay Horse Heaven Hills, WA ............ 9 / 34
- Laguna Ranch Chardonnay Russian River, CA ............................ 12 / 44
- Château Ste. Michelle Riesling Columbia Valley, WA ................. 8 / 30
- Seven Daughters Moscato Veneto, *Italy* ................................. 8 / 30

### REDS OF INTEREST
- Locations 'OR' by Dave Phinney Pinot Noir, *OR* ..................... 9 / 34
- Columbia Merlot Columbia Valley, WA .......................... 9 / 34
- Terrazas de los Andes del Plata Malbec .......................... 9 / 34
- Mendoza, *Argentina* ...........................................
- Las Rocas H Renegado Syrah Garnacha Blend ......................... 9 / 34
- Cafayate, *Spain* .......................... 9 / 34
- Seven Falls Cabernet Sauvignon Wahluke Slope, WA .................. 9 / 34
- Hess Shiraz Ranches Cabernet Sauvignon .......................... 12 / 44
- Red Hills Lake Country, CA ........................................
- Carnivor Zinfandel, CA ........................................ 10 / 37

## BEER ON TAP

- Coors Light – 4.2% ABV ................................................. 5.50
- Stella Artois – 5% ABV .................................................. 6.50
- Oskar Blues Mama's Little Yella Pils – 5.3% ABV ..................... 6.50
- Avery White Rascal Belgian Wit – 5.6% ABV .......................... 6.50
- Denver Beer Co Incredible Pedal IPA – 7% ABV ..................... 6.50
- Ski Modus Hopsrandi IPA – 6.8% ABV .................................. 6.50
- Great Divide Yeti Imperial Stout – 9.5% ABV (50oz) ............. 7.50
- Odell's Isolation Ale Winter Warmer – 6% ABV ..................... 6.50

*Harry's features a great selection of rotating local and national craft taps. Ask your Server for the current rotating taps.*

## BOTTLES

- Budweiser – 5% ABV .................................................. 5.25
- Bud Light – 4.3% ABV .................................................. 5.25
- Sam Adams Lager – 4.9% ABV ....................................... 5.75
- Coors – 5% ABV .................................................. 5.25
- Coors Light – 4.2% ABV .................................................. 5.25
- Miller Lite – 4.2% ABV .................................................. 5.25
- O'Doul's Amber (NA) ............................................... 4.00
- Odell's Easy Street Wheat – 4.6% ABV .................................. 6.50
- Odell's 90 Shilling Ale – 5.3% ABV .................................. 6.50
- Odell's 5 Barrel Pale Ale – 5.2% ABV .................................. 6.50
- Heineken – 5% ABV .................................................. 6.50
- Corona – 4.5% ABV .................................................. 6.50
- Guinness Draught Lager – 4.2% ABV .................................. 6.50
- Cripin Original Cider – 5% ABV ..................................... 6.50