

## 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 15

### SQUASH FRIES

Hand Cut Butternut Squash Fries with Chimichurri Dipping Sauce 12

## SOUPS

\*Soup and Salad Combination 19

### \*PORK GREEN CHILI SOUP

Braised Pork, Fire Roast New Mexico Green Chili, Tomatoes, Onions, Garlic, Shallots,  
Topped with Crispy Corn Tortilla Strips 8/14

### \*BUTTERNUT SQUASH CURRY GF

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

### DUCK EGGROLLS

Yellow Curry, Duck Confit, Red Onions, Carrots, Cabbage with Mango Sweet Chile 13

### JALAPENO POPPERS

Bacon-Wrapped Jalapeños  
Stuffed with Cheddar, Gorgonzola and Cream Cheese 13

### HOT WINGS

Your Choice of Traditional Buffalo, Habanero or Sambal Garlic Chili Sauce  
Topped with Gorgonzola  
1/2 Dz 9 — Full Dz 18

### DIABLO BOWL

Spicy Coconut Yellow Curry Broth, Ramen Noodles, Chicken, Julienned Vegetables, Bean Sprouts, Tempura Jalapeños 21

### PHO GF

Thinly Sliced Beef, Rice Noodles, Julienned Vegetables served with Cilantro, Lime, Kimchi, Pickled Jalapeños & Garlic, Dried Serrano Chiles in Duck Bone Broth 21

## SALADS

Add Seasoned Tofu 4/ Grilled Chicken 4/ Blackened Salmon 8

### HOUSE GF

Local Organic Mixed Greens, Carrots, Red & Green Onions, Tomatoes, Goat Cheese, Dried Cranberries with Balsamic Vinaigrette 12

### PICKLED BEET GF

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

### SPICY ATOMIC CHICKEN

Breaded Chicken Tenders, Bibb Lettuce, Carrots, Red & Green Onions, Tomatoes, Gorgonzola, Candied Bacon  
With Roasted Garlic Ranch Dressing 18

### AVOCADO & SALMON GF

Kochi Chili Crusted Sustainably Caught Salmon  
Bibb Lettuce, Kimchi, Cilantro, Avocado, Carrots, Red & Green Onions  
With Ginger Lime Vinaigrette 21

# THE FLORADORA SALOON

FALL BRUNCH MENU 2021 SERVED UNTIL 2:30 SATURDAY & SUNDAY

## BREAKFAST SPECIALTIES

All Eggs are Free-Range & Locally Sourced

### TRUCKER

Two Fried Eggs, Cheddar Cheese  
House Made Buttermilk Biscuit  
Bacon, Ham or Sausage  
Smothered with Sausage Gravy 19

### CHICKEN FRIED CHICKEN

Peppered Fried Chicken Breast  
Smothered with Sausage Gravy,  
2 Fried Eggs & Buttermilk Biscuit 20

### CHILAQUILES

Short Ribs, Black Beans, Cheddar Cheese,  
House Made Tortilla Chips, Two Eggs  
Smothered in Red Chile Sauce 18

### BREAKFAST POUTINE

House Cut French Fries, Cheddar Cheese,  
Cheese Curds, Smothered In Sausage Gravy  
and One Egg your way 16

### ALL AMERICAN

Two Eggs and Toast with Home Fries or Grits 13  
Add Bacon, Ham, Maple Sausage for 3

### PALEO BREAKFAST

2 Eggs, 1 Bacon, 1 Maple Sausage, Avocado,  
Sweet Potato Hash, Grilled Tomatoes 18

### AVOCADO BACON OMELET

Tillamook Cheddar, Daly's Center Cut Bacon  
Fresh Avocado, Tomatoes, Fresh Basil 18

### EGG WHITE OMELET

Roasted Spaghetti Squash, Kale,  
Topped with Chimichurri 17

## BENEDICTS

With a Choice of Home Fries or Anson Mill Grits

### TRADITIONAL

2 Poached Eggs, Black Forest Ham  
English Muffin, Hollandaise Sauce 18

### FRIED AVOCADO & BACON

2 Poached Eggs, Panko Crusted Avocado,  
Crispy Bacon, Tomatoes, English Muffin,  
Hollandaise Sauce 19

### EGGS IN A NEST

2 Poached Eggs, Roasted Spaghetti Squash,  
Fresh Kale  
with Fresh Basil Hollandaise Sauce 18

### SHORT RIB BENNY

Colorado Short Ribs, Mashed Potato Cake,  
Hollandaise Sauce 19

## LUNCH

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

### CRISPY SALMON FISH TACOS

Two Tacos Served with Asian Slaw, Mango Salsa in Wonton Shells  
with Sweet Soy Drizzle.  
Salad with a Ginger Lime Vinaigrette 23

### CHICKWICH

Fried Marinated Chicken Breast, Muenster,  
House Coleslaw, Dill Pickles  
Local Honey Aioli on Potato Bun 19

### SHORT RIB PHILLY

All Natural Colorado Short Ribs, Provolone Cheese, Onions, Red & Green Peppers, Bean Sprouts with Sambal Chili Honey Aioli on Local Fresh Baguette With Pho Broth 22

### OYSTER MUSHROOM PHILLY

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

### ABBB BURGER

Avocado, Bacon, Blackening Seasoning, Gorgonzola Cheese,  
Bibb Lettuce, Tomatoes and Dill Pickles  
on Potato Bun 22

### MATTY'S POPPER BURGER

Bacon Wrapped Jalapeño Poppers, Bibb Lettuce, Tomatoes and Dill Pickles,  
Chipotle Aioli on Potato Bun 22

### PALEO BURGER

Mushrooms, Egg, Bacon, Avocado, Bibb Lettuce, Tomatoes and Dill Pickles  
Lemon Herb Aioli with Sweet Potato Hash  
(Bun/Sides Not Included) 22

### TOFU/QUINOA BURGER

Roasted Spaghetti Squash, Grilled Tomato, Avocado,  
Bibb Lettuce, Tomatoes and Dill Pickles  
Lemon-Herb Aioli on Potato Bun 19

### BASIC BURGER

Bibb Lettuce, Tomatoes and Dill Pickles on Potato Bun 18

\$1 Cheese - Tillamook Cheddar/ Muenster/ Pepper Jack/ Gruyere/ Provolone/ Brie/ Gorgonzola  
\$1 Toppings - Oyster Mushrooms / Caramelized Onions / Pico de Gallo / Kimchi / Slaw / Chimichurri / Aioli / Ranch Dressing / BBQ/ Fresh Jalapeno  
\$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
Fish Taco	5	Avocado	3
Crispy Avocado Taco	5	Hollandaise Sauce	2
		Gluten Free Bun	3

No substitutions / Inform your server of food allergies / Buy the Kitchen a Round 15

#Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses