

APPETIZERS

HONEY BAKED BRIE

Pistachio Crusted Brie Wedge with Sliced Granny Smith Apples
Toasted Ciabatta 16

BISCUITS & GRAVY

House Made Buttermilk Biscuit
Smothered in Sausage Gravy 16

SQUASH FRIES

Hand Cut Butternut Squash Fries with Chimichurri Dipping Sauce (vegan) 14

DUCK EGGROLLS

Duck Confit, Yellow Curry, Red Onions,
Carrots, Cabbage with Mango Sweet Chile 14

JALAPENO POPPERS

Bacon-Wrapped Jalapeños
Stuffed with Cheddar, Gorgonzola and
Cream Cheese 14

HOT WINGS

Your Choice of
Traditional Buffalo (with gorgonzola),
Sambal Garlic Chili (with bean sprouts)
or Habanero
1/2 Dz 9 — Full Dz 18

SOUPS

PORK GREEN CHILI SOUP GF

Braised Pork, Fire Roasted New Mexico Green
Chili, Tomatoes, Onions, Garlic, Shallots,
Topped with Crispy Corn Tortilla Strips 9/15

BUTTERNUT SQUASH CURRY

Roasted Butternut Squash, Onions, Garlic,
Ginger, Yellow Curry, Lemongrass Stock,
Coconut Milk Topped with Fried Basil and
Sweet Soy (vegan) 8/14

DIABLO BOWL

Pulled Chicken, Ramen Noodles,
Spicy Coconut Yellow Curry Broth,
Juliened Vegetables,
Served with Bean Sprouts
& Tempura Jalapeños 22

PHO GF

Thinly Sliced Beef, Rice Noodles,
Duck Bone Broth, Juliened Vegetables
Served with Cilantro, Lime, Kimchi, Pickled
Garlic & Jalapenos, Dried Serrano Chiles 22

SALADS

Add Seasoned Tofu 6/ Grilled Chicken 9/ Blackened Salmon 14

HOUSE GF

Local Organic Mixed Greens, Carrots,
Red & Green Onions, Cherry Tomatoes,
Goat Cheese, Dried Cranberries
With Balsamic Vinaigrette 13

PICKLED BEET GF

Pickled Red & Gold Beets,
Local Organic Mixed Greens, Carrots,
Red & Green Onions, Cherry Tomatoes,
Goat Cheese,
With Champagne Vinaigrette 17

STEAK SALAD GF

Gilled Prime Flank Steak,
Local Organic Baby Kale, Carrots,
Red & Green Onions, Tomatoes,
Gorgonzola, Sweet Potato Chips
With Gorgonzola Dressing 22

ATOMIC CHICKEN

Breaded Chicken Tenders tossed in House BBQ
Sauce, Bibb Lettuce, Carrots,
Red & Green Onions, Cherry Tomatoes,
Gorgonzola, Bacon Bits
With Roasted Garlic Ranch Dressing 18

AVOCADO & SALMON GF

6oz Sustainable
Kochi Chili Crusted Salmon,
Bibb Lettuce, Kimchi, Cilantro,
Avocado, Carrots, Red & Green Onions
With Ginger Lime Vinaigrette 23

CHICKEN WALDORF GF

Roasted Local Chicken, Organic Mixed Greens,
Red & Green Onions, Carrots,
Green Apples, Walnuts, Gorgonzola
With Roasted Apple Vinaigrette 18

THE FLORADORA SALOON

SUMMER BRUNCH MENU 2022

SATURDAY & SUNDAY UNTIL 2:30PM

BREAKFAST SPECIALTIES

All Eggs are Free-Range & Locally Sourced

THE TRUCKER

2 Fried Eggs, Cheddar Cheese
House Made Buttermilk Biscuit
Choice of Bacon, Ham or Sausage
Smothered with Sausage Gravy 20

CHICKEN FRIED CHICKEN

Peppered Fried Chicken Breast
Smothered with Sausage Gravy,
2 Fried Eggs & Buttermilk Biscuit 21

BREAKFAST POUTINE

House Cut French Fries, Cheddar Cheese,
Cheese Curds, 1 Egg
Smothered in Sausage Gravy 18

CHILAQUILES

Colorado Short Ribs, Black Beans, Cheddar
Cheese, House Made Tortilla Chips, 2 Eggs
Smothered in Red Chile Sauce 20

ALL AMERICAN

2 Eggs and Toast with Home Fries **or** Grits 15
Add Bacon, Ham, Maple Sausage for 4

PALEO BREAKFAST

2 Eggs, 1 Bacon, 1 Maple Sausage,
Avocado, Grilled Tomato
Served with Sweet Potato Hash 19

AVOCADO BACON OMELET

Daly's Center Cut Bacon, Fresh Avocado,
Tillamook Cheddar, Fresh Basil,
Choice of White, Wheat or English Muffin 19

EGG WHITE OMELET

Roasted Spaghetti Squash, Kale,
Topped with Chimichurri
Choice of White, Wheat or English Muffin 17

BENEDICTS

Choice of Home Fries or Anson Mill Grits

TRADITIONAL

2 Poached Eggs, Black Forest Ham,
English Muffin,
Hollandaise Sauce 19

SMOKED SALMON BENEDICT

2 Poached Eggs, Smoked Salmon,
English Muffin,
Fresh Dill Hollandaise 22

FRIED AVOCADO & BACON

2 Poached Eggs, Panko Crusted Avocado,
Crispy Bacon, Tomatoes,
English Muffin,
Hollandaise Sauce 20

EGGS IN A NEST

2 Poached Eggs, Roasted Spaghetti Squash,
Fresh Kale
Basil Hollandaise Sauce 19

LUNCH

Choice of House Cut French Fries, Sweet Potato Chips, Cole Slaw or Edamame

THE BOY

Turkey, Center Cut Bacon, Pepper Jack
Cheese, Bibb Lettuce, Tomatoes,
Basil, Avocado
Chipotle Aioli on Local Fresh Ciabatta 20

MUSHROOM PHILLY

Oyster Mushroom Medley, Provolone Cheese,
Onions, Red & Green Peppers, Bean Sprouts,
Kale with Sambal Chili Honey Aioli
on Fresh Local Baguette 20

CHICKWICH

Fried Marinated Chicken Breast, Muenster,
House Coleslaw, Dill Pickles
Local Honey Aioli on Potato Bun 21

SHORT RIB PHILLY

All Natural Colorado Short Ribs,
Provolone Cheese, Onions,
Red & Green Peppers, Bean Sprouts
With Sambal Chili Honey Aioli
Fresh Local Baguette with Pho Broth 23

ABBB BURGER

Avocado, Bacon, Blackening Seasoning, Blue Cheese,
Bibb Lettuce, Tomatoes and Dill Pickles
On Potato Bun 23

MATTY'S POPPER BURGER

Bacon Wrapped Jalapeño Poppers, Bibb Lettuce, Tomatoes and Dill Pickles,
Chipotle Aioli on Potato Bun 23

FRIED AVOCADO BURGER

Panko Crusted Avocado, Pepper Jack Cheese, Bibb Lettuce, Tomatoes and Dill Pickles,
Roasted Garlic Ranch on Potato Bun 22

PALEO BURGER GF

Ferguson Farm Grass-Fed Beef Pattie, Egg, Bacon, Mushrooms,
Avocado, Bibb Lettuce, Tomatoes and Dill Pickles
Lemon Herb Aioli with Sweet Potato Hash
(Bun/Sides Not Included) 23

TOFU/QUINOA VEGGIE BURGER

Roasted Spaghetti Squash, Grilled Tomato, Avocado,
Bibb Lettuce, and Dill Pickles
Lemon-Herb Aioli on Potato Bun 20

BASIC BURGER

Bibb Lettuce, Tomatoes and Dill Pickles on Potato Bun 19

\$1 Cheese - Tillamook Cheddar/ Muenster/ Pepper Jack/ Gruyere/ Provolone/ Brie/Gorgonzola
\$1 Toppings - Oyster Mushroom Medley/ Caramelized Onions/ Pico de Gallo/ Kimchi/ Slaw/
Chimichurri/ Aioli/ Ranch Dressing/ Fresh Jalapenos
\$3 Toppings - Center Cut Bacon / Fresh Avocado / Fried Avocado / Local Free Range Egg

SIDES

French Fries	8	Bacon/Sausage/Ham	4
Truffle Fries	10	Local Free Range Egg	3
Sweet Potato Chips	8	Dressings	1
Edamame	8	Aioli	1
3 Chicken Fingers <small>Cole Slaw & Honey Mustard</small>	12	Avocado	3
Fish Taco	5	Hollandaise Sauce	3
Crispy Avocado Taco	5	Gluten Free Bun	3
Pain Perdu	12		

FLORADORA SALOON

TELLURIDE, CO 81435

EST. 1972