

NATURAL JUICE BLENDS

Drink your vegetables.

COLORADO HONEY LEMONADE

Colorado Honey / Lemons / Filtered Water 4.5

CUCUMBER INVIGORATOR

Cucumber / Honey Lemonade 5

THE CURE

Pineapple / Vanilla / Orange Juice / Coconut Water 5.5

GINGER SPLASH

Carrot / Ginger / Honey Lemonade 5.5

GREEN WITH ENVY

Kale / Cucumber / Pineapple Juice

Ginger / Green Apple 6

HANDCRAFTED ITALIAN SODAS

Blood Orange / Mango / Peach

Raspberry / Strawberry 2.99

Add Well Vodka to Juice Blends or Italian Sodas +3
or Crop Organic Vodka +4.5

PANCAKE BLISS

Add 100% Pure Maple Syrup +1.99

PEACE, LOVE & PANCAKES FLIGHT (3)

Choose any three pancakes from below. 9.49

FRED'S HAWAIIAN PANCAKES (3)

Hawaiian Super Sweet Pineapple / Toasted Coconut

Housemade Vanilla Cream Anglaise

Cinnamon Butter 8.49

COLORADO BLUEBERRY STREUSEL PANCAKES (3)

Fresh Blueberries / Toasted Streusel

Lemon Honey Butter / Blueberry Infused Maple Syrup 8.49

NEW YORK CHEESECAKE PANCAKES (3)

New York Style Cheesecake Chunks

Strawberry Compote / Whipped Cream 8.49

CINNAMON SWIRL PANCAKES (3)

Cinnamon Slurry / Powdered Sugar Glaze

Cinnamon Butter 8.49

TRADITIONAL PANCAKES (3)

Buttermilk / Blueberry / Chocolate Chip 7.69

GF: Most pancakes available gluten free upon request +1.5

FRENCH TOAST

Add 100% Pure Maple Syrup +1.99

CRISPY FRENCH TOAST

Corn Flake Coating / Raspberry Coulis

Fresh Berries / Maple Syrup Drizzle 8.99

STUFFED FRENCH TOAST

Fresh Brioche / Infused Cream Cheese

Caramel Drizzle / Seasonal Fruit / Cream Anglaise

Maple Syrup / Whipped Cream 9.99

TRADITIONAL FRENCH TOAST

Powdered Sugar / Maple Syrup 7.99

BENEDICTS *

Served with choice of hash browns or harvest house salad.

Substitute fresh fruit +1.5

BLUE CRAB

Coldwater Blue Crab / Fresh Spinach

Green Onion / Lemon Dill Hollandaise 14.99

RANCHER

Tender Sirloin Steak * / Housemade Biscuit

Charred Sweet Pepper / Chipotle Hollandaise 14.99

CLASSIC

Shaved Hickory Smoked Ham / Hollandaise 10.99

SOUTHWEST

Open Face Tamale / Green Chile

Chorizo / Hollandaise 10.99

TUSCAN

Prosciutto / Tomato / Fresh Basil

Hollandaise / Balsamic Drizzle 11.99

PULLED PORK

Slow Roasted Pulled Pork / Pickled Red Cabbage

Sliced Pepperoncini / Hollandaise / Queso Fresco 10.99

GF: All benedicts available gluten free upon request +1.75



EGGSTRAORDINARY

We proudly serve local Hickman's Colorado Brown Eggs.

Egg dishes served with choice of hash browns

or harvest house salad. Substitute fresh fruit +1.5

3 EGGS YOUR STYLE * GF

Eggs / Hash Browns / Choice of Toast

Choice of Breakfast Meat 9.49

3 EGG OMELET OR SCRAMBLE GF

Eggs / Two Fillings from Below / Hash Browns

Choice of Toast / Choice of Breakfast Meat 9.99

BREAKFAST TACOS (3) GF

Flour Tortillas / Filled with Hash Browns / Scrambled Eggs

Avocado / Peppers & Onions / Cheese Blend / Pico de Gallo

Choice of Applewood Bacon or Spiced Chorizo 9.99

Hash browns are served in the tacos and are not served on the side.

BREAKFAST BURRITO

Spinach Herb Tortilla / Scrambled Eggs

Black Beans / Hash Browns / Peppers & Onions

Cheese Blend / Red or Green Chile

Choice of Applewood Bacon or Spiced Chorizo 10.99

HUEVOS RANCHEROS *

Corn Tortilla / Black Beans / Fresh Avocado

Cotija Cheese / Eggs Your Style

Choice of Red Chile (GF) or Green Chile / Hash Browns 9.99

STEAK & EGGS *

Sirloin Steak / Two Eggs Your Style

Black Beans / Hash Browns / Flour Tortillas 14.99

AWARD-WINNING BUTTERMILK BISCUIT

& SAGE SAUSAGE GRAVY *

Scratch Made Biscuit / Signature Sage Sausage Gravy

Two Eggs Your Style / Hash Browns 9.99

ROCKY MOUNTAIN CORNED BEEF HASH * GF

Two Eggs Your Style / Slow Roasted Corned Beef

Sauteed Peppers / Jalapeno Bacon Chutney / Toast 11.99

LIGHTER SIDE

ORGANIC BREAKFAST QUINOA GF

Cooked with Coconut Milk / Cinnamon / Fresh Strawberries

Fresh Blueberries / Walnuts / Colorado Honey 7.99

GRANOLA & ROCKY MOUNTAIN YOGURT

Houseblend Granola / Rocky Mountain Yogurt

Drizzle of Colorado Honey / Seasonal Fresh Fruit 7.99

EGG WHITE DELIGHT

With Two Fillings from Below

Seasonal Fresh Fruit / Choice of Toast 9.99

FILLINGS

VEGGIES Fresh Basil / Fresh Spinach / Jalapeno / Red Onion

Pico de Gallo / Red Pepper / Portabello Mushroom

Roasted Garlic / Tomato .99 Avocado 1.29

CHEESES Havarti / Baby Swiss / Gorgonzola

Mild Cheddar / House Cheese Blend .99

MEATS Applewood Smoked Bacon / Smoked Ham / Turkey Bacon

Spiced Chorizo / Polidori Sausage / Prosciutto / Organic Tofu 1.49

MENU

SOUP & SALAD

HOMEMADE SOUP OF THE DAY Cup 3.99 Bowl 5.99

CRISPY PROSCIUTTO AND SEASONAL MELON SALAD GF

Seasonal Greens / Seasonal Melon / Crispy Prosciutto

Fresh Tomato / Peruvian Sweet Drop Peppers

Haystack Mountain Chevre Cheese

Champagne Vinaigrette / Balsamic Drizzle 9.99

GOURMET BURGERS & SANDWICHES

Served with a cup of soup, harvest house salad
or hash browns. Substitute fresh fruit +1.5

SMOKED MOZZARELLA BURGER

Chipotle Mayo / Grilled Sweet Onion

Applewood Smoked Bacon / Smoked Mozzarella 11.99

OLD FASHION BURGER

Sauteed Onion / Applewood Smoked Bacon

Aged Cheddar / Soft Cooked Egg / Garlic Aioli 11.99

APPLEWOOD BCLT

Grilled Multi Grain / Applewood Smoked Bacon

Melted Havarti Cheese / Mixed Baby Greens

Sliced Tomato / Mayo 9.99

THE GRILLED CHEESE

Grilled Sourdough / Melted Swiss & Havarti / Fresh Basil

Sliced Tomato / Drizzle of Colorado Honey 9.49

AVOCADO & CHEDDAR CHICKEN MELT

All Natural Free Range Chicken / Avocado

Basil Aioli / Melted Cheddar / Applewood Bacon

Sliced Tomato & Onion / Ciabatta 10.99

SLOW ROASTED PULLED PORK

Blackberry Barbecue Sauce

Carolina Tangy Slaw / Ciabatta 9.99

SIDES

LOADED HASH BROWNS

Jalapenos / Green Onions

Bacon / Melted Cheese / Crème Fraiche 4.99

BREAKFAST MEATS

Applewood Smoked Bacon

Smoked Ham / Spiced Chorizo / Polidori Sausage Patty

Turkey Bacon / Prosciutto / Organic Tofu 3.69

SINGLE GOURMET PANCAKE 3.99

BREADS Brioche / Sourdough / Multi Grain

Tortilla / English Muffin / Biscuit .99

GLUTEN FREE ENGLISH MUFFIN 1.79

BUTTERMILK BISCUIT & SAGE SAUSAGE GRAVY 4.29

HASH BROWNS 3.29 / SEASONAL FRESH FRUIT 4.29 / ONE EGG * 1.49

BEVERAGES

SAN PELLEGRINO Blood Orange / Lemon 3.5

IBC ROOT BEER 3.5

FRESHLY BREWED ICED TEA 2.99 Peach, Mango or Strawberry 3.29

JUICES Fresh Squeezed Orange / Fresh Squeezed Grapefruit

Apple / Cranberry / Tomato 3.49

MILK Chocolate 3.79 / Fat Free, Whole 3.29

HOUSE BLEND COFFEE

Fair Trade Locally Roasted Guatemala Sumatra Blend 2.99

LOOSE LEAF TEA

The Tea Spot (Boulder, CO) Gourmet Single Estate Full Leaf Teas 3.99

GF: Gluten free upon request. While we offer gluten-free items,

our kitchen is not completely gluten-free.

*These menu items are served raw, lightly cooked or cooked to

your specifications. Consuming raw or undercooked meats, poultry,

seafood, shellfish or eggs may increase your risk of foodborne

illness, especially if you have certain medical conditions.



COLORADO INGREDIENTS

Better ingredients. Better for you.

The philosophy at Urban Egg is simple. We select local ingredients, whenever possible, from small producers to offer fresh, chemical-free, delicious produce and meats. Our farmers are not only our purveyors; they're our friends. A big thanks to our local Colorado-proud suppliers: Barista Espresso, The Tea Spot, Schmidt Apiaries, Colorado Tortilla Company, Deby's Gluten Free Flour Mix, Hickman's Colorado Brown Eggs, Harvest Moon Baking Company, Haystack Mountain Goat Dairy, Kidstar, Mountain High Yogurt, Polidori Sausage Company, Savory Spice Shop, Roma's Chorizo & West Soy Tofu.

AWARDS RECOGNIZED NATIONALLY. LOVED LOCALLY.

We appreciate our loyal fans.

- Concept named #10 on Urbanspoon's list of 101 Great Breakfasts in the US.
- Concept recognized in Colorado Springs with awards including Best Breakfast Restaurant, Best Biscuits & Gravy, Best Restaurant Service, Best Chef, Best Bartender, Best Restaurant for Tourists, Best Sunday Brunch, Best Gluten-Free Friendly Restaurant, Best Place for a Breakfast Meeting and Best Huevos Rancheros.



CATERING & PRIVATE DINING

Planning a special event? Consider Urban Egg's catering and private dining options. Not only do we provide full-service catering with fresh ingredients, attentive service and great presentation, but we also offer private dining options on the Salsa Brava side during off hours. Just ask one of our managers for more details or visit UrbanEggEatery.com. We'd love to help make your event one to remember!

FAIR TRADE COFFEE

Brewing a better world ... one cup at a time.

In partnership with local roaster Barista Specialty Coffees, we take great pride and pay careful attention to the sourcing of our coffee beans. We are pleased to bring to you our hand-selected Fair Trade Certified Coffees. Our rich and bold House Estate Blend has been carefully selected and combines coffee beans from two of the finest coffee growing regions in the world – Guatemala and Sumatra.

The Fair Trade Coffee movement promotes improved pay and working conditions for coffee farmers throughout the world. All too often, the profits from gourmet coffee go to brokers and/or middlemen while the farmers and workers live in near poverty conditions. Fair Trade Certification is an attempt to develop standards that allow farmers of coffee to share in the profits and to improve their working conditions.

Enjoy your cup of Fair Trade Coffee at Urban Egg knowing you are helping us make the world a better place, one cup of coffee at a time.

Coffee available for purchase for \$12.99 for a 1-lb. bag.



WHOLE LEAF TEA

Sip back and relax as you enjoy one of our fine teas from The Tea Spot, locally owned in Boulder. With one foot steeped in tradition and the other outstretched toward a healthier future, The Tea Spot infuses the goodness of premium handcrafted whole leaf tea into your everyday with added health and nutritional benefits.