



# Nourishment

Kitchen Hours: Tuesday - Saturday 8:30 am-8pm | Sunday 8:30am-6pm

Breakfast

**Avocado Toast** \$10  
Cage-free fried egg, on top of sourdough toast, sliced avocado, oil, salt, & pepper. Served with a side of spring greens.

**Brekkie Sandie\*** \$10  
Scrambled, cage-free eggs, melted cheddar, baby spinach, served on brioche bun  
*Add avocado, bacon, or sausage +\$2*

**Good Morning Skillet\*** \$10  
Cage-free eggs to-order, diced Yukon potato, bell peppers, onion, melted cheddar  
*Add avocado, bacon, or sausage +\$2*

*Breakfast items above available until 11am*

**Sunrise Burrito\*\*** \$10  
Scrambled, cage-free eggs, diced Yukon potato, bell peppers, onion, melted cheddar  
*Add bacon or sausage +\$2*  
*Add green chili +\$3*

**Philly-style Soft Pretzel** \$6  
Locally made by the Pretzlery, served with yellow mustard  
*Two's company | 2 for \$10*

**House-made Muffin** \$3.5  
Rotating flavors, baked daily

*\*\*Available all day\*\**

## Side Options

*Beer-battered fries*      *Sweet potato tots +\$2*  
*House side salad +\$1*    *Side Caesar salad +\$2*

**Chips & Salsa** \$6  
Tortilla chips and salsa, all made in-house  
*Add house-made guacamole +\$4*

**Sa-weet! Potato Tots** \$6  
You know what it is!  
Pro-tip: try it with our house-made BBQ sauce. *Add \$1*

**Platte River Trail Poppers** \$9  
Battered jalapenos, stuffed with cheddar, cream cheese, and bacon, with our sweet chili dipping sauce

**Anthony's Green Chili** \$8  
Secret, family recipe with fire-roasted green chilis. Served in a bowl with a warm tortilla

**Lil' Cutie Board** \$8  
Seasonal veggies, sliced meat, cheese, paired with crackers and hummus

**Tiny Tenders\*** \$7  
House battered chicken tenders with choice of side

**Half-pint Grilled Cheese** \$6  
Melted cheddar cheese on grilled sourdough with choice of side

*\*\*\*10 and under\*\*\**

Starters

For the Littles

*\*These items may be served raw or undercooked, or contain raw or undercooked ingredients*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



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*Wraps, sandwiches, and burgers are served with choice of side.*

Salads & Wraps

Handhelds

<b>Southwest Salad</b>	\$13	<b>Buff Chick Sandwich*</b>	\$16
Spring greens topped with roasted corn, black beans, bell pepper, and tomatoes with Southwest dressing <i>Add chicken +\$5*</i>		Grilled chicken breast tossed in house-made buffalo sauce, blue cheese crumbles, with lettuce and tomato on a brioche bun	
<b>Buff Chick Salad*</b>	\$16	<b>Table Cheeseburger*</b>	\$16
Spring greens topped with tomatoes, red onion, blue cheese crumbles and buffalo breaded chicken, with ranch dressing		Fresh beef patty topped with melted cheddar, pickle, lettuce, tomato, and red onion on a brioche bun	
<b>Table Urban Farm Wrap</b>	\$12	<b>TPH BBQ Bacon Burger*</b>	\$17
Hummus spread on a spinach tortilla, layered with baby spinach and fresh seasonal vegetables <i>Add chicken +\$5*</i>		Fresh beef patty with house-made BBQ sauce, melted cheddar, bacon, pickles, lettuce, tomato, and red onion on a brioche bun	
<b>Caesar Wrap</b>	\$11	<b>Southwest Burger*</b>	\$18
Tossed romaine, parmesan, and Caesar dressing topped with croutons <i>Add chicken +\$5*</i>		Fresh beef patty with Southwest sauce, melted cheddar, guacamole, bacon, lettuce, tomato, red onion, and pickles on a brioche bun	
<b>Chicky Tenders*</b>	\$14		
House-battered chicken tenders with choice of side			

## Side Options

*Beer-battered fries*  
*House side salad +\$1*

*Sweet potato tots +\$2*  
*Side Caesar salad +\$2*

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# Wine & Spirits

TPH Signature

**Son of a Bee Sting** \$14  
Gin, honey, lemon juice, Chile Liqueur

**Honeycomb** \$12  
Silver Rum, honey, lemon juice

**TPH Old Fashioned** \$15  
Woods Tenderfoot, black walnut bitters,  
dark maple bourbon syrup

**Lavender Collins** \$12  
Gin, lemon juice, Lavender, club soda

**Gin and Booch** \$12  
Gin, paired with our draft kombucha

**Colorado Cosmo** \$10  
Vodka, cranberry, Triple Sec, lime juice

**Spicy Pineapple Margarita** \$14  
Anejo, pineapple juice, Chile Liqueur,  
Tahini rim

**EL Burro** \$14  
Tequila, lime juice, ginger beer,  
garnished with jalapeno and lime

**Cabernet Sauvignon | Dante**  
Glass \$10 Bottle \$35

**Malbec | Tercos**  
Glass \$10 Bottle \$35

**Pinot Noir | Greg Norman**  
Glass \$11 Bottle \$38

**Pinot Grigio | Guinigi**  
Glass \$9 Bottle \$31

**Sauvignon Blanc | Rustenburg**  
Glass \$11 Bottle \$38

**Chardonnay | Annabella**  
Glass \$9 Bottle \$31

**Rose | Apaltagua**  
Glass \$9 Bottle \$31

**Prosecco**  
Glass \$11 Bottle \$38

Wine

Cocktails

## Whiskey & Bourbon

**Bear Creek Rye Whiskey** \$8  
Denver, CO

**Woods Tenderfoot Whiskey** \$12  
Salida, CO

**Woods Rye Whiskey** \$12  
Salida, CO

**Rod & Hammer's Whiskey** \$14  
San Luis Obispo, CA

**Dewars White Label** \$10  
Perthshire, Scotland

**Glenlivet 12 Scotch Whiskey** \$12  
Moray, Scotland

**Saddlewood Bourbon** \$8  
Kentucky

**Basil Hayden Bourbon** \$14  
Clermont, KY