

BREAKFAST

6:00AM – 10:30AM DAILY

MORNING CLASSICS

STEEL CUT OATS \$12 (GF, V)

Toasted coconut, almonds, and fresh blueberries

GREEK YOGURT & GRANOLA \$12 (VEG)

Served with mixed seasonal berries

BISCUITS & GRAVY \$14

Chorizo gravy served with house-made biscuits

BUTTERMILK PANCAKES \$16

Strawberries, powdered sugar, whipped butter, and maple syrup

BREAKFAST BURRITO \$16

Flour tortilla, chipotle cream cheese, eggs, bacon, peppers, onions, home fries, and cheddar cheese served with salsa and sour cream

TRADITIONAL EGGS BENEDICT \$18

Two poached eggs, Canadian bacon, hollandaise, and coffee spice on an English muffin served with home fries

FARMERS OMELET \$18 (GF*)

Fresh-cracked eggs, bacon, spinach, tomato, and cheddar cheese served with home fries and choice of toast or biscuit

BRIOCHE FRENCH TOAST \$18

Whipped butter, bourbon-peach compote, toasted pecans, powdered sugar, and maple syrup

AVOCADO TOAST \$19

Smashed avocado, feta crumble, heirloom tomatoes tossed in chimichurri, micro herbs, sunflower seeds, hot honey, and two eggs sunny-side up on grilled rustic sourdough

CRIMSON BREAKFAST \$24 (GF*)

Two eggs your way, home fries, fresh fruit, applewood bacon and sausage links with your choice of toast or biscuit

STEAK & EGGS \$26 (GF*)

Coffee-rubbed grilled steak with chimichurri and home fries, two eggs your way and choice of toast or biscuit

crimson

LOCAL SPECIALTIES

ALASKA EGGS BENEDICT \$22

Poached eggs, Alaska smoked salmon, citrus hollandaise on toasted rustic sourdough served with home fries

REINDEER HASH \$22 (GF*)

Alaska reindeer sausage, home fries, peppers & onions, chipotle gouda, two eggs your way and choice of toast or biscuit

CRAB OMELET \$24 (GF*)

Alaska crab, sour cream, Swiss cheese served with home fries and choice of toast or biscuit

SIDES

TWO EGGS \$7

APPLEWOOD BACON \$6

LINK SAUSAGE \$6

REINDEER SAUSAGE \$7

SMOKED SALMON \$8

HOME FRIES \$5

FRESH FRUIT \$6

SAUSAGE GRAVY \$4

TOAST \$5

White, wheat, sourdough, biscuit, or gluten-free

BEVERAGES

FRESH JUICES, ICED TEA OR SODA \$4

KALADI BROTHERS COFFEE \$5

HARNEY & SONS FINE TEAS \$5

ESPRESSO/LATTE/CAPPUCCINO \$6

CRIMSON BLOODY MARY \$16

Crimson Bloody Mary mix, Skyy vodka, celery, olive
Zero-proof Crimson Blood Mary \$12

MIMOSA \$14

Glass of bubbly and orange juice

MIMOSA SPRITZ BOARD \$40

A bottle of bubbly, selection of juices, and fresh fruits & berries

ASK YOUR SERVER FOR THE FULL BAR MENU

VEG – VEGETARIAN | V – VEGAN | GF – GLUTEN SENSITIVE | GF* – GLUTEN SENSITIVE WITH MODIFICATION

PRICES AND ITEMS SUBJECT TO CHANGE. NORMAL KITCHEN OPERATIONS INVOLVE SHARED COOKING AND PREPARATION AREAS. WE CANNOT GUARANTEE THAT ANY MENU ITEM IS FREE FROM ALLERGEN. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS

MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

PARTIES OF 6 OR MORE ARE SUBJECT TO 20% AUTO GRATUITY