

drinks.

a bloody good time

BLOODY MARY

house bloody mix & vodka \$9

PIONEER BLOODY

house bloody mix, vodka, burger sauce,
salted rim, bacon & a beer back \$11

PICK YOUR POISON

your choice of house infused vodka with
our house bloody mix \$10
serrano & pickle | jalapeno lime |
green chili habanero

brunch classics

MIMOSA

champagne & OJ \$7

SCREWDRIVER

vodka & OJ \$8

MICHELADA

mexican lager with our house bloody mix
& a tajin salted rim \$8
+shot of tequila \$4

BREAKFAST SHOT

irish whiskey & butterscotch schnapps with
an OJ & bacon back \$8

ESPRESSO MARTINI SHOT

breckenridge espresso vodka, kahlua, irish
cream, & coffee \$10

og signature cocktails

BOTTOMLESS* MIMOSAS

\$25 per person

*we reserve the right to find the bottom of any bottomless
mimosa. food purchase required.

20% gratuity will be added to checks with bottomless
mimosas

GOOD MORN! OLD FASHIONED

ironton coffee whiskey, black walnut bitters, &
maple syrup, with a coffee ice cube \$14

ESPRESSO MARTINI

with breckenridge espresso vodka, kahlua, irish
cream, & coffee \$13

I'M YOUR HUCKLEBERRY

huckleberry vodka, hibiscus liqueur, OJ, &
champagne \$10

A.M. APEROL SPRITZ

aperol, brut champagne, splash OJ, & soda water \$13

ST. GERMAINE SPRITZ

st. germaine, champagne, & soda water with
cucumber & celery \$10

HURRICANE 311

bacardi, captain morgan, passionfruit puree, lime
juice, & OJ \$12

SALTED CARAMEL COFFEE

iced or hot with a salted caramel cream liqueur \$7
make it irish +\$5

BRUNCH

SAT & SUN 10-2

odyssey

gastropub

*These items may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

A 20% gratuity will be added to parties of 6 or more

eats.

starters

MORNING CHILI CHEESE FRIES*

waffle fries, our signature pork green chili, cheddar jack, chipotle crema, & two eggs your style \$17

CHURRO BITES

churro bites tossed in cinnamon sugar & served with warm caramel sauce \$9 vt

BREAKFAST BRUSSELS

crispy brussels sprouts with a peach bacon jam \$14 gf (classic og brussels available)

LOADED PUB POTATOES

crispy yukon golds, cheddar jack, one egg your style, chipotle crema, candied jalapenos, bacon crumbles, chives \$13 gf

lunch

ORZO CHICKEN SALAD

grilled chicken, orzo, spinach, cherry tomatoes, kalamata olives, cucumber, lemon basil vinaigrette \$16

ODYSSEY BURGER*

pork green chili, bacon, cheddar cheese, & an egg your style, choice of side \$17

BACON JAM BURGER*

colorado peach bacon jam, roasted jalapenos, pepper jack, lettuce, tomato, & choice of side \$18

PIONEER BURGER*

honey bacon, provolone, crispy sambal onions, burger sauce, lettuce, tomato, & choice of side \$17

FISH & CHIPS*

beer battered sole, sun dried tomato tartar, waffle fries, pickled cabbage \$20

vt: vegetarian | ve: vegan

vo: vegan option | gf: gluten friendly

The following food allergens are used as ingredients: Milk, Egg, Wheat, Soy, & Sesame. Please notify staff for more information about these ingredients.

PROPRIETORS
JENNY & TYLER
SHERMAN



og specialties

EGGS IN PURGATORY*

two poached eggs, diablo pomodoro, spinach, parmesan, house-made garlic rosemary focaccia, fresh herbs \$15 vt/gfo

BREAKFAST TACOS

chorizo, scrambled eggs, cheddar jack cheese, candied jalapenos, chipotle crema, local corn tortillas, & served with house potatoes \$16 gf
+bacon \$3 | +avocado \$2
vegetarian option available

STEAK & POTATO BENEDICT*

flank steak, smashed potato "cake", avocado, poached eggs, brown butter hollandaise \$17 gf

HOT HONEY CHICKEN & WAFFLES*

cornmeal & bacon waffle, buttermilk fried chicken, hatch chili peach jam, hot honey, bourbon maple syrup \$18

SMOTHERED BURRITO

scrambled eggs, bacon, crispy potatoes, jalapenos, cheddar jack, & smothered in your choice of pork green chili or sausage gravy \$17

GRILLED BOURDAIN

grilled mortadella, provolone cheese, toasted french bread, mustardaise, served with house potatoes \$15

SHEPARD'S FRITTATA

house potatoes, bacon lardons, cheddar cheese, herb egg scramble, salsa verde, avocado crema \$16 gf

ROCKY MOUNTAIN OMELET

steak, bell peppers, red onions, cheddar jack cheese, avocado, chipotle crema, served with house potatoes \$15 gf

ALPINE BERRY WAFFLE

colorado blueberry compote, whipped maple butter, candied pecans, bourbon maple syrup \$10 vt

a la carte

BISCUITS & GRAVY \$6/\$12

BELGIAN WAFFLE \$8

TWO EGGS \$3

BACON / SAUSAGE \$4

HOUSE POTATOES \$3

BREAD \$3

FRUIT BOWL \$6

CHEF
ANDREW BOREK
GENERAL MANAGER
MEGAN KRAUSE