

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 (vegan) 12

DUCK GUMBO

Crawfish, Duck, Andouille Sausage, Okra, Onions, Celery, Bell Peppers, Dark Roux served with Rice 9/15

DUCK FRENCH ONION

Duck Confit, Sweet Onions, Red Onions, Shallots, Garlic, Duck Stock, Crostini, Gruyere Cheese (bowl only) 12

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

SOUPS

DUCK EGGROLLS

Duck Confit, Yellow Curry, 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 (with gorgonzola),
Sambal Garlic Chili (with bean sprouts)
or Habanero
1/2 Dz 9 — Full Dz 18

DIABLO BOWL

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

PHO GF

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

SALADS

Add Seasoned Tofu 5/ Grilled Chicken 6/ Blackened Salmon 12

HOUSE GF

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

PICKLED BEET GF

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

AVOCADO & SALMON GF

6oz Sustainably Caught
Kochi Chili Crusted Salmon,
Bibb Lettuce, Kimchi, Cilantro,
Avocado, Carrots, Red & Green Onions
with Ginger Lime Vinaigrette 21

THE FLORADORA SALOON

WINTER BRUNCH MENU 2022

SATURDAY & SUNDAY UNTIL 2:30PM

BREAKFAST SPECIALTIES

All Eggs are Free-Range & Locally Sourced

THE TRUCKER

Two Fried Eggs, Cheddar Cheese
House Made Buttermilk Biscuit
Choice of: 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

BREAKFAST POUTINE

House Cut French Fries, Cheddar Cheese,
Cheese Curds, One Egg
smothered in Sausage Gravy 16

CHILAQUILES

Colorado Short Ribs, Black Beans, Cheddar
Cheese, House Made Tortilla Chips, Two Eggs
smothered in Red Chile Sauce 19

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, Grilled Tomatoes
served with Sweet Potato Hash 18

AVOCADO BACON OMELET

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

EGG WHITE OMELET

Roasted Spaghetti Squash, Kale,
topped with Chimichurri
Toast 17

BENEDICTS

With a Choice of Home Fries or Anson Mill Grits

TRADITIONAL

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

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 19

EGGS IN A NEST

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

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 Ciabatta 19

MUSHROOM PHILLY

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

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 Fresh Local Baguette with Duck Bone Broth
22

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, Pepper Jack Cheese, Bibb Lettuce, Tomatoes and Dill Pickles,
Roasted Garlic Ranch on Potato Bun 21

PALEO BURGER

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) 22

TOFU/QUINOA VEGGIE BURGER

Roasted Spaghetti Squash, Grilled Tomato, Avocado,
Bibb Lettuce, 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/ 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 Cole Slaw & Honey Mustard	10	Guacamole	5
Fish Taco	5	Avocado	3
Crispy Avocado Taco	5	Hollandaise Sauce	3
Pain Perdu	12	Gluten Free Bun	3
		Substitute Chicken Breast	3

No substitutions/ Inform your server of food allergies/ 3% service fee applied to all tickets in response to wage disparity and rising operational costs
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses