Breakfast Beginnings

- Berry Nutty Oatmeal: Steel cut oats topped with brown sugar, bananas, walnuts, and almonds. We drizzle agave syrup on top for a little sweetness. Served with a bagel and cream cheese.

- Breakfast Banana Split: Bananas, strawberries, blueberries, granola and vanilla Greek yogurt.

- Gooe Buns: An English muffin broiled with brown sugar, cinnamon and almonds. Served with cream cheese and Mom’s Easy Apple Pie.

- Churro French Toast: We start with Texas toast, dip it into our French toast batter, cook it up and roll it into cinnamon sugar. We finish it with a drizzle of cream cheese glaze.

- Aspen Fruit Blintz: Two crepes filled with creamy vanilla ricotta, blueberries and a choice of fresh fruit, blueberry compote or cinnamon apples with a touch of sour cream.

- Salmon & Bagel: A toasted bagel served with Honey Smoked Salmon, cream cheese, red onion, tomato and cucumbers.

*Good starts your day the right way! Smashed avocado lightly seasoned and spread across a toasted, wheat bread. Topped with a sliced hard boiled egg and a sprinkle of chives and pepper flakes.

- Chicken Fried Steak: Two eggs made your way. A choice of bacon, sausage, turkey sausage, ham or corned beef hash along with an English muffin and Peanut Toast®.

- Spinach & Pesto Breakfast Sandwich: Sourdough toast stuffed with spinach soufflé with a touch of red pepper flakes, basil basil pesto, marinated avocado, scrambled eggs and melted jack and cheddar cheese. A delicious way to get your greens. Served with a choice of fruit or potatoes.

- Chicken Fried Steak: Chicken fried steak smothered in our hawg-wild sausage gravy with a sprinkle of paprika. Served with two eggs, Peanut Toast® and an English muffin.

- Homestead Breakfast: Two freshly baked biscuits covered with our homemade sausage gravy with a sprinkle of paprika. Served with two eggs and Peanut Toast®.

- Rock Lobster Scramble: Scrambled eggs pampered with our rich lobster seafood blend. Brie cheese and a touch of dij supported with diced tomatoes. Served with a side of hollandaise sauce, Peanut Toast® and a choice of English muffin.

- Dawn Breaker: Eggs scrambled together with mushrooms and crisp bacon. Top it with melted jack and cheddar cheese, tomatoes, bacon and green onions. Served with Peanut Toast® and a choice of English muffin.

- Healthy Habits & Famous Omelets

- Mini Greek Goddess: All omelets are served with Peanut Toast® and an English muffin.

- Egg Benedict: The Le Peep way! Poached eggs stacked on a ham steak on top of an English muffin smothered in creamy hollandaise.

- Salmon Benedict: Poached smoked salmon placed on top of cream cheese and a toasted English muffin, poached eggs, hollandaise, a sprinkle of tomatoes and a lemon wedge.

- Country Benedict: Hash browns with grilled onions topped with scrambled eggs and country ham. Cover it with creamy hollandaise and a sprinkle of green onions. Served with a side of fruit and an English muffin.

- Harvest Benedict: An English muffin topped with cream cheese, sautéed spinach, green peppers, mushrooms and onions. Finish it with poached eggs, hollandaise and a sprinkle of green onions.

- Baja Benedict: Start California dreaming with a parmesan toasted English muffin topped with turkey, crisp bacon, slices of avocado and two poached eggs. Cover it with creamy hollandaise and a sprinkle of paprika.

- New! Avocado Toast: Start your day the right way! Smashed avocado lightly seasoned and spread across a toasted, wheat bread. Topped with a sliced hard boiled egg and a sprinkle of chives and pepper flakes.

- Pancake of the Month

- Every month Le Peep will feature a special pancake.

- The Griddle Goods & Combos: Melt upon request!

- Plain Cakes: Two cakes made with Le Peep’s homemade batter. Add Granola, Chocolate Chips, Nuts or Fruit to Cakes for an additional charge.

- Blueberry Granola: Two cakes filled with pump blueberries and crunchy granola.

- Le Petit Toast: Two pieces of French toast topped with a sprinkle of powdered sugar and served with two strips of bacon.

- Stuffed French Toast: Custard dipped French toast stuffed with a vanilla ricotta and cream cheese filling with a touch of orange and lemon zest. Topped with strawberries and powdered sugar.

- Belgian Waffle: A crisp waffle made for you, topped with a sprinkle of powdered sugar.

- *Lumberjack Breakfast*: Two eggs served with a choice of two pieces of bacon, sausage or turkey sausage and a short stack of plain cakes. Add Granola, Chocolate Chips, Nuts or Fruit to Cakes for an additional charge.

- *Pancake Sandwich*: One egg, two mini pancakes and two strips of bacon. It’s not a sandwich but it stacks up like one!

- *Eggs Benedict*: Two eggs served with a choice of two pieces of bacon, sausage or turkey sausage alongside Peanut Toast® and a short stack of plain cakes. Add Granola, Chocolate Chips, Nuts or Fruit to Cakes for an additional charge.

- *Belgian Waffle Combo*: A Belgian waffle served with two eggs and a choice of bacon, sausage or turkey sausage with Peanut Toast®.

- Mini Greek Goddess: All omelets are served with Peanut Toast® and an English muffin.

- Mini Veggie Omelet: Filled with diced tomatoes, green peppers, onions, brocolli and combo cheese.

- Colorado: An egg white omelet filled with lean smoked turkey, avocado, diced tomatoes and bacon. Topped with melted mozzarella.

- White Lightning**: An egg white omelet filled with lean diced chicken, onions, green chilies and blended cheese. Topped with fresh diced avocados, diced tomatoes and a side of salsa.

- Spinaker**: An egg white omelet filled with fresh spinach, mushrooms, crisp bacon and blended cheese. Topped with combo cheese, tomato, green onion and a fried jalapeno.

- Omni Omelet™: Ham, sausage and bacon. Add bell pepper, onions, mushrooms and combo cheese. Top with sour cream, diced tomatoes and green onions.

- Sir Benedict Omelet™: Chicken, mushrooms, brocolli and cream cheese in an omelet. Sealed with hollandaise and topped with tomato and cream cheese.

- Mini Denver: A mini version of a classic. Ham, bell pepper, onions and combo cheese.

- Create your own Omelet: Create your own combination with whole eggs 655 cal or egg whites 490 cal. Fill your omelet with your choice of cheese... a charge for each additional item.

- All omelets served with Peanut Toast® and an English muffin.

- Salad: Green Chiles, Tomatoes, Sour Cream, Green Onions, Avocado

- Sauces: Salsa, Hot Sauce, Ranch, Oregano

- Panhandled Skillets™

- *Drifter* 745 c.

- Peasant Toast®, mushrooms, onions, broccoli and bell peppers topped with melted cheese and two basted eggs. Served with an English muffin.

- *Gypsy* 839 c.

- Peasant Toast®, diced ham, onions and mushrooms topped with combo cheese and two basted eggs. Served with an English muffin.

- *Wanderer* 1022 c.

- A skillet filled with Avocado, egg whites, green chilies and sweet peppers diced and grilled up with lean turkey all topped with avocado and two eggs prepared your way. Served with a choice of toast or English muffin.

- *Harvest Hash* 1091 c.

- Broccoli, onion, green peppers and sweet peppers diced and grilled up with leen turkey all topped with avocado and two eggs prepared your way. Served with a choice of toast or English muffin.

- South of the Border

- "Desperado": A skillet filled with Peasant Toast®, charro sausage, green chilies and onions. All covered in a choice of homemade salsa of pork green chilli topped with combo cheese and basted eggs. Served with an English muffin.

- Breakfast Burrito / Naked Burrito: 730-1254 c.

- A four tortillas, filled with a choice of chicken, chorizo, bacon, ham or sausage along with eggs, onions, green chilies, refried beans and potatoes. Topped with our homemade pork green chilli, cheese, tomatoes, sour cream and green onions.

- Have it Eggcited with no tortilla.

- Breakfast Enchiladas: Two corn tortillas filled with scrambled eggs, onions, green chilies and chicken. Rolled up and topped with a green enchilada sauce, melted jack and cheddar, sour cream, tomatoes and a touch of fresh cilantro. Served with a side of refried beans.
Le Café

Espresso 10 c.
Cappuccino 15 c.
Latte 155 c.
Flavor your Latte: Vanilla, Hazelnut, Caramel 32 c.
Mocha 180 c.
Chai Tea 175 c.
Caramel Macchiato 185 c.
(Try coffee drinks iced or blended.)
Hot Chocolate 51 c.

Coffee & Tea

House Blend Decaf Flavored a bottomless pot (per person) 1 c.
Hot Tea Assorted Herbal Teas 20 c.

Get Juiced

Orange Juice
Short Glass 104 c.
Tall Glass 208 c.
¼ Liter 210 c.
₅ Liter 439 c.

ASSORTED JUICES & MILK

Apple 135 c.
Cranberry 135-244 c.
Tomato 47/53 c.
Short Tall
Milk 127-204 c.
Chocolate Milk 155-311 c.

Bubbly Beverages

Choose from a selection of our sodas.
Bubbly Beverages: Free Refills 0.195 c.
Iced Tea 20 c.
Brewed fresh daily!
Flavored Iced Tea 40 c.
raspberry, peach & mango.
Lemonade 50 c.
Arnold Palmer 45 c.
Strawberry Lemonade 50 c.

On The Side

•One Egg/Two Eggs 116-245 c.
Potatoes and Cheese 522 c.
Hash Browns or Potatoes 235-340 c.
English Muffin Toast 120 c.
Bowl of Fruit 52 c.
Cup of Oatmeal 52 c.
Two Dollar Size Cakes 145 c.
Side Meat 124-571 c.
Biscuits 'n' Gravy 55 c.
French Fries 867 c.

Le Peep Signature Burger

Served with a choice of soup, salad, fries or sweet potato fries.
Le Peep’s Hand-Crafted Angus Burger seared and cooked to perfection.
Served on a brioche bun with lettuce, tomato and onion garnish.
837-1383 c.

Add your toppings for an additional charge
Cheese Bacon Avocado Green Chile Grilled Onions Mushrooms

Crafted Sandwiches

All sandwiches are served with a choice of soup, salad, fries or sweet potato fries.

Triple Decker
Turkey, bacon, ham, avocado and mozzarella cheese stacked on toasted wheat bread with lettuce, tomato and mayonnaise.
123-1594 c.

California Turkey
Turkey, bacon and melted mozzarella cheese all nestled in a grilled flatbread with mayonnaise, avocado, lettuce and tomato.
1111-1510 c.

The Crazy Cajun Wrap
Start with a chicken breast and grill it good with snappy Cajun spices. Wrap it up in a tortilla and finish it with melted mozzarella and two strips of bacon, lettuce, tomato and avocado with our house crafted ranch.
1030-1385 c.

Turkey, Apple, Brie Melt
Soufflé bread filled with turkey, apples and Brie cheese all stacked together and grilled until it is melted throughout.
783-1435 c.

Pesto Chicken Melt
A chicken breast sautéed with spinach, artichokes and mozzarella cheese. All placed between two pieces of toasted sourdough bread with a pesto spread and mayonnaise. We grill it until it’s warm and melted throughout.
1147-1802 c.

Salad Creations

Le Cobb Salad
Romaine lettuce topped with diced bacon, chicken, feta cheese, diced tomatoes, avocado, boiled egg and homemade croutons. Served with a Parmesan garlic toasted breadstick.
1291 c.

Greek Lemon Chicken Salad
Mixed greens tossed with a homemade Greek dressing, Kalamata olives, red onions, artichoke hearts and feta cheese. Topped with a lemon seasoned grilled chicken breast and wedges of toasted flatbread and hummus.
969 c.

Super Food Salad
Spinach and romaine lettuce tossed with red onion, cucumber, avocado, apples and walnuts. Topped with Honey Smoked Salmon and served with a toasted Parmesan garlic breadstick. Choice of dressing on the side.
1383 c.

Savory Crepes

Boulder Crepes
Savory Crepes. Spinach, mushrooms, artichokes, diced tomatoes, chicken and Brie sautéed together and placed into our delicate crepes. Served with a side of hollandaise, Peasant Potatoes® and a Parmesan garlic toasted breadstick.
1033 c.

Monte Cristo Crepes
Two crepes filled with ham, turkey, melted Swiss cheese and bacon. Roll ‘em up and top with melted Swiss cheese, a sprinkle of powdered sugar, sliced strawberries and raspberry sauce on the side for dipping. Served with Peasant Potatoes® and a Parmesan garlic toasted breadstick.
1200 c.

Pikes Peak Crepes
Lean turkey, spinach, mushroom and red pepper flake rolled into our delicate crepes and topped with melted Swiss cheese. Served with a side of hollandaise, Peasant Potatoes® and a Parmesan garlic toasted breadstick.
1140 c.

Le Peep Brunch Lunch

Let’s be friends!

Le Peep

Le Peep is an independently owned and operated company (family) – this way we can put a little love in every Le Breakfast, Le Brunch or Le Lunch we create.

What is Le Peep? Often imitated but never quite duplicated, Le Peep is hardly new to the breakfast and lunch scene. We were the first breakfast and lunch concept created over 35 years ago. The name Le Peep is a sweet way to say we want to serve all our friends (Peeps) and treat them to a delicious home cooked meal. Le Peep is an independently owned and operated company (family) – this way we can put a little love in every Le Breakfast, Le Brunch or Le Lunch we create.

www.lepeep.com