

# 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

### 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, avocado crema, & two eggs your style \$17

### DONUT HOLES

your choice of one of the following flavors \$9:  
glazed | cinnamon sugar | peach bacon jam

### BREAKFAST BRUSSELS

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

### KOREAN PORK BELLY BITES

crispy pork belly, korean bbq, pickled vegetables \$16 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  
please make your server aware of any dietary restrictions or allergies

PROPRIETORS  
JENNY & TYLER  
SHERMAN



CHEF  
ANDREW BOREK  
GENERAL MANAGER  
MEGAN KRAUSE

## 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, roasted jalapenos, avocado crema, salsa verde, 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 gf

### SHRIMP & GRITS\*

cheesy polenta cakes, shrimp, chorizo, sun dried tomatoes, fresh herbs \$19 gf

### SHEPARD'S POTATO SCRAMBLE

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

### COLORADO MIGAS

chorizo, local tortillas, scrambled eggs, salsa verde, pickled cabbage, jalapenos, avocado crema \$17  
vegetarian option available

### PEACH PANCAKES

buttermilk pancakes, brown sugar braised peaches, cinnamon sugar, crumble \$13 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