

BREAKFAST MENU



OMELETS

served with home fries or cheese grits + toast or a biscuit.

DILLON OMELET* 13.75
sausage, bacon, peppers, onions, tomato + cheese

TAOS OMELET* 13.75
fire roasted chiles, tomato, spinach, mushrooms + cheese

B.A.T. OMELET* 13.75
bacon, avocado, tomato + cheese

CHEESE OMELET* 11.75
cheddar jack cheese

BENEDICTS + SKILLETS

EGGS BENNY* 14.75
toasted english muffin, cure 81 ham, two poached eggs + hollandaise with home fries or grits

MI PUEBLO BENNY (GF) 15.25
homemade southwest corncake, fire roasted anaheim chiles, chorizo, poached eggs + hollandaise with home fries or grits

DUANE'S GARBAGE PLATE 16.95
chicken fried steak, ham, bacon, two eggs, home fries + cheese smothered with cracked pepper sausage gravy

ADAM'S GARDEN SKILLET* 13.95
home fries, mushrooms, spinach, onions, green peppers + tomatoes topped with queso fresco
add two eggs 3.00

CAFE CLASSICS

THE ARAPAHOE* 13.50
two eggs, bacon or sausage, home fries or grits + toast or a biscuit

ROAD HOUSE HASH* 16.50
a local's favorite! house made slow cooked corned beef brisket, potatoes + onions with two eggs, toast or a biscuit

TROUT + EGGS* 17.95
rocky mountain ruby red trout, two eggs, home fries or grits + toast or a biscuit

CHICKEN FRIED STEAK 15.25
smothered with our homemade cracked pepper sausage gravy, two eggs, home fries + toast or a biscuit

BISCUITS + GRAVY 12.50
two buttermilk biscuits smothered in homemade cracked pepper sausage gravy with two eggs any style

BONNIE'S CHICKEN + WAFFLES 14.95
our take on a classic! sweet belgian buttermilk waffles fried chicken, bacon + two eggs

AVOCADO TOAST & EGGS * 14.25
avocado, queso fresco + fresh cilantro on sourdough. served with two eggs any style

DOUG'S BREAKFAST (GF) 10.25
steel cut organic oats topped with seasonal berries + banana. served with

ADD ONS

sausage gravy, pork green chili, chili verde, red chili or hollandaise 2.25

substitute fruit cup or tomato slices 1.50

side of bacon or sausage 5.25

one egg 1.50

one pancake 2.25

Bowl of housemade granola with milk (GF) 8.25

SOUTHWESTERN CLASSICS

we make all of our chili sauces from scratch. choose from pork green chili, chili verde or red chili.

HUEVOS RANCHEROS* 13.75
two eggs, refried beans, melted cheese + chili sauce

HUEVOS BURRITO 13.75
scrambled eggs, refried beans, chorizo, chiles + cheese smothered in chili sauce

ERIKA'S TAMALES (GF) 13.75
two pork tamales smothered with chili sauce, two eggs, refried beans + queso fresco

CHILAQUILES COLORADO 13.75
hand cut tortilla chips simmered in chile verde topped with two eggs, taco crema, avocado, onion + queso fresco

FROM THE GRIDDLE

add blueberries, bananas, or chocolate chips to any item 1.00

BLUEBERRY GRANOLA FLAPJACKS

SHORT 12.75 TALL 13.75
a house specialty! three buttermilk pancakes with homemade granola + blueberries with choice of bacon or sausage

FLAPJACK STACK

SHORT 11.75 TALL 12.75
three buttermilk pancakes + bacon or sausage

FRENCH TOAST

SHORT 11.75 TALL 12.75
three slices of texas toast + bacon or sausage

KELSEY'S BREAKFAST 15.25

two pancakes or two pieces of french toast, two eggs + choice of bacon or

*these items can be made gluten free

DRINK MENU

MORNING COCKTAILS

YOU CAN'T DRINK ALL DAY IF YOU DON'T START IN THE MORNING!

ARAPAHOE MARY 12.00

voted one of the best bloody's in the county! made with homemade bloody mary mix, garnished with pickled okra, stuffed green olive, gerkin pickle + candied jalapeno bacon

MIMOSA 8.00

chloe prosecco + oj

FUZZY MIMOSA 11.50

chloe prosecco, vodka, peach schnapps, oj + a splash of cranberry juice

SCREWDRIVER 8.00

vodka + orange juice

GREYHOUND 8.00

vodka + grapefruit juice

TEQUILA SUNRISE 8.00

tequila, oj + grenadine

WHITE RUSSIAN 8.50

vodka, kahlua + milk

IRISH COFFEE 9.50

jameson, carolans irish crean, coffee + whip cream

CAROLAN'S + COFFEE 8.00

BEERMOSA 6.50

coors light + oj

RED BEER 6.50

coors light + tomato juice



Arapahoe Café
& PUB

BEER

ON TAP

Coors Light	5.00
Sawtooth Amber Ale	6.00
Avery IPA	6.00
Avery White Rascal	6.00
Rotating Mexican Style Lager	6.00
Angry James Seasonal	8.00
Rotating Hazy IPA	8.00
Rotating Seasonal Tap	7.00

FROM THE COOLER

DOMESTIC

PBR 16oz Can	5.00
Budweiser	5.00
Michelob Ultra	5.00
Coors Original	5.00
Holiday Favorite Blonde Ale GF Beer	8.00

IMPORT

St Pauli Girl Non-Alcoholic	5.00
Pacifico	6.00
Guinness	7.00

CIDERS & SELTZERS

Stem Cider	8.00
Boulevard Brewing	
Quirk Spiked Seltzer	6.00

NON ALCOHOLIC

coke, diet coke, sprite, dr. pepper, barq's root beer, lemonade, fresh brewed iced tea 3.00

LOCALLY ROASTED COFFEE 3.50

proudly serving Rocky Mountain Coffee Roasters

HOT TEA 3.00

green tea, black tea, earl grey, alpine berry, peppermint, cinnamon apple spice

JUICE 2.50 small / 4.50 large
orange, apple, cranberry, grapefruit, pineapple, tomato

MILK 2.50 small / 4.50 large
add chocolate .25

FOLLOW US:



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. Not all ingredients are listed. Please ask your server about food allergies. 18% gratuity may be added to parties of 6 or more. No separate checks please!

Our goal is to serve you a quality meal in a reasonable amount of time. Your food is prepared to order in a very small kitchen. Special orders and substitutions slow down our process. When we are very busy we may not allow for special orders and substitutions. Thank you for understanding!