

RESTAURANT IN ROOM, DELIVERED FOR YOUR CONVENIENCE. DIAL O ON YOUR GUEST ROOM PHONE TO PLACE YOUR ORDER.

Dinner served from 5:00 p.m. to 10:00 p.m. daily

STARTERS

BREAD SERVICE 10

whipped roasted bone marrow, maple, chimichurri, pickles, cultured butter, sea salt

LAMB SKEWERS 18

black garlic labneh, citrus, mint, cucumber, radish, naan

POPCORN CHICKEN 14

red bird farms, colorado hot agave, crudités

FARMER BOARD Ø 14

confit hazel dell farm mushrooms, heirloom tomato, shallot, garlic, pickled cauliflower, roasted eggplant purée, aged balsamic, roasted naan

DAIRY BOARD 18

soft ripened mouco, midnight blue semi-soft, alpine-style cheese, traditional accompaniments

SOUPS & SALADS

ROCKY MOUNTAIN BISON CHILI 14

three beans, pueblo cheese, onions, cheddar cornbread, local hive honey, cultured butter

WEDGE SALAD 14

habanero bacon, fried onions, heirloom tomatoes, blue-veined cheese, buttermilk blue dressing

CAESAR 16

escarole, little gem, radicchio, fennel, pecorino, miso caesar, crouton crumble

GRAIN BOWL Ø 18

farro, barley, pumpkin seed, yams, corn, mushroom, spring-born greens, red wine vinaigrette add chicken 6, salmon* 9, steak* 10, roasted mushrooms 6

HANDLES

choice of crinkle-cut fries, small salad or old school fruit cocktail

FRANKFURTER 14

onion, giardiniera vegetables, split top bun

THE 70/30 PRIME PATTY MELT 18

charred beef patty, hazel dell mushrooms, caramelized onion, alpine cheese, toasted rye

TURKEY & BACON GRINDER 18

smoked turkey, habanero bacon, pepperoncini salad, heirloom tomato, dijon mayo, crusty bread

GRILLED HAM &

ALPINE-STYLE CHEESE 16

city ham, pear mustard, irish cheddar, toasted sourdough

FISH & CHIPS 20

malt vinegar seasoned fries, dill tartar

MAINS

BAKED ZITI 7 20

roasted hazel dell mushrooms, broccolini, calabrian chile, ricotta, red sauce

CHICKEN SCHNITZEL 24

fennel salad, sauce gribiche

DRY-AGED BONE-IN STRIP STEAK* 38

roasted hazel dell mushrooms, glazed carrot, tamarind demi-glace

POTATO-CRUSTED SALMON ® 28

bakkafrost salmon, pink peppercorn clam velouté, pickled mustard seed, wilted greens

■ GLUTEN-FRIENDLY

▼ VEGETARIAN

▼ VEGAN

▼ DAIRY-FREE

■ DAIRY-



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SIDES

PROPER FRIES 6 sea salt, pub mayo, malt vinegar

SMASHED YUKON GOLD POTATOES & GRAVY 6

GREEN CHILI MAC N CHEESE 8

BROCCOLINI 6 calabrian chile & lemon

ROASTED HAZEL DELL FARM MUSHROOMS & BUTTER 8

HOUSE SALAD 8

GLAZED CARROTS 6 maple, butter

DESSERTS

PORTER BROOKIE 10 à la mode

S'MORES POP TART 10 s'mores chocolate cream, graham cracker powder, marshmallow, biscoff icing

WARM APPLE CRISP 12 cinnamon crumb, brown butter cream, citrus caramel

ICE CREAM SCOOP 10 flavors change on a whim

JUNIOR CHEFS children 12 & younger available during lunch/dinner hours only all main entrées include your choice of side, a dessert and a beverage

SMASHED CHEESEBURGER 10 local beef, american cheese, lettuce, tomato, pickle, brioche bun

ALL-NATURAL CHICKEN TENDERS 10 three breaded chicken tenders, fries or fruit

PEANUT BUTTER & JELLY SANDWICH 7 bread, peanut butter, berry compote

MAC & CHEESE © 10 spiral noodles, cheese sauce or plain butter

CHESE PIZZA (§) 12 marinara, cheese

SIDES

MASHED POTATOES FRIES
MIXED FRUIT CARROTS
VEGETABLES CHIPS

SWEETS

COOKIES & MILK

ICE CREAM assorted flavors

SIPS

MILK

regular or chocolate

FRUIT JUICE apple, cranberry, orange or grapefruit

FOUNTAIN DRINK OR LEMONADE

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 VEGAN

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