



Breakfast Crepes

Served 7:00 am to 11:00 am

Sub Organic Vegan Gluten Free Buckwheat Batter 1.95

MAWA'S PARFAIT 12.95

Vanilla Greek Yogurt, Berries, Banana, Mawa's GrainFreeNola

PARISIENNE 11.95

Black Forest Ham, Gruyere & Swiss, Honey Dijon Mustard

NORDIC 14.95

Smoked Salmon, Dill Cream Sauce, Fresh Tomato, Scrambled Eggs, Capers

BACON, EGG, & CHEESE 11.95

Cherry Wood Smoked Bacon, Scrambled Egg, Gruyere & Swiss, Vermont Maple Syrup

HUEVOS RANCHEROS 12.95

2-Scrambled Eggs, Black Beans, Salsa, Gruyere & Swiss

COWBOY 14.95

Gruyere & Swiss, Potatoes, Sausage, Gravy, Vermont Maple Syrup

BENEDICTS

VEGETARIAN 14.95

Tomato, Avocado, Eggs Over Easy, Hollandaise Sauce

CLASSIC 14.95

Black Forest Ham, Eggs Over Easy, Hollandaise Sauce

MAINE SMOKED SALMON 15.95

Salmon, Spinach, Eggs Over Easy, Hollandaise Sauce

Savory Crepes

Starting at 11:00 am

Sub Organic Vegan Gluten Free Buckwheat Batter 1.95

PIZZA LOVER

Add Chicken 3.00

Add Mushroom 1.95

MARGARITA 10.95 (Veg)

Gruyere & Swiss, Mozzarella, Marinara, Dried Basil

PEPPERONI 12.95

Pepperoni, Gruyere & Swiss, Mozzarella, Marinara, Dried Basil

HAWAIIAN 14.95

Gruyere & Swiss, Black Forest Ham, Pineapple, Dry Oregano, Pickled Red Onion

PYRAMID 12.95 (V)

Buckwheat Crepe, Hummus, Spinach, Mushrooms, Oven Roasted Tomato

SAVOYARD 13.95

Prosciutto, Potatoes, Gruyere & Swiss, Caramelized Onions

FOREST 14.95

Mushrooms, Black Forest Ham, Cream, Eggs, Gruyere & Swiss

Summer Menu - Aspen

Served Daily 7:00 am to 9:00 pm

Savory Crepes

HIGHLANDER 12.95 (Veg)

Spinach, Mushrooms, Pesto, Goat Cheese

CHEVRE 11.95 (Veg)

Goat Cheese, Colorado honey, candied walnut

MEDITERRANEAN 12.95 (Veg)

Chickpea Hummus, Tomato, Arugula, Pickled Onions, Feta Cheese, Olives

BAKED BRIE & BACON 14.95

French Brie, Cherry Wood Smoked Bacon, Caramelized Onions, Candied Walnuts, Vermont Maple Syrup

ROCKY MOUNTAIN BURGER 16.95

Ground Bison, Arugula, Fresh Tomato, Caramelized Onion, Horseradish Cream

JAMAICAN JERK 16.95

Rotisserie Chicken, Black Beans, Jerk Sauce, Gruyere & Swiss

HAIL CAESAR 14.95

Spinach, Oven Roasted Tomato, Rotisserie Chicken, Caesar Dressing

BOULDER 15.95

Rotisserie Chicken, Basil Pesto, Mushrooms, Gruyere & Swiss

MEXICANA 15.95

Carnitas, Black Beans, Salsa, Dill Cream Sauce, Feta

ITALIAN 16.95

Prosciutto di Parma, Oven Roasted Tomatoes, Arugula, Feta, Olives, Balsamic Reduction

ALASKAN 15.95

Maine Smoked Salmon, Fresh Tomato, Capers, Arugula, Pickled Red Onions, Dill Cream Sauce

MAWA'S GREEN 15.95 (Veg)

Avocado, Fresh Baby Spinach, Basil Pesto, Fresh Mozzarella

CALIFORNIAN 17.95

Oven-Roasted Turkey, Gruyere & Swiss, Cherry Wood Smoked Bacon, Truffle Oil, Oven Roasted Tomato, Avocado

Private Selection

ASPENITE 145

Maine Smoked Salmon, fried egg, dill cream sauce, topped with 1.06 oz/30g Petrossian Ossetra Caviar

COURCHEVEL 78

Red Wine Braised Beef Short Ribs, Gruyere & Swiss, Petrosian Duck Foie Gras, Caramelized Onions, Beef Au Jus

BARCELONA 48

Jamon Iberico, Arugula, Aged Manchego Cheese, Truffle Dust, Oven Roasted Tomato, Balsamic Reduction

DUCK CONFIT 28

Goat Cheese, Raspberry Coulis, Pickled Onion, Arugula



Sweet Crepes

*Organic All-Purpose Flour and Free-Range Farm Eggs.
Sub Organic Vegan Gluten-Free Buckwheat Batter 1.95*

PLAIN CREPE 9.95

Add Fresh Squeezed Lemon, Cinnamon or Caramel .95 each

HAZELNUT SPREAD CREPE

ORIGINAL 9.95

Hazelnut Spread Crepe, Hazelnut Spread

CLASSIC 11.95

Hazelnut Spread, Fresh Strawberries

EXTRAVERT 12.95

Hazelnut Spread, Strawberries, Banana

BROWN SUGAR

Brown Sugar & Butter 9.95

Add Fresh Squeezed Lemon 10.95

PRESERVES 9.95

Home-Made Seasonal Fruit Preserves

GERMAN 11.95

Caramelized Apples with Cinnamon & Raisons, Graham Cracker Crumble, Caramel Sauce, Powdered Sugar

MAWA'S PARFAIT 12.95

Vanilla Greek Yogurt, Berries, Banana, Mawa's GrainFreeNola

ARGENTO 10.95

Dulce de Leche, Powdered Sugar, Chocolate Sauce

CRAVING 15.95

Hazelnut Spread, Banana, Berries, Almonds, Caramel Sauce, Chocolate Sauce, Vanilla Bean Ice Cream, Chantilly Cream

S'MORES CREPE 12.95

Chocolate Chips, Marshmallow Fluff, Graham Crackers, Caramel Sauce

BERRIES AND CREAM 12.95

Macerated Berries, Vanilla Cream Custard, Whipped Cream, Shaved Almonds

TIRAMISU 14.95

Kahlua Crepe, Vanilla Cream Custard, Whipped Cream, Cocoa Powder

ALL AMERICAN 11.95

Peanut Butter, Chocolate Chips, Banana, Marshmallows

RED VELVET 11.95

Red Velvet Crepe, Cheesecake Mousse, Hazelnut Spread

Sweet Crepes

Sub organic vegan gluten-free Buckwheat batter 1.95

BANANA CREAM PIE 12.95

Banana, Vanilla Bean Custard, Caramel Sauce, Chantilly Cream, Toasted Coconut, Graham Crackers

BLACK PASSION 12.95

Chocolate Crepe, Strawberries, Chocolate Mousse, Berry Coulis

MONKEY MATCHA 14.95

Green Tea Matcha Crepe, Hazelnut Spread, Banana, Caramel, Shaved Almonds

CREPE SUZETTE 14.95

Butter, Orange Sauce, Grand Marnier

LEMONY SNICKET 12.95

House-Made Lemon Curd, Seasonal Berries, Powdered Sugar

STRAWBERRY CHEESECAKE 12.95

House-Made Cheesecake Cream, Fresh Strawberries, Berry Coulis, Graham Crackers

CURIOUS GEORGE 11.95

Bananas, Walnuts, Vermont Maple Syrup, Chocolate Chips

LEMON SOUFFLE 12.95

Butter, House-Made Lemon Curd, Marshmallow Fluff

BERRY ME 12.95

Macerated Berries, Vanilla Custard, Chantilly Cream

DULCE DE LECHE DELIGHT 14.95

Frangelico Crepe, Dulce De Leche, Toasted Almonds

BLACK FOREST CAKE 14.95

Bailey's Irish Cream & Chocolate Crepe, Chocolate Chips, Chocolate Mousse, Maraschino Cherries

BANANAS FOSTER 14.95

Fresh Banana, Butter, Rum, Caramel Sauce, Chantilly Cream

Crepe Batter Flavorings

Add any of the following to your crepe batter 4

**Frangelico, Kahlua, Meyer's Rum,
Bailey's Irish Cream, Orange Liquor**