

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

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

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

THE FLORADORA SALOON

SUMMER 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

AVOCADO BACON OMELET

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

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

BREAKFAST POUTINE

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

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

HALIBUT BENEDICT

2 Poached Eggs, Blackened Alaskan Halibut
English Muffin With Basil Hollandaise Sauce 22

EGGS IN A NEST

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

LUNCH

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

THE BOY

Turkey, Bacon, Pepper Jack Cheese,
Bibb Lettuce, Tomatoes, Basil, Avocado
Chipotle Aioli on Ciabatta 19

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

FRIED AVOCADO BURGER

Panko Crusted Avocado, Pepperjack Cheese, Bibb Lettuce, Tomatoes and Dill Pickles,
With Roasted Garlic Ranch on Potato Bun 21

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
2 Sliders	10	Guacamole	5
3 Chicken Fingers	10	Avocado	3
Fish Taco	5	Hollandaise Sauce	2
Crispy Avocado Taco	5	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