

drinks.

a bloody good time

BLOODY MARY

house bloody mix & vodka \$8.5

PIONEER BLOODY

house bloody mix, vodka, burger sauce, salted rim, pepper bacon & a beer back \$10.5

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

og signature cocktails

BOTTOMLESS* MIMOSAS

\$25 per person | **90 minute max**
*we reserve the right to find the bottom of any bottomless mimosa. food purchase required

HANGOVER HELPER

a cold snack, bloody back, & a piece of bacon \$7
+shot of vodka \$4

ESPRESSO MARTINI

with breckenridge espresso vodka \$13

GOOD MORNING OLD FASHIONED

a classic old fashioned with branch & barrel coffee bourbon & a coffee ice cube \$12

I'M YOUR HUCKLEBERRY

huckleberry vodka, hibiscus liqueur, OJ, & champagne \$9

PALISADE PUNCH

3hundred days peach cobbler moonshine, peach schnapps, OJ, & a splash of soda water \$9.5

ORANGE RUSSIAN

vodka, kahlua, & whipped orange cream liqueur \$8

SALTED CARAMEL COFFEE

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

BRUNCH

SAT & SUN 10-2

odyssey
gastropub

eats.

starters

MORNING CHILI CHEESE FRIES

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

DONUT HOLES

your choice of one of the following flavors \$9:

maple bacon | chocolate & strawberry | peach honey

FRENCH TOAST STICKS

crispy french toast sticks, berry compote, powdered sugar, toasted almonds \$14

A.M. CRISPY BRUSSELS

crispy brussels sprouts with a maple bacon jam \$14 gf

FRUIT BOWL

fresh seasonal fruit \$8 gf/ve

lunch

full menu available after 2pm

KALE CRUNCH SALAD

shaved brussels, kale, carrots, red onion, cabbage, & almonds, tossed in a toasted sesame vinaigrette \$15
ve/gf

+chicken \$5 | +steak \$5 | +bacon \$3

ODYSSEY BURGER*

our signature pork green chili, bacon, cheddar cheese, & an egg your style. served with fries \$18

PIONEER BURGER*

honey bacon, provolone cheese, crispy sambal onions, burger sauce, lettuce, tomato, onion, & pickle. served with fries \$17

PORK BELLY BLTA*

crispy pork belly, lettuce, tomato, avocado, an egg your style, & chipotle aioli on toasted sourdough. served with fries \$17

FISH & CHIPS

mahi-mahi fried in a five spice beer batter, served with fries, asian slaw, & sweet chili tarter sauce \$20

vt: vegetarian | ve: vegan

vo: vegan option |gf: gluten friendly

PROPRIETORS

JENNY & TYLER SHERMAN



CHEF

ANDREW BOREK
GENERAL MANAGER
MEGAN KRAUSE

og specialties

AVOCADO TOAST

toasted sourdough, smashed avocado, arugula, pickled onion, strawberry vinaigrette, cotija cheese, & two eggs your style \$15 vo/gf | +bacon \$3

CHILAQUILES VERDE*

corn tortilla chips, pulled pork, salsa verde, two eggs your style, pickled onions, lime crema, & cilantro \$18 gf

EGGS IN PURGATORY

two poached eggs in a diablo pomodoro, baby spinach, parmesan cheese, fresh basil, & sourdough toast \$17 gf

BREAKFAST STREET TACOS

carnitas, scrambled eggs, pickled onion, cotija cheese, cilantro, corn tortillas, & served with house potatoes \$16 gf

SPAM FRIED RICE

fried rice, diced spam, peppers, onions, fried egg, citrus ponzo, scallions, & sesame seeds \$15 gf

HOT HONEY CHICKEN & WAFFLES

southern fried chicken, belgian house waffle, bourbon maple syrup, peach marmalade, & powdered sugar \$17
add bacon to the waffle +\$3

SMOTHERED BURRITO

scrambled eggs, bacon, cheddar cheese, pickled jalapenos, peppers, onions, & house potatoes in a flour tortilla smothered in your choice of country gravy or pork green chili \$17

EGGS FLORENTINE

two poached eggs, baby spinach, bacon, grilled tomato, buttermilk biscuits, hollandaise, paprika, & served with house potatoes \$16

CHICKEN & BISCUIT SANDWICH*

crispy fried chicken, cheddar cheese, your choice of country gravy or pork green chili, & served with house potatoes \$15

STEAK & EGGS*

steak tips, caramelized onions, roasted mushrooms, cherry tomatoes, house potatoes, chimichurri, & two eggs \$18

a la carte

BISCUITS & GRAVY \$5/11

BELGIAN WAFFLE \$8

TWO EGGS \$3

BACON / SAUSAGE \$4

HOUSE POTATOES \$3

BREAD \$3

please make your server aware of any dietary restrictions or allergies

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.