

Le Cafe

Espresso	3.95	10 c.	Americano	3.95	10 c.
Cappuccino	4.25	70 c.	Latte	4.75	105 c.
Café Au Lait	4.75	84 c.	Mocha	4.95	180 c.
Chai	4.95	178 c.	Hot Chocolate	3.15	200 c.



Disclaimer - Le Peep is NOT a Gluten-Free environment. In consuming our gluten-free products, be aware that there may be a chance of cross contamination. Occasionally product brands may be substituted. If you are concerned, please verify brand use.

Orange Juice

Short	3.15	104 c.	Tall	4.95	208 c.	Liter	9.65	439 c.
ASSORTED JUICES & MILK								
Apple	113/227 c.	Cranberry	123/246 c.	Grapefruit	104/208 c.			
			Tomato	47/93 c.	V-8	50/100 c.		
			Short	3.15	Tall	4.95		
Milk	127/254 c.	Chocolate Milk	155/311 c.					
Short	3.15	Tall	4.65	Short	3.35	Tall	4.75	

Coffee & Tea

We serve Silver Canyon Coffee

3.35 a bottomless pot (per person) 6 c.

Hot Tea • Assorted Herbal Teas • Iced Tea

3.35 ea. 20 c.

Breakfast Starters

Avocado Toast* 11.25 258 - 449 c.

Smashed Avocado lightly seasoned and spread across toasted GF bread with, arugula and cherry tomatoes.

Add one egg, 1.99 Add Honey Smoked Salmon, 4.99

Smokin' Salmon n' Eggs 15.95 770 c.

Honey Smoked Salmon alongside two eggs scrambled with dill. Served with GF toast, cream cheese, red onion and tomato.

The Hen House

The Hen Pen®* 14.25 587-889 c.

Two eggs made your way. A choice of bacon, sausage, chicken sausage or ham along with GF toast and Peasant Potatoes®.

Without Meat 10.95 470 c.

Dawn Breaker 14.95 840 c.

Three eggs scrambled together with mushrooms and crisp bacon. Top it with melted jack and cheddar cheese, tomatoes, bacon and green onions. Served with Peasant Potatoes® and GF toast.

Colorado Dreaming 14.95 720 c.

Three eggs scrambled with ham and red onion, topped with melted white cheddar, avocado and sour cream. Served with a side of tomatillo-avocado sauce, Peasant Potatoes® and GF toast.

Spinach Scramble 14.95 586 c.

Three eggs lightly scrambled with spinach, tomato and combo cheese. Served with Peasant Potatoes® and GF toast.

• Create your own Omelet •

Create your own combination with whole eggs 565 c. or egg whites 400 c. Fill your omelet with your choice of cheese. **12.35** Additional items **add 1.35**. All omelets served with Peasant Potatoes® and GF toast.

Cheese: Cheddar & Jack 165 c., Cream Cheese 110 c., Feta 112 c., Mozzarella 108 c., Swiss 162 c., White Cheddar 160 c.

Meats: Bacon 227 c., Chicken 64 c., Chorizo 96 c., Ham 42 c., Sausage 96 c., Chicken Sausage 90 c., Turkey 38 c.,

Vegetables: Artichoke 40 c., Avocado 68 c., Bell Pepper 10 c., Broccoli 10 c., Green Chilies 10 c., Jalapeño 12 c., Mushrooms 10 c., Onions 17 c., Spinach 10 c., Tomato 8 c.

Sauces: Hollandaise 113 c., Pork Green Chili 41 c., Tomatillo-Avocado 40 c.

Happy Hour

Bloody Mary • 5.45 179 c.

Mimosa • 5.45 165 c.

Smoothies

All smoothies are made with non-fat yogurt, juice and frozen fruit. 5.50 230-333 c.

Pacific Rim - banana, pineapple and O.J. 333 c.

Berrymost - blueberry, raspberry and strawberry 275 c.

Strawberry Daise - strawberry and apple juice 230 c.

Create your own smoothie with any 3 fruits.

Banana, Blueberry, Pineapple, Raspberry and Strawberry.

Benedicts

All Benedicts are served with potatoes .

Eggs Benedict* 16.45 870 c.

The Le Peep way! Poached eggs stacked on a ham steak on top of GF toast smothered in creamy Hollandaise.

Salmon Benedict* 17.95 1140 c.

Chilled Honey Smoked Salmon placed on top of cream cheese and GF toast, poached eggs, Hollandaise, a sprinkle of dill and tomatoes. Served on the cooler side.

Benny Goodman* 16.25 916 c.

Parmesan crusted GF toast topped with two poached eggs, arugula, tomato, mozzarella and our homemade Hollandaise.

Jack Benny* 17.25 983 c.

Parmesan crusted GF toast topped with shaved ham, arugula, tomato, mozzarella, two poached eggs and homemade Hollandaise.

Le Omletes

All omelets are served with Peasant Potatoes® and GF toast.

Veggie Omelet 14.95 600 c.

An egg white omelet filled with diced tomatoes, green peppers, onions, broccoli and combo cheese.

Greek Goddess 14.95 520 c.

An egg white omelet with fresh spinach, tomatoes, artichokes, Kalamata olives and feta cheese. Eat like a goddess.

Colorado 15.85 498 c.

An egg white omelet filled with lean turkey, avocado, diced tomatoes and bacon. Finished with melted mozzarella cheese.

White Lightning™ 15.85 613 c.

An egg white omelet with lean diced chicken, onions, green chilies and blended cheese topped with avocado, diced tomatoes and pork green chili.

Spinnaker® 15.85 576 c.

An egg white omelet filled with fresh spinach, mushrooms, crisp bacon and blended cheese. Topped with combo cheese, tomato wheel and green onion.

Omni Omelet® 16.95 1192 c.

Ham, sausage and bacon with a blend of veggies, mushrooms, combo cheese, sour cream and green onions.

Bacon Avocado 16.95 983 c.

Fresh avocado, crisp bacon and combo cheese covered with tomatillo-avocado sauce, a sprinkle of diced tomatoes and sour cream.

Southwestern 16.95 619 c.

Chorizo, green chilies and combo cheese with a touch of onion, covered with homemade pork green chili and finished with sour cream and green onions.

South of the Border

Naked Burrito

14.55 1060-1262 c.

We start with an omelet rolled like a burrito and filled with a choice of chicken, chorizo, bacon or sausage, onions, green chilies, potatoes and jack and cheddar cheese. Topped with our homemade pork green chili, lettuce, tomato, sour cream and a side of refried beans.

Tamale Festival*

14.50 649-673 c.

Chicken and green chili tamales, smothered with pork green chili, melted cheese and served with two eggs and refried beans or Peasant Potatoes®.

Le Skillet

Served with GF Toast.

Drifter™*

15.25 760 c.

Peasant Potatoes® with fresh veggies, mushrooms, onions all topped with melted cheese and two basted eggs.

Gypsy®*

15.45 820 c.

Peasant Potatoes®, diced ham, onions and mushrooms topped with combo cheese and two basted eggs.

Wanderer*

15.45 1022 c.

Peasant Potatoes®, crisp bacon, onions, tomatoes and white cheddar topped with two basted eggs.

Desperado™*

15.45 895 c.

Peasant Potatoes®, chorizo sausage, green chilies, jalapeños and onions covered in homemade pork green chili. Capped with combo cheese and two basted eggs.

The Griddle Goods

Add fruit to cakes for .99 or nuts 1.99.

★Butter upon request

Homemade GF Pancakes

11.75 913-1237 c.

Two cakes made with GF homemade batter.

French Toast

11.95 946-964 c.

Our GF bread dipped in custard batter and grilled golden with powdered sugar.

Stuffed French Toast

14.95 1223 c.

Custard dipped GF bread grilled and stuffed with a vanilla ricotta and cream cheese filling. Topped with strawberries and powdered sugar.

Le Petit Toast

10.95 675 c.

Two pieces of GF French toast topped with a sprinkle of powdered sugar and served with two strips of bacon.

Belgian Waffle

10.95 385-1007 c.

A crisp GF waffle made for you, topped with a sprinkle of powdered sugar.

Lumberjack Breakfast®*

16.25 1257-1682 c.

Two eggs served with a choice of two pieces of bacon, sausage or chicken sausage alongside Peasant Potatoes® and a short stack of GF cakes.

Eighteen Wheeler®*

16.25 894-1085 c.

Two slices of GF French toast, two eggs and a choice of two pieces of bacon, sausage or chicken sausage and Peasant Potatoes®.

Belgian Waffle Combo*

16.25 903-1480 c.

A GF Belgian waffle served with two eggs and a choice of bacon, sausage or chicken sausage with Peasant Potatoes®.

On The Side

One Egg/ Two Eggs*	2.75/3.29	118 - 197 c.	Side Meat	5.25	124-571 c.
Potatoes and Cheese	5.15	522 c.	(Bacon, Chicken Sausage, Ham & Sausage,)		
Hash Browns or Potatoes	4.50	235 - 285 c.	Cup of Soup/Green Chili	4.25	63-152 c.
Gluten Free Toast	3.49	120 c.	Refried Beans	2.99	90 c.
Cup of Fruit/Bowl	3.25/4.49	70 - 82 c.	Side Salad	5.99	160 c.

Sandwiches & Salads

Grilled Chicken & Avocado

15.95 1187-1789 c.

Avocado, bacon, tomato, lettuce and white cheddar with grilled chicken on GF bread and mayonnaise.

Classic BLT

14.25 1187-1808 c.

Bacon, lettuce and tomato piled high on GF bread with mayonnaise.

California Turkey

15.25 1096-1510 c.

Turkey, bacon and melted mozzarella cheese all nestled in a grilled GF bread with mayonnaise, avocado, lettuce and tomato.

Greek Lemon Chicken Salad

13.25 840 c.

Mixed greens tossed with Greek dressing, Kalamata olives, red onions, artichoke hearts and feta cheese. Topped with a lemon seasoned grilled chicken.

Split of the Day

12.95 580 - 680 c.

A half sandwich on GF bread along with a side salad.

Le Cobb Salad

13.25 1170 c.

Mixed greens topped with diced bacon, grilled chicken strips, feta cheese, tomatoes, avocado and a hard boiled egg.

Le Peep Signature Crusty Melts

Built on GF bread encrusted with aged Parmesan, garlic and herbs. Grilled to a golden brown.
All melts are served with salad.

Crusty Turkey

15.25 1401-2022 c.

Turkey, fresh avocado, bacon, tomato and chipotle mayonnaise.

Crusty Tuna

15.25 950-1571 c.

Albacore tuna with celery, onions and mayonnaise with a splash of lime.

Crusty Reuben

15.25 1286-1908 c.

Shaved corned beef stacked high with sauerkraut, melted Swiss and 1000 Island dressing.

*Eggs and hamburgers are made your way. The FDA advises consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 2000 calories a day is used for general nutrition advice, but calories needs vary.