

Chad's GRILL

BRUNCH

S'MORE FRENCH TOAST thick toasted bread, graham cracker crust, Nutella, toasted marshmallow 9.5

GRANDE BREAKFAST BURRITO eggs, potato, cheddar cheese, pepper-bacon, black beans and pork chile verde 10
Add avocado or sour cream 1 each

•CHAD'S EGG SAMMY a soft pretzel roll, scrambled eggs, cheddar cheese, sausage with a side of hollandaise and breakfast potatoes 10

•COUNTRY BREAKFAST two eggs cooked any way, choice of sausage, bacon or ham. Served with breakfast potatoes and your choice of toast 9.5

EGGCHILADAS two corn tortillas filled with scrambled eggs, cheddar jack cheese and topped with pork chile verde, avocado & pico de gallo. Served with breakfast potatoes 10

DENVER OMELETTE ham, red & green peppers, onion and melted cheddar jack cheese. Served with breakfast potatoes 10

WEST COAST OMELETTE artichoke hearts, spinach, tomato, mushrooms, and avocado. Served with breakfast potatoes 10

•BREAKFAST ½ POUND BURGER sunny side egg, cheddar cheese, pepper bacon. Served with breakfast potatoes 13

SMOKED SALMON cold smoked salmon, cream cheese, tomato, capers, red onion, cucumber, toasted bagel 11

BENEDICTS

(SERVED WITH HOMEMADE HOLLANDAISE SAUCE, POACHED EGGS, BREAKFAST POTATOES)

•EGGS BENEDICT Canadian bacon, English muffin 10.5 Add pepper-bacon or sausage 2

•AVOCADO BENEDICT spinach, tomato, hollandaise sauce and English muffin 10.5

•SMOKED SALMON BENEDICT smoked salmon, bagel, capers 11

SMALL PLATES

CRISPY BRUSSEL SPROUTS curry salt, balsamic vinegar and side of chipotle mayonnaise 6

PARMESAN TRUFFLE HOUSE-MADE FRIES served with lemon aioli 5

JALAPEÑO DEVILED EGGS with black pepper-bacon 4

SPINACH ARTICHOKE DIP fresh vegetables, crostini and tortilla chips 9

BUFFALO CHICKEN WINGS bleu cheese dipping sauce, celery and carrots 10

FRESH SALADS • HOMEMADE SOUPS

ICEBURG WEDGE gorgonzola bleu cheese crumbles, tomatoes, red onion and pepper-bacon 7

COBB fresh greens, chicken, egg, gorgonzola bleu cheese, avocado, pepper-bacon, tomato, cucumber and black olives 12

CHAD'S HOUSE SALAD fresh chopped greens, edamame, carrots, red onion and tomato 5

SOUTHWESTERN ROTISSERIE CHICKEN SOUP tortilla chips and cheese Hot and Spicy Cup 4 Bowl 5

SOUP OF THE DAY Cup 4 Bowl 5

HOMEMADE PORK CHILE VERDE warm tortilla Cup 5 Bowl 6

SANDWICHES

Your choice of house-made fries, house-made tater chips or black beans. Add parmesan truffle fries, sweet potato fries or side salad for +2 bucks.
Substitute a Udi's Gluten Free Hamburger Bun +1 buck.

•CHAD'S ½ POUND BURGER 9.5 add cheese, pepper-bacon, avocado, sautéed onions or mushrooms for +1 each

•COLORADO BISON BURGER very lean we recommend no more than medium temperature 13

•BRAT BURGER ½ Ground Beef, ½ Ground Brat, Swiss cheese, sauerkraut on a pretzel bun 12

•BLACK N BLEU Cajun blackened spiced burger topped with bleu cheese crumbles, frazzled onions and served with bleu cheese dressing 12

GRILLED CHICKEN SANDWICH Redbird Farms free-range chicken and side of chipotle mayo 10
Cajun blackening spices for +1

GYROS lamb and beef, tomatoes, cucumbers, lettuce and onion on pita bread with cucumber yogurt sauce 11 add feta +1

GARDEN MELT avocado, tomatoes, sprouts, almonds, black olives, and Swiss cheese on an herbed cream cheese croissant 10

ENTREES

HERB SEASONED ROTISSERIE CHICKEN buttermilk chive mashers and vegetables Half 15

ROTISSERIE CHICKEN ENCHILADAS poblanos, onion, cheese and pork chile verde. Served with black beans and rice 12

ROTISSERIE CHICKEN POT PIE served in a homemade bread bowl with fresh fruit on the side 10.5

SPICY CAJUN JAMBALAYA andouille sausage, shrimp, crawfish, chicken, vegetables and rice pilaf 15

GRILLED SALMON honey-tomatillo salsa, rice pilaf and vegetable 17

BRUNCH COCKTAILS SPECIALS

BLOODY MARY BAR \$6 (MAKE IT HOW YOU LIKE IT/OR LET US MAKE IT FOR YOU)

FRESH SQUEEZED MIMOSAS \$11 ALL YOU CAN DRINK WITH PURCHASE OF AN ENTREE

COFFEE

LUNA COFFEE 3

DOUBLE ESPRESSO 4

CAPPUCCINO 4.5

LATTE 4.5

HAZZELNUT, CARAMEL OR MOCHA CAPPUCCINO 5

WHITE WINE glass/bottle

BERINGER WHITE ZINFANDEL 5.5/20

CHATEAU STE. MICHELLE RIESLING 7/26

NATURA SAUVIGNON BLANC 8/30

SYCAMORE LANE PINOT GRIGIO 5.5/20

MEZZACORONA PINOT GRIGIO 7/26

CK MONDAVI CHARDONNAY 5.5/20

SALMON CREEK CHARDONNAY 6/22

CHALONE CHARDONNAY 8/30

SPARKLING WINE/CHAMPAGNE

ZONIN PROSECCO (187ml) 10

KORBEL (187ML SPLIT) 9

TAITTINGER BRUT CHAMPAGNE bottle 55

DOM PERIGNON bottle 199

ALL COLORADO DRAFT BEER (4oz/14oz/20oz)

DRY DOCK APRICOT ALE 1.5/5/6

TIVOLI BEER GERMAN LAGER 1.5/5/6

COORS LIGHT 1.5/3.5/4

COORS BANQUET 1.5/3.5/4/5

BLUE MOON HARVEST WHEAT 1.5/4/5

NEW BELGIUM SNAPSHOT WHEAT 1.5/4/5

NEW BELGIUM FAT TIRE AMBER ALE 1.5/4/5

CHAD'S HOUSE ALE 1.5/4/5

AVERY ELLIE BROWN ALE 1.5/4/5

GRAND LAKE WHOLLY BOOGER NUT BROWN ALE 1.5/4.5/5.5

DENVER BEER GRAHAM CRACKER PORTER 1.5/5/6

LEFTHAND MILK STOUT NITRO 1.5/5/6

ODELL 5 BARREL PALE ALE 1.5/4/5

DENVER BEER INCREDIBLE PEDAL IPA 1.5/5/6

ODELL IPA 1.5/5/6

RED WINE glass/bottle

CK MERLOT 5.5/20

MARK WEST PINOT NOIR 8.5/32

XPLORADOR MALBEC 6/22

BLACK OPAL SHIRAZ 7/26

RAVENSWOOD ZINFANDEL 8/30

CK MONDAVI CABERNET SAUVIGNON 5.5/20

14 HANDS CABERNET SAUVIGNON 7/26

ALEXANDER VALLEY CAB SAUV 11/44

CAN/BOTTLED BEER

PBR Can 2.5

MAMA'S LITTLE PILS CAN 5

BUD 4, BUD LIGHT 4, MILLER LIGHT 4

CORONA 4.5

SKA BREWERY TRUE BLOND PILS 4.5

KILLIAN'S RED 4.5

LAUGHING LAB SCOTTISH ALE 5

BOULDER BEER HAZED & INFUSED ALE 5

BARDS GLUTEN FREE BEER 4.5

ANGRY ORCHARD GLUTEN FREE CIDER 5

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Est. 1982

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