



the lockwood

KITCHEN & BAR

Chef Specialties

Mile High French Toast \$13

fresh bananas/candied pecans/warm brown butter maple syrup

Belgian Waffle \$11

fresh berries/warm brown butter maple syrup

Chocolate Bacon Pancakes \$12

fresh whipped butter/warm brown butter maple syrup

Blueberry Buttermilk Pancakes \$12

fresh blueberries/warm brown butter maple syrup

Eggs

****All American \$12***

two eggs/applewood bacon or sausage/breakfast potatoes/choice of toast

****Downtown Omelet \$15***

smoked ham/onions/peppers/smoked cheddar cheese

****Egg White Omelet \$14***

fresh spinach/tomato/queso fresco/fresh fruit

****Mediterranean Frittata \$15***

fresh spinach/roasted red peppers/caramelized onions/crumbled feta cheese

****Eggs Benedict \$13***

canadian bacon/poached eggs/toasted english muffin/hollandaise sauce

****Zavala Signature Benedict \$14***

chorizo patties/poached eggs/toasted english muffin/ fresh made green chili

****Build Your Own Omelet \$14***

choice of three toppings

Healthy Choice

Fresh Berry Parfait \$9

house made granola/vanilla honey yogurt/local berries

Fresh Fruit Plate \$11

yogurt or cottage cheese/fresh mint

Choice of Juice \$3

apple/orange/cranberry/ruby red grapefruit/tomato/V-8

Coffee, Tea \$3

These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

DAILY 6AM – 11AM

STARTERS

CHARCUTERIE AND CHEESE BOARD | 21

barolo salami, prosciutto, finocchiona, manchego, brie, point Reyes blue cheese, castelvetro olives, grilled baguette, and whole grain mustard

HAMACHI SASHIMI * | 18

roasted red beet-ginger chutney, miso and sesame vinaigrette, wakami seaweed, pickled ginger, wonton crisps

ANGUS BEEF BROCHETTES | 15

beef ribeye, shishito peppers, tomato, red onions, watercress chimichurri, maldon sea salt

CALAMARI | 16

marinated daikon and carrots, cilantro, basil, chili-lime sauce, salt roasted peanuts

FRIED BRIE | 14

grilled baguette, kumquat jam

MILE HIGH WINGS | 15

choice of: pickled fresno chili sauce or citrus honey, smoked blue cheese dressing, ranch and root vegetables

AMERICAN KOBE BEEF TARTARE * | 17

garlic-black pepper aioli, golden beet chip, foie gras brûlée, kumquat jam, toasted baguette

JUMBO LUMP CRAB CAKE | 18

roasted, mustard aioli, shaved fennel salad

SCALLOP & AVOCADO TOAST | 16

carrot and candied walnut pesto, radish, maldon sea salt

CARAMEL PORK BELLY WONTONS | 13

serrano chili and radish slaw, wasabi sour cream

SOUPS & SALAD

SOUPS | 9

Buffalo Red Chili... with grilled baguette

Soup of the day... chef's creation

Add chicken | 7

Add salmon * | 10

CAESAR | 8

heart of red leaf romaine, asiago crisp, caesar dressing, shaved parmesan cheese, brioche croutons

ROASTED BEETS | 12

baby spinach, manchego, toasted pepitas, salt roasted almonds, green goddess dressing

BABY WEDGE | 9

baby iceberg lettuce, heirloom tomatoes, apple wood smoked bacon, point Reyes blue cheese crumbles, moody smoked blue cheese dressing, asiago crisp

SPICED PEAR & CRISPY GOAT CHEESE | 11

slow roasted pears, baby arugula, candied walnuts, crispy goat cheese, blood orange vinaigrette

COBB | 10

chopped iceberg lettuce, baby heirloom tomatoes, pork belly lardoons, avocado, boiled egg, cucumbers, point Reyes blue cheese

SANDWICHES & BURGERS

~ ALL SANDWICHES & BURGERS ARE SERVED WITH FRIES ~

SWEET BASIL CHICKEN | 15

marinated grilled chicken breast, beefsteak tomatoes, provolone, baby arugula, fresh basil, mustard aioli, baguette

SMOKED TURKEY BLTA | 16

olive oil roasted turkey, apple wood smoked bacon, avocado, shredded lettuce, beefsteak tomatoes, swiss, mayonnaise, sourdough

ADD TO ANY SANDWICH | \$2 each

- fried egg
- avocado
- apple wood smoked bacon
- herb roasted seasonal mushrooms
- caramelized shallots
- point Reyes blue cheese crumble

STEAK BURGER * | 16

angus beef, shredded lettuce, swiss cheese, beefsteak tomatoes, pickle chips, red onions, brioche bun

B&B BURGER * | 16

angus beef, blackened seasoning, blue cheese, shredded lettuce, apple wood smoked bacon, beefsteak tomatoes, pickle chips, red onions, brioche bun

GREEN CHILI BURGER * | 16

angus beef, shredded lettuce, beefsteak tomatoes, apple wood smoked bacon, pickle chips, red onions, fresno chili mayonnaise, green chili and smoked cheddar, brioche bun

ENTRÉES

BUTTER ROASTED BRANZINO FILLET | 27

pan-seared whole fillet, Burmese style noodles in a light curry sauce, daikon, carrot, herbs

SCOTTISH SALMON * | 25

6 ounces, roasted cauliflower, gnocchi, caper-raisin velouté, blood orange balsamic glaze

ANGUS COWBOY STEAK * | 49

18 ounce bone in ribeye, shiitake mushrooms, foie gras butter, yukon gold potato mousseline, asparagus, bordelaise sauce

COLORADO RACK OF LAMB * | 36

roasted half-rack of lamb, garam masala hummus with toasted sesame seeds, asparagus, black pepper cabernet sauce

SNAKE RIVER FARM'S TOP SIRLOIN * | 33

10 ounce, potato cassoulet, caramelized onions, red wine reduction

OVEN ROASTED CHICKEN | 24

10 ounce, herb roasted mushrooms, yukon gold potato mousseline, tarragon cream

FARRO CASSEROLE WITH TOMATO & HERBS | 21

matignon, garlic, thyme, lemon zest, heirloom tomatoes, parsley and carrot pesto, candied walnuts

SWEETS

CRÈME BRÛLÉE | 9

fresh berries

BUTTERSCOTCH DATE CAKE | 9

brandied cranberries, butterscotch sauce

PEAR CLAFOUTI | 9

crème chantilly

S' MORES | 9

chocolate custard, honey graham cracker streusel, toasted meringue

ALCHEMY ICE CREAM OR SORBET | 9

choice of ice cream: vanilla bean or chocolate

choice of sorbet: strawberry-lime or passion fruit

served with fresh berries