

# Lunch time feasts

Monday – Friday from 11a – 2:30p

All sandwiches come with Grandma's Homemade Pickle and a side choice of house hash browns, black beans, or for \$1 more, fruit cup or side salad.

**Tomato Soup** with grilled 3 cheese sandwich 7     make it with Ham Sandwich 8

**French Un-Yon** homemade 3 onion, hearty broth soup with herbed croutons & provolone cheese, served with Snooze house salad 7

**Sloppy Josephina** southwest seasoned ground turkey, sloppy and delicious, served on an onion roll 8.5

**Bison Meatball Sub** all natural buffalo meatballs smothered in homemade marinara with melted provolone in a rustic hoagie roll 9

**Snooze Burger** Coleman All Natural Beef Burger, lightly seasoned and served with fresh tomatoes, shredded lettuce, onions (grilled if desired) on an onion roll 8

**Holy Cow Burger** grilled poblano chilies and caramelized onions, tomatillo green chili, shredded jack cheese served open face on sourdough bread 9

**Classic Reuben** piles of thinly-sliced corned beef topped with sauerkraut and swiss cheese, dressed with our own classic Russian dressing on marbled rye bread 9

**Turkey Salad Wrap** shaved apples, blue cheese, spring mixed greens, spicy walnuts, and a smoked garlic and maple vinaigrette in a spinach tortilla 8

**Portabella' Philly** 24-hour marinated Portabellas with sautéed onions and poblanos covered with provolone and piled into a hoagie roll 8

**Salmon BLT** Atlantic salmon filet, applewood smoked bacon, hot house tomatoes, mixed greens and avocado aioli on a fresh croissant 10

**Blackened Mahi Mahi Tacos** Fresh corn or flour tortillas served with a poblano-mango salsa and red pepper jicama slaw 9

**Snooze Cobber'** smoked turkey, blue cheese, Eggland's Best Hard Boiled Egg, thick bacon, avocado, diced tomatoes, and spring mixed greens with Snooze Garlic Ranch 10

**Spinach Salad** chopped bacon, toasted almonds, diced tomatoes, grapes, feta cheese, and our homemade balsamic vinaigrette 8     Add Wild Atlantic Salmon or Coleman Beef Medallions 3

Snooze was born April 2<sup>nd</sup>, 2006, seeking to evolve the AM dining experience through culinary innovation, an eclectic and energetic setting, and comfortable, entertaining and efficient service.

Our goal is to bring you the best breakfast and lunch experience around. Produce is grown locally; egg layers & beef builders eat all natural feed; every recipe is from scratch and made in our kitchen. Our exclusive coffee picked, roasted and flown in directly from Guatemala every week. We recycle and use recyclable materials, serve water when requested, dedicate a % of each sale to a host of charities, and embrace our position in the transitional Ballpark Neighborhood.

We encourage you to customize your meals, make up a new pancake, and/or dance to the music. This is your breakfast and lunch experience – how can we serve you?

2262 Larimer St, Denver, CO 80205

303.297.0700

eggme@snoozedenver.com

WWW.SNOOZEDENVER.COM

