

bistro colorado

...Sustainable, Healthy, Delicious!

1552 Bergen Parkway #305 Evergreen, Colorado 80439

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Signature Brunch

Egg Basics ...

Farmhouse Eggs, Toast, and Chef's Potatoes accompanied by your choice of ham, bacon, or sausage ~ 14

Grass Fed Steak Au Poivre and Eggs accompanied by Chef's Potatoes, a Small Salad and Toast ~ 23

Lamb Chops and Eggs your Way with Potatoes, a Small Salad and Toast ~ 23

Top Signature Dishes ...

Cinnamon French Toast with Spiced Butter, Strawberries, Maple Syrup ~ 13.50

Southwest Breakfast Burrito; Chorizo, Bell Peppers, Onions, Cheddar, Green Chile, Salsa, Sour Cream and Guacamole ~ 15

Huevos Rancheros ~ Eggs your way, Chorizo, Tortillas, Green Chile, Salsa, Sour Cream, and Guacamole ~ 15

Truffled Mushrooms and Quinoa; Spinach, Poached Eggs, Hollandaise ~ 16

Duck Confit Hash and Poached Eggs, Potatoes, Onions, Hollandaise Sauce ~ 18

Smoked Salmon Hash and Poached Eggs, Potatoes, Onions, Hollandaise ~ 18

Omelets ...

Accompanied by Chef's Potatoes, a Small Salad, and Toast

Denver ~ Bell Peppers, Onions, Ham, Cheddar ~ 14

Cave ~ Truffled Mushrooms, Goat Brie, Chives ~ 14

Garden ~ Spinach, Tomato, Avocado, Chèvre, Chives ~ 14

Plains ~ Bacon, Onion, Goat Brie, Chives ~ 14

Barnyard ~ House-Made Ham, White Cheddar, Chives ~ 14

River ~ Smoked Salmon and Spinach with Hollandaise Sauce ~ 16

Azteca d'Oro Mexican Spiced Hot Chocolate ~ 4.25

Hot or Iced Third Street Spicy Ginger Chai ~ 3.25

BICO Bloody ~ Spicy Pickled Bloody Mary ~ 10

Bacon Bloody ~ GF Vegan Bacon Vodka ~ 10

Sparkling Orange or Grapefruit Mimosa ~ 7

Prosecco ~ 7

Bottomless Champagne and Mimosas ~ 10

Fresh Catch with Chefs Potatoes and a Salad ~ 18

"BICO" Bowl ~ 15

Quinoa, Organic Vegetables and Goat Cheese

Signature Eggs Benedict Dishes...

All are served with Grilled English Muffin, Poached Eggs, Hollandaise Sauce, Chef's Potatoes and a Small Salad

Greenhouse Benedict; Spinach, Truffled Mushrooms ~ 15

Bison Bene ~ Bison Sausage, Grilled Onions, Mustard Barbecue Sauce, and Spinach ~ 15

Classic Eggs Benedict with House Made Canadian Bacon ~ 15

Southwest Chorizo Sausage and Green Chile Benedict ~ 15

BLAT Bene ~ Bacon, Spinach, Avocado and Tomato ~ 16

Crab Cake Benedict with Buttered Spinach ~ 18

Grass Fed Steak Au Poivre and Crab Cake Benedict ~ 23

Elk Bene ~ Elk Tenderloin, Grilled Mushrooms and Onions ~ 23

Smoked Salmon Bene with Spinach and House Smoked Salmon ~ 18

Sides

Fresh Fruit Bowl ~ 3.50 Toast with Butter and Jam ~ 3.50

Chef's Potatoes ~ 3.50 Grilled Ham ~ 3.50 Bacon ~ 3.50

Sausage and Chorizo ~ 3.50 An Egg your way ~ 2.50

Avocado ~ 2.00 Salsa ~ 2.00 Guacamole ~ 2.00

Sour Cream ~ 2.00 Hollandaise Sauce ~ 2.00

Café "Coffee" ~ 2.75

a perfectly balanced blend of beans purchased directly from the plantations in nine countries

Illy Café Espresso Drinks

Café Express "Espresso" ~ 3

Café Americano "Americano" ~ 3

Cappuccino ~ 3

Hot or Iced Latte ~ 4.25

Espresso and steamed milk with a thin layer of velvety foam

Available flavors ~ Vanilla, Caramel, Cinnamon, Hazelnut, Pumpkin Pie

Beverages

Silver Garden Fine Iced Teas Fine Hot Tea ~ 3.25

Organic Black Iced Tea ~ 2.75

Pomegranate Green Iced Tea ~ 2.75

Arnold Palmer ~ 2.75

Orange Juice ~ 4.5

Grapefruit Juice ~ 4.5

Lemonade ~ 4

Sparkling Italian Sodas ~ 3.5

Soda blended with Monin Italian syrup on ice with a twist of lemon
Pomegranate, Rose, Raspberry, Peach, Elderflower, Ginger, Vanilla

Bottled Water 500 ml ~ 4.5

Still Mineral Water, Acqua Panna

Sparkling Water, Perrier

Black Teas

Organic Breakfast

Organic Earl Grey

Orange Dulce

Green Teas

Organic Dragon Well

Green Tea Tropical

Organic Spring Jasmine

Pomegranate Green Tea

Dragon Oolong

Herbal Tisanes

Mandarin Rooibos

Very Berry

Peppermint

Chamomile

Signature Sandwiches, Burgers, and Wraps! Available with soup, salad or kettle chips

Grilled Chicken-Avocado Club ~ 15

Boulder Natural Chicken and House Smoked Colorado Bacon, Field Green
Lettuce, Avocado, Heirloom Tomatoes on Sour Dough Bread, Roasted Garlic
Mayonnaise

Grass Fed Steak Sandwich ~ 16

Sautéed Mushrooms, Bell Peppers, Onions, White Cheddar, Field Greens,
Heirloom Tomatoes and Signature BICO Sauce

BLAHT ~ 14

Bacon, Lettuce, Avocado and Heirloom Tomato with Roasted Garlic Aioli on
Toasted Sour Dough

Grilled Goat Brie Sandwich ~ 15

With Arugula, Shallots, and Peach Chutney on Whole Grain

“CBT” ~ 15

Cheddar Bacon and Tomato Grilled Cheese ~ House Made Colorado Bacon,
Heirloom Tomatoes and Aged Cheddar Cheese on Sour Dough

Croque Madame Sandwich ~ 15

House Smoked Ham, White Cheddar on Grilled Sour Dough Bread, Poached Cage
Free Egg, Sage Cream Sauce

Reuben ~ 15

Marble Rye, Swiss Cheese, Shaved Corned Beef or Turkey, Sour Kraut and
Signature BICO Sauce

Shaved Prime Rib French Dip, Au Jus and Horseradish ~ 16

Southwest Chicken Wrap ~ 14

Guacamole, Salsa, Cheddar, Lettuce, and Ranch Dressing

Grilled Smoked Salmon Wrap ~ 15

Pickled Fennel-Onion slaw, Spinach, Tomatoes, Remoulade

Seared Ahi Tuna Wrap ~ 15

Wasabi Orange Dressing, Field Greens, Pineapple, Radish

“BICO” Burger ~ 15

The Ultimate Bistro Burger of Grass Fed Beef, Field Greens, Sliced Heirloom
Tomato, House Made Dill Pickles, Shaved Red Onion, BICO Sauce

Elk Burger ~ 18

Seasoned Ground Elk on Rosemary Potato Roll with Sautéed Onions, Truffled
Mushrooms, Roasted Garlic Aioli

Bison Burger ~ 18

Ground and seasoned Colorado Bison, Accompanied by Grilled Onions and
Mustard Barbecue Sauce

Lamb Burger ~ 18

Grilled Seasoned Ground Colorado Lamb Patty accompanied by Ratatouille,
Feta, Basil Pesto Mayonnaise

BICO Fresh Entrée Salads

Add Grilled Steak, Chicken, Ahi, or Smoked Salmon for ~ 7

Nicoise Salad (Nee Swaz) ~ 18

Seared Ahi Tuna or Salmon; Organic Spinach and Field Greens, Nicoise Olives,
Haricot Verts, Tomatoes, Fingerling Potato-Fennel Salad, Shaved Red Onion,
Hard Boiled Egg, Artichoke Hearts, Chèvre, and Balsamic Vinaigrette

Large Salad of Spinach and Field Greens ~ 12

Roasted Colorado Beets, Pears, Apples, or Peaches and Berries with Goat
Cheese, Sunflower Seeds, and Bacon with our signature Lemon-Honey
Vinaigrette

Soup and Salad with Warm Bread and Butter ~ 14

BICO Cub Club Menu (For Ages 12 and under only)

French Toast with Maple Syrup ~ 7

Fresh Fruit Bowl ~ 3.50

Buttered Noodles ~ 5

Grass fed Beef Cheeseburger; Chips ~ 7

House Eggs your way ~ 7

Mac n Cheese ~ 6

Grilled Cheese Sandwich; Chips ~ 7

Mini Quinoa Bowl with Veggies ~ 7

