

Snooze

AN A.M. EATERY

YOUR MORNING BUZZ STARTS HERE!

BARISTA

SNOOZE HOUSE BLEND COFFEE 4.50 5 cal
DECAF HOUSE BLEND COFFEE 4.50 5 cal
LOCAL NITRO COLD BREW COFFEE 6.50 5 cal
AMERICANO 4.75 5 cal
ESPRESSO 4.25 5 cal
LATTE 6.00 190 cal
CAPPUCCINO 6.00 150 cal

MOCHA 6.00 310 cal
VANILLA ALMOND MATCHA TEA LATTE 7.15 110 cal
CORTADO 5.45 45 cal
MACCHIATO 4.25 310 cal
ORGANIC TEA 4.00 0 cal
CHAI 5.45 220 cal
SNOOZE HOT CHOCOLATE 6.00 310 cal
FLAVORED SYRUP 1.15 45 cal

SUBSTITUTE SOY, OAT OR ALMOND MILK +1.15

BLOODYS

STRAIGHT UP BLOODY
Snooze House Bloody Mix & Vodka 11.50 100 cal

SPICY BLOODY
Snooze House Bloody Mix and Habanero & Jalapeño Infused Vodka 11.50 100 cal

HORSE & SIDECAR BLOODY
House Bloody Mix with Tito's Handmade Vodka, Dill Pickle, Lemon & Olive Juices, and Horseradish. Served with a Sidecar can of Beer 17.00 310 cal

Bacon makes everything better - especially your Bloody!
+1.35 90 cal

BOOZE

MORNING MARG
Tequila (or Jalapeño-Infused Tequila for Spicy), Orange Liqueur, House Sour and Fresh Lime 12.00 230 cal

MOUNTAIN MULE
Choice of Gin or Vodka, Ginger Brew, Grapefruit Juice, Fresh Lime & Agave Nectar 12.00 210 cal

ORANGE SNOOZIUS
Vodka, Orange Liqueur, OJ & Whipped Cream 13.25 260 cal

BUBBLES

SPARKLIN' WITH A SPLASH
A Full Glass of Snooze Sparkling with Just a Splash of Juice 17.00 180-200 cal

MMM MMM MIMOSA
Snooze Sparkling, Orange Juice & Pomegranate Liqueur 12.00 200 cal

PALOMIMOSA
Snooze Sparkling, Tequila, Elderflower Liqueur & Grapefruit Juice 12.50 200 cal

CHOICE MIMOSA
Snooze Sparkling with a Choice of Orange, Grapefruit, Apple, Lemonade, Cranberry or Pineapple Juice 11.00 150-190 cal

COSMOPOLITAN MIMOSA
Vodka, Orange Liqueur, Cranberry Juice, Snooze Sparkling & Lime Wheel 14.00 170 cal

WINE

Snooze Sparkling	On Tap	13.00	210 cal
Candoni Pinot Grigio		14.00	145 cal
Benziger Chardonnay		15.00	144 cal
Natura Pinot Noir		14.00	156 cal
Bonterra Red Blend		15.00	146 cal

BREWS & CAFÉ COCKTAILS

BREWMOSA
Craft Belgian Style Wheat Beer & OJ 10.00 220 cal

MICHELADA
Craft Brew, House Bloody Mix, Hot Sauce & Fresh Lime 10.00 170 cal

IRISH COFFEE
Snooze House Blend Coffee Served With Whiskey and Irish Cream 12.00 170 cal

BREW ME UP, BOURBON CUP
Bourbon, Local Nitro Cold Brew, Heavy Cream and Slopeside Maple Syrup. Garnished with a Slice of Tender Belly Bacon 14.00 340 cal

DRINKS

Juices	Small 5.25/Large 6.50
Orange	140/200 cal
Grapefruit	130/180 cal
Pineapple	170/230 cal
Apple	140/200 cal
Cranberry	150/210 cal

Lemonade	4.00	150 cal
Iced Tea	4.00	0 cal

DRAFT BEER

DRAFT	
Coors Light	8.00 136 cal
Upslope Craft Lager	9.00 192 cal
Steamworks Colorado Kolsch	9.00 194 cal
Great Divide Colette Farmhouse Ale	9.00 242 cal
Odell IPA	9.00 356 cal
New Belgium Voodoo Ranger Juicy Haze IPA	9.00 307 cal
Denver Beer CO. Denver Gold Amber Lager	9.00 280 cal

BOTTLED	
Coors Banquet	8.00 147 cal
Miller Lite	8.00 96 cal
Odell Myrcenary Double IPA	9.00 275 cal
Great Divide Denver Pale Ale	9.00 131 cal
Left Hand Milk Stout	9.00 247 cal
Stem Cider Off Dry	9.00 155 cal



OUR RECIPE FOR A BETTER BREAKFAST



RESPONSIBLY SOURCED

Our partners are as passionate about food and our planet as we are. Together, we foster a more sustainable food system.



REAL INGREDIENTS

Our chefs thoughtfully prepare every ingredient, every dish. Our proteins are raised without the use of antibiotics and hormones and we always use fresh, cage-free eggs.



SUSTAINABILITY

We divert 90% of our waste from landfills. By recycling, composting and using non-disposable materials, we keep our carbon footprint small.



COMMUNITY PARTNERS

We donate over \$1MM in-kind annually to local and national nonprofits who we consider family. So please know that you are part of something bigger.

PLANT POWER

BRAVOCADO TOAST*

Rustic bread toasted with olive oil, smashed avocado, red onion honey jam and roasted tomato. Topped with two cage-free sunny side up eggs finished with Maldon salt. Served with a side of Dijon citronette, spiced pepita, and parmesan-dressed greens. 17.75 830 cal

GOLDILOCKS’ PORRIDGE

“...It’s just right!” Ancient grain mix of steel cut oats, quinoa and millet simmered in almond milk. Topped with strawberries, blueberries, blackberries, bananas, toasted almonds and hemp seeds. 14.50 330 cal

SWEET POTATO HASH*

Roasted sweet potatoes with savory soffrito & Tuscan kale. Topped with two cage-free sunny side up eggs and a drizzle of Gochujang chile sauce. 14.50 500 cal
Veggies +1.15 (each) Meat +3.30 (each) Avocado +2.50

GARDEN HARVEST OMELET*

Three cage-free eggs with sautéed asparagus, mushrooms, zucchini and red bell peppers. Topped with chili-lime seasoned avocado and goat cheese. Served with Dijon citronette, spiced pepitas & Parmesan-dressed greens. 17.50 690 cal



BENEDICTS

THE ART OF HOLLANDAISE

HAM BENEDICT III*

We elevated a classic with our signature English muffin topped with shaved Tender Belly ham, perfectly poached cage-free eggs and smoked cheddar hollandaise 16.50 1000 cal

SMASHED AVOCADO BENNY*

Our signature English muffin topped with fresh, smashed avocado, Parmesan cheese, ripened tomatoes, poached cage-free eggs, smoked cheddar hollandaise and everything spice 18.25 1070 cal

CHILE VERDE BENEDICT*

Green chile sauced tortillas and melted cheese with your choice of slow cooked pulled pork or barbacoa style beef, topped with poached cage-free eggs, green chile hollandaise, pico de gallo, and Cotija cheese 17.75 1110 cal Pork / 1120 cal

BENNY DUO*

Can’t decide? Choose half an order of your two favorite Benedicts. 18.50 1035-1405 cal

All Bennys served with House Hash Browns



LIKE IT SWEET & SAVORY?

SWAP YOUR SIDE HASH BROWNS OR TOAST FOR ANY PANCAKE +4.5

SALADS

KALE ‘N’ GRAINS AVOCADO SALAD

Kale, spinach, arugula mixed with farro, black rice, quinoa, red onion, golden raisins, roasted carrots and our house-made Dijon citronette dressing. Topped with avocado, sliced almonds, Parmesan cheese, scallions and our house-made deviled egg. Make it your own with enhancements. 19.00 740 cal Add Chicken +3.30

GRILLED CHICKEN CHOPPED SALAD

Buttermilk marinated chicken, Tender Belly Bacon, romaine lettuce and hardboiled egg mixed with shredded carrots, grape tomatoes, Bel Paese cheese, house-made parmesan croutons, spiced pepitas and avocado. Dressed with our house-made avocado ranch and garnished with a house-made deviled egg. 19.00 1310 cal

VIVE LA FRENCH TOAST

FRENCH TOAST NEAT

For the purist, French-toasted brioche, completed with whipped mascarpone, seasonal fruit and Slopeside pure Vermont maple syrup. 15.00 690 cal

OMG! FRENCH TOAST

Fresh brioche stuffed with mascarpone and topped with vanilla crème, caramel, fresh strawberries and toasted coconut. O.M.G. 15.75 880 cal

PANCAKE UTOPIA

PANCAKE FLIGHT

Signature flight of Pineapple Upside Down, Blueberry Danish & Sweet Potato pancakes or choose any three pancake flavors and get the best of all worlds. 16.25 310-620 cal

BLUEBERRY DANISH PANCAKES

Buttermilk pancakes topped with blueberry coulis, sweet cream and almond streusel surrounding a center of lemony cream cheese filling. 13.70 1250 cal

STRAWBERRY SHORTCAKE PANCAKES

Buttermilk pancakes topped with strawberry coulis, fresh strawberries, strawberry mascarpone, almond streusel and house-made vanilla crème. 13.50 910 cal

PINEAPPLE UPSIDE DOWN

Buttermilk pancakes with caramelized pineapple chunks, house-made vanilla crème and cinnamon butter. 13.50 1070 cal

SWEET POTATO PANCAKES

Our signature sweet potato pancakes topped with house-made caramel, candied pecans and ginger butter. 13.50 1320 cal

MORE PANCAKES!

Plain, Blueberry or Chocolate Chip. 13.00 450 - 940 cal

➡️ *Gluten Free-Friendly? Just Ask!*



At Skyport Hospitality, we believe that we have an obligation to our employees and our communities to operate our business sustainably. We are proud to be a part of the Certified Green Denver Program.

CLASSICS FROM THE HEN

THE SNOOZE CLASSIC*

Three cage-free eggs cooked any style with your choice of ham, bacon, sausage, chorizo, pulled pork, chicken sausage or soyrizo. Includes hash browns and choice of toast. 14.75 790-1220 cal

3 EGG OMELET OR SCRAMBLE*

Three cage-free eggs with choice of three enhancements, served with hash browns and choice of toast or tortillas. Available as Tofu scramble. 16.50 530-1300 cal
Also available with egg whites +1.00

SPUDS DELUXE*

A heaping portion of hash browns, covered with melted cheddar & jack cheese, scallions and choice of two enhancements. Topped with two cage-free eggs of your style! 17.00 890-1320 cal

CORNEBEEF HASH*

Our signature shredded hash mixed with grass-fed, dry-rubbed corned beef, caramelized poblanos and onions. Served with two cage-free eggs and your choice of toast or tortillas. 16.25 600-810 cal

NIRVANA IN A TORTILLA

JUAN’S BREAKFAST TACOS*

Three fresh corn tortillas topped with cage-free scrambled eggs, hash browns, jack cheese, green chile hollandaise and pico de gallo. 16.25 970-1130 cal
Veggies +1.15 (each) Meat +3.30 (each)
Avocado +2.50

SNOOZE BREAKFAST BURRITO*

Flour tortilla filled with cage-free scrambled eggs, hash browns, house black beans, cheddar & jack cheese, topped with pico de gallo and choice of green chile or ranchero sauce. 15.00 1230-1260 cal
Veggies +1.15 (each) Meat +3.30 (each)
Avocado +2.50

BARBACOA STREET TACOS

Three fresh corn tortillas filled with house braised barbacoa style beef, house-made chipotle aioli, sliced avocado, diced onion, pickled veggies and Cotija cheese. Served with a side of our house-made pico de gallo and black beans topped with Cotija cheese and scallions. 18.25 830 cal

PULLED PORK STREET TACOS

Three fresh corn tortillas filled with pulled pork, house-made lime crema, sliced avocado, diced onion, pickled veggies and Cotija cheese. Served with a side of our house-made pico de gallo and black beans topped with Cotija cheese and scallions. 16.75 740 cal



Before placing your order, please inform your server if any persons in your party has food allergies. Please be aware that many of our products (even those considered to be gluten-free friendly) may contain or contact common allergens, including but not limited to, wheat, soy, fish, shellfish eggs, peanuts, tree nuts, dairy/milk. All ingredients may not be printed on the menu.

This restaurant participates in an employee tip share program – gratuities are shared by employees.

BREAKFAST RIFFS

SHRIMP & GRITS*

Homestyle cheesey grits loaded with sauteed shrimp, Andouille sausage, savory soffrito, with a cage-free sunny side up egg. 19.45 820 cal

PROTEIN & VEGGIE EGG WHITE SCRAMBLE*

Cage-free egg whites scrambled with sautéed asparagus, mushrooms, red bell peppers and spinach. Topped with avocado and served with Snooze Sambal sauce and Snooze signature chicken sausage patty. 16.00 390 cal

BACON BUT DIFFERENT

Three slices of Tender Belly Bacon, rubbed with brown sugar, cayenne, chili flakes and drizzled with Snooze sriracha maple syrup. 7.75 320 cal

SAMMIES

Served with choice of Hash Browns 240 cal
Black Beans 170 cal, or Dressed Greens 100 cal
Fruit +2.25 80 cal

SANDWICH I AM*

A soft pretzel roll filled with scrambled cage-free eggs, cheddar cheese and a sausage patty, served with a side of smoked cheddar hollandaise. 15.50 1200 cal

BLT-RIFFIC

Sourdough toast with pistou aioli, Tender Belly bacon, arugula, sliced tomatoes and pickled red onions. 19.25 760 cal
Add a cage-free egg.* 2.25

GRILLED CHICKEN & AVOCADO SANDWICH

Griddled brioche bun spread with our house-made pistou aioli and filled with a buttermilk marinated grilled chicken breast, sliced Havarti cheese, pickled red onions, sliced tomato, Dijon citronette dressed arugula and sliced avocado. 19.50 890 cal
Add Tender Belly Bacon +3.30

CAJUN CHICKEN SANDWICH

Griddled brioche bun spread with mayonnaise and filled with a Cajun marinated grilled chicken breast, cheddar cheese, caramelized onions, pickled red onions, sliced tomato and Dijon citronette dressed arugula. 19.25 810 cal

BREAKFAST BRIOCHE BURGER*

Griddled brioche bun spread with our burger sauce, ground angus beef patty, house-made bread & butter pickles, caramelized onions, slice of melted cheddar cheese and a cage-free over medium egg. 19.50 990 cal
Add Tender Belly Bacon +3.30

*Indicates that this item may contain raw or undercooked meats, poultry, seafood, shellfish or eggs. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

2,000 calories per day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. Every effort has been taken to ensure the calories posted are accurate. However, due to seasonal variability, preparation methods and choice of toppings/sides, calories may vary.

Side Kicks

Tender Belly Bacon
7.15 270 cal

Tender Belly Ham
7.15 140 cal

Polidori Sausage
Link 6.00 310 cal
Patty 6.00 230 cal
Chorizo 6.00 220 cal

Signature Chicken Sausage
5.50 100 cal

Soyrizo 4.25 190 cal

Tofu 4.25 200 cal

Side Fruit 6.00 80 cal

Toast 2.80 60-270 cal

Top It, Fill It Enhancements

VEGGIES 1.15
Spinach 5 cal
Mushrooms 20 cal
Tomato 5 cal
Peppers 5 cal
Onions 10-45 cal
Pico De Gallo 5 cal
Jalapénos 5 cal
Avocado (+2.5) 60 cal

SAVORY SAUCES 1.15
Green Chili 50 cal
Ranchero 50 cal

MEATS 3.30
Bacon 280 cal
Sausage 310 cal
Ham 60 cal
Chorizo 130 cal
Chicken Sausage 80 cal
Barbacoa 170 cal
Pulled Pork 150 cal

FAUX MEAT 2.00
Tofu 200 cal
Soyrizo 190 cal

CHEESES 1.15
Cheddar 110 cal
Jack 110 cal
Goat 70 cal
Cotija 30 cal