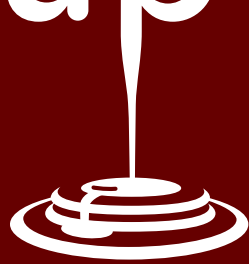


# Syrup



# The Syrup Story

After 27 years in the bar business, Milwaukee native Tim Doherty decided 5am is a much better time to start the day than end it. So, in April 2010, he opened a breakfast joint. Teaming up with Chicago hockey legend and fellow restaurateur Ian Douglas MacClure, Doherty developed the Syrup concept- a modern take on the classic pancake house.

During a recession that saw many restaurants open and close in the same calendar year, Syrup's award winning corned beef hash, signature green chili stew, handcrafted flavored syrups, and personal touch earned Syrup legions of loyal fans at the original Cherry Creek location. So much so, in fact, that Doherty and MacClure opened Syrup's Downtown restaurant just two years later.

Syrup takes its place in Denver's burgeoning breakfast scene while honoring Doherty and MacClure's Midwestern roots: waffles smothered in sautéed fruit, cheese on darn near everything, and down home, downright friendly service every time. Whether its breakfast or lunch, business or pleasure. we hope you'll enjoy your Syrup experience for years to come.

## BEVERAGES

Juices: 2.50/3.50

*Apple, Orange, Cranberry, Grapefruit or Tomato*

Milk: 2.00/3.00

*(Whole, 2%, Skim)*

*Soy or Almond Milk available for \$1 charge*

Pop, Soda, or Soda Pop: 2.50

*...it all depends on where you're from*

Lemonade or Locally Fresh Brewed Iced Tea: 2.00

Vail Mountain Coffee: 2.50

*Regular or Decaf*

Herbal Tea: 2.50

*English Breakfast, Earl Grey, Green, Peppermint, or Chamomile*

## SYRUPS & BUTTERS

*(Ask about our Seasonal Syrups)*

Buttermilk Syrup

Strawberry Syrup

Blackberry Syrup

Maple Vanilla Syrup

Butterscotch Syrup

Apricot Syrup

Kahlua Cream Syrup

Pecan Butter

Peanut Butter & Jelly Butter

Nuts & Berry Butter

## A LA CARTE & SIDES

¢50

Handcrafted Butter

Handcrafted Syrup

Dressing

Hollandaise

Homemade Green Chili

Sour Cream

Homemade Tomatillo Salsa

\$1

Veggies:

*Onions, Roasted Red Peppers,*

*Diced Tomatoes, Jalapeños,*

*Corn, Mushrooms & Spinach*

Cheeses:

*American, Swiss, Cheddar,*

*Monterey Jack, Cream, Goat*

*Cheese & Bleu Crumbles*

Sweet Toppings:

*Bananas, Strawberries,*

*Blueberries, Oreo Crumbles,*

*& Chocolate Chips*

\$2

1 Egg

Hash Browns

Toast:

*White, Wheat, Marble Rye  
& Sourdough*

\$2 charge for

Gluten Free Option

\$2 charge for Each

"Art of the Pour"

topping Option

\$3

1 Pancake

1pc. French Toast

Maple Pepper Bacon

Turkey Bacon

Sausage Links

Maple Sausage Patties

All-Natural Ham

All-Natural Turkey

Chicken Breast

Bagel w/ Cream Cheese

Croissant

English Muffin

Cottage Fries

Cole Slaw

Cup of Green Chili

w/ Flour Tortilla

Cup of Soup of the Day

Cottage Cheese

Cup of Fresh Fruit

Cup of Oatmeal

Cup of Yogurt

Avocado

Fresh Mozzarella

\$5

Corned Beef Hash

Polidori Chorizo

Pulled Pork

Smoked Salmon

Cup of Fresh Berries

Side Salad

Bowl of Green Chili

w/ Flour Tortilla

Bowl of Soup of the Day

Biscuits & Gravy

Gluten Free English Muffin

# A SWEET TWIST TO YOUR MORNING

## **PANCAKE FLIGHT or MINI WAFFLE FLIGHT**

Flight of 4 Silver Dollars or 3 Mini Waffle Wedges, paired with **TWO** of our Signature Handcrafted Syrups & **ONE** of our Handcrafted Whipped Butters or Traditional Butter  
\$5.99

## **BEIGNETS**

Rolled in Cinnamon Sugar, drizzled with our Vanilla Glaze, and dusted in Powdered Sugar paired with **TWO** of our Signature Handcrafted Syrups  
\$5.99

## **3 LITTLE PIGS IN A “SNUGGIE”**

3 Silver Dollar Pancakes stuffed with Sweet Maple Sausage Patties, paired with **TWO** of our Signature Handcrafted Syrups & **ONE** of our Handcrafted Whipped Butters or Traditional Butter  
\$6.99

# SWEET TREATS

## **NUTELLA STUFFED FRENCH TOAST**

Three thick slices of French Toast stuffed with Nutella and Fresh Sliced Bananas, and Topped with Fresh Strawberry Slices  
10.99

## **CRUNCHY FRENCH TOAST**

3 Thick Slices of French Bread Coated with Crunchy Granola Crumbles then lightly Fried. Served with your Choice of one of our Handcrafted Syrups  
10.99

## **UP AND AT ‘EM**

A Stack of 3 Buckwheat Pancakes with Crunchy Granola and Fresh Blueberries cooked inside. Served with your Choice of one of our Handcrafted Syrups  
10.99

## **SWEET AND SAVORY**

A Stack of 3 Buttermilk Pancakes with pieces of Maple Pepper Bacon, Sausage, and Walnuts cooked inside. Paired with a side of our Pecan Butter  
10.99

# THE ART OF THE POUR

You choose: *Stack of Buttermilk Pancakes, Buckwheat Pancakes, French Toast, or a Buttermilk Belgian-style Waffle.*  
We also offer *Gluten Free Pancakes & Waffles for a \$2 charge*

## **TRADITIONAL**

Dusted with Powdered Sugar, with your choice of one of our Signature Handcrafted Syrups and served with Traditional Butter  
8.99

## **THE FOSTER**

Topped with Fresh Bananas sautéed in our Signature Handcrafted Maple Vanilla Syrup  
9.99

## **BLUEBERRY**

Topped with Fresh Blueberries sautéed in our Signature Handcrafted Blackberry Syrup  
9.99

## **STRAWBERRY FIELDS**

Topped with Fresh Strawberries sautéed in our Signature Handcrafted Strawberry Syrup  
9.99

## **OREO COOKIE CRUMBLE**

Piled with pieces of Oreo Cookies served with our Kahlua Cream Syrup on the side  
9.99

## **DOUBLE BERRY BLISS**

Topped with Fresh Strawberries and Fresh Blueberries along with a Whirl of Whipped Cream and your choice of Syrup  
9.99

## **ART OF THE POUR DAILY SPECIAL**

Chef's Choice! Ask your Server for Details  
9.99

# **CLASSICS WITH STYLE**

## **BREAKFAST SANDWICH**

A Mini Omelet with Red Bell Peppers, Onions, and Tomatoes, served on an English Muffin (*Gluten Free available for a \$2 charge*), Croissant, Bagel, or Toast, with your choice of All Natural Ham, Maple Pepper Bacon or Sausage Patty and served with Hash Browns. Substitute Fresh Fruit for a \$1 charge

8.99

## **EGGS YOUR WAY**

It's as easy as 1,2,3...

- 1.) Two Eggs any Style
- 2.) Maple Pepper Bacon, All Natural Ham, or Sausage (*Patties or Links*)
- 3.) Toast, English Muffin (*Gluten Free available for a \$2 charge*) Croissant or Bagel and served with Hash Browns. Substitute Fresh Fruit for a \$1 charge

8.99

## **BOULDER AND YOGURT PARFAIT**

Parfait layered with Vanilla Yogurt, Fresh Berries, and Crunchy Nature Valley Granola

5.99

## **OLD FASHIONED OATMEAL**

Our Oatmeal is finished Crème Brûlée style

(*Add a cup of Fresh Seasonal Fruit for 3.00 or Fresh Berries for 5.00*)

6.99

## **BREAKFAST BURRITO**

A Flour Tortilla stuffed with Scrambled Eggs, Chorizo, Cheddar Cheese and Green Onions, smothered with our Front Range Green Chili Stew. Served with Homemade Tomatillo Salsa and Sour Cream

10.99

## **THE REMEDY**

The cure for what ails you. A Heaping platter of Cottage Fries topped with Chorizo, Cheddar Cheese, Onions, and Roasted Red Bell Peppers with 2 eggs any style smothered in our Front Range Green Chili Stew

10.99

## **THE KITCHEN SINK**

On a bed of Golden Hash Browns, an opened faced Biscuit layered with 2 Scrambled Eggs, Maple Peppered Bacon & smothered in our White Country Sausage Gravy

10.99



# **EGGS BENEDICT**

*On your choice of English Muffin (Gluten-Free English Muffin available for a \$2 charge), Croissant, Toast, or Bagel, and served with Golden Hash Browns. Substitute Fresh Fruit for a \$1 charge*

## **THE WISCONSIN**

All Natural Ham and Cheddar Cheese topped with Two Poached Eggs and Hollandaise Sauce  
9.99

## **THE CALIFORNIA**

Tomato Slices and Avocado topped with Two Poached Eggs and Hollandaise Sauce  
10.99

## **THE CHERRY CREEKER**

This is the dish that made Syrup famous!  
Our slow cooked award-winning Corned Beef Hash topped with Two Poached Eggs and Hollandaise Sauce  
11.99

## **THE CAROLINA**

Slow cooked Pulled Pork topped with Two Poached Eggs, Hollandaise Sauce, and a Drizzle of Homemade Barbecue Sauce  
11.99

## **THE SANTA FE**

Local Chorizo and Monterey Jack Cheese topped with Two Poached Eggs and smothered in our Front Range Green Chili Stew  
10.99

## **THE NEW YORKER**

Fresh Smoked Salmon, Sliced Tomato, and Spinach with Two Poached Eggs and Hollandaise Sauce  
12.99

# **OMELETS**

*Made with your choice of Fresh Colorado Eggs. Substitute Egg Whites, or Egg Beaters for \$1 charge. Served with Golden Hash Browns. Substitute Fresh Fruit for a \$1 charge*

## **JAN OMELET**

Green Onions, White Onions, Ham, and Cheddar Cheese  
10.99

## **THE AZTEC**

Local Chorizo, Cheddar Cheese, and Green Onions smothered in our Front Range Green Chili Stew  
10.99

## **THE BROOKLYN**

Our award-winning Corned Beef Hash, Swiss Cheese and Green Onions  
11.99

## **THE LENNY**

Fresh Smoked Salmon, Cream Cheese, Capers, Onions and Tomatoes  
12.99

## **THE TRAIL RUNNER**

Spinach, Mushrooms, and Swiss Cheese  
9.99

## **THE VEG**

Spinach, Mushrooms, Roasted Red Bell Peppers, White Onions and Tomatoes  
10.99

## **THE CAPRESE**

Fresh Mozzarella, Spinach, Tomatoes, and a Basil pesto Spread Drizzled on Top  
11.99

## **BUILD YOUR OWN**

6.99

*Add any veggies or cheese from the A la Carte list for \$1  
Anything else...\$2*

# LUNCH ENTREES

Our Sandwiches and Burgers are served with your choice of Cottage Fries, Cottage Cheese, Slaw, Fresh Seasonal Fruit, Cup of Soup, or Green Chili (or Small House or Caesar Salad for 2.00). Substitute a Garden Burger at no additional charge. Add a Fried Egg to any Entree for \$2

## **THE ELLIE BURGER**

½ pound Angus Beef Burger topped with Maple Pepper Bacon and Bleu Cheese Crumbles 9.99

## **THE VENTURA BURGER**

½ pound Angus Beef Burger with American Cheese, 1000 Island Dressing, and Sliced Avocado and Tomato 9.99

## **THE FIESTA BURGER**

½ pound Angus Beef Burger with Cheddar Cheese, Jalapeños, and Front Range Green Chili Stew 9.99

## **THE CASH BURGER**

½ pound Angus Beef Burger with Maple Pepper Bacon, Cheddar Cheese, Grilled Onions, and BBQ Sauce 9.99

## **BUILD YOUR OWN BURGER**

Lettuce, Tomato, and Onion on the side. 7.99  
*Add any veggies or cheese from the A la Carte list for \$1 Anything else...\$2*

## **THANKSGIVING SANDWICH**

All Natural Roasted Turkey, Stuffing, Mashers, Gravy, and a dollop of Cranberry Aioli, served open-faced on a French Baguette 10.99

## **THE WYNSTON MAPLE DRIVE**

Grilled All Natural Ham, Cheddar, Tomato, and Maple Pepper Bacon, served between Two Thick Slices of French Toast and finished with a Maple Aioli 9.99

## **THE JULIAN**

All Natural Roasted Turkey, Maple Pepper Bacon, Swiss Cheese & Roasted Red Bell Peppers, with Basil Aioli on a French Baguette 9.99

## **THE CHICKEN CLUB**

Grilled Chicken Breast, Swiss Cheese, Maple Pepper Bacon, Lettuce, Tomato, with Mayo on a Croissant 9.99

## **EL CUBANO**

Shredded Slow Roasted Pulled Pork, All Natural Ham, Spicy Capicola, Swiss Cheese, Pickles, and Spicy Aioli served on a French Baguette 9.99

## **THE SYRUP REUBEN**

Our Special Recipe Slow Roasted Corned Beef Hash, Sauerkraut, 1000 Dressing, and Swiss Cheese on Marble Rye Bread 9.99

## **THE K.C. KID**

Slow-Roasted Pulled Pork, Homemade BBQ Sauce, Coleslaw, and Pickles piled high and served open faced on White Bread 10.99

# SALADS

## **SCARLETTE CHICKEN CAESAR SALAD**

Grilled Chicken Breast, Romaine Lettuce, Red Onions, Tomatoes, Parmesan Cheese, and Croutons, served with our Sriracha Spicy Caesar Dressing on the side 8.99  
Sub Smoked Salmon for an additional 3.00

## **AVA'S GRILLED CHICKEN SALAD**

Grilled Chicken Breast, Romaine Lettuce, Grilled Medley of Sweet Corn, Roasted Red Bell Peppers, and Red Onions, served with our House Cranberry Chipotle Ranch Dressing on the side 8.99

## **ROXY BLU COBB SALAD**

Bed of Romaine Lettuce, topped your choice of All Natural Roasted Turkey or All Natural Ham, with rows of diced Tomatoes, Maple Pepper Bacon Bits, Bleu Cheese Crumbles, Red Onions, and sliced Hardboiled Egg, served with Balsamic Vinaigrette Dressing on the side 8.99

## **LILY'S GREEN SALAD**

Bed of Spinach, Fresh Strawberries, Grilled Red Onions, Goat Cheese Crumbles, and Pecans served with Balsamic Vinaigrette Dressing on the side 8.99  
*(Add a Grilled Chicken Breast for 3.00)*

## **CARMELLA'S CAPRESE SALAD**

A row of Fresh Mozzarella, Sliced Tomatoes, and Fresh Basil Drizzled with a Balsamic Glaze 8.99

## **SIDE CAESAR**

Romaine Lettuce, Red Onions, Tomatoes, Parmesan Cheese, and Croutons, served with our Sriracha Spicy Caesar Dressing 4.99

## **SIDE HOUSE SALAD**

Romaine Lettuce, Red Onions, Tomatoes, Shredded Cheddar Cheese 4.99

## **THAT'S A WRAP**

Enjoy any of our Salads tossed in Dressing and wrapped in a Flour Tortilla. Served with your choice of Cottage Fries, Cottage Cheese, Slaw, Fresh Seasonal Fruit, Cup of Soup, or Green Chili 9.99

## **DRESSINGS**

*(always served on the side):* Our House Cranberry Chipotle Ranch, Sriracha Spicy Caesar, Balsamic Vinaigrette, Bleu Cheese, 1000 Island, Original Ranch, and Original Caesar

## **SYRUP'S FRONT RANGE**

### **GREEN CHILI STEW**

Chunks of slow cooked Pork in our special blend of Poblano and Anaheim Peppers. Served with a Flour Tortilla

Cup....3.00

Bowl....5.00