



THE
Sebastian

VAIL

— A Timbers Resort —

In-Room Dining Menu

Ext. 1234

970.477.8107

BREAKFAST MENU

served daily from 7 – 11 AM | ext. 1234

EGGS

Farm-Fresh Omelet ^{gf, nf} 16

choice of three toppings: chorizo, ham, applewood-smoked bacon, spinach, mushroom, onion, tomato, gruyere, mozzarella, cheddar, served with herb-roasted skillet potatoes, heirloom cherry tomatoes, choice of toast
extra toppings +1 each

Farm-Fresh Eggs “Any Style” ^{gf, nf, df} 15

two eggs “any style”, choice of applewood-smoked bacon, sausage or canadian bacon with herb-roasted skillet potatoes, heirloom cherry tomatoes, choice of toast

ENTRÉES

Smoked Salmon Plate ^{nf} 21

choice of plain, everything or sesame bagel with cream cheese, radish, capers, pickled red onion

Power Breakfast ^{gf, nf, df} 18

three farm-fresh scrambled egg whites, spinach, grilled chicken breast, avocado, heirloom cherry tomatoes

Huevos Sebastiano* ^{gf, nf} 15

cuban-style black beans, crispy tortilla, fire-roasted tomato, ranchero sauce, charred avocado, cotija cheese, farm-fresh eggs “any style”

Classic Benedict* ^{nf} 17

canadian bacon, toasted english muffin, hollandaise with herb-roasted skillet potatoes

FROM THE GRIDDLE

French Toast ^{nf} 16

cornflake-crustured with white chocolate whipped cream, berry compote, rich maple syrup

Pancakes ^{nf} 15

buttermilk or gluten-free with rich maple syrup, white chocolate whipped cream
add blueberries +3
add chocolate chips +3

Pearl Sugar Waffles 14

berry compote, ohio maple syrup
add nutella, sautéed bananas, mixed berries, or walnuts +3

CONTINENTAL

Morning Medley 18

seasonal fruit plate, pastry basket with butter and preserves, fresh juice, a pot of coffee or tea

CEREALS

Homemade Granola + Yogurt ^{gf} 12

Steel-Cut Irish Oatmeal ^{gf, nf, df} 10

Selection of Cold Cereals 6

add mixed berries, dates, walnuts, or sautéed bananas +3

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BREAKFAST MENU

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FRUITS + SMOOTHIES

Seasonal Fruit Platter ^{gf} 13

Go Green Smoothie ^{gf, nf, df} 12

spinach, apple, kale, ginger, banana, super seeds, protein powder, honey

Fruit Smoothie ^{gf} 9

choice of strawberry–banana or mixed berry
add soy protein +2

FROM THE PASTRY SHOP

Freshly Baked Pastry Basket 12

pain au chocolat, daily scone, croissant
individual 5

Bagel 6

choice of plain, everything, or sesame
with cream cheese

Toasted Breads 4

choice of sourdough, rye, whole wheat, white,
english muffin, or gluten-free

SIDES

Breakfast Sausage ^{nf, df} 6

Chicken–Apple Sausage ^{nf, df} 6

Applewood–Smoked Bacon ^{gf, nf, df} 6

Canadian Bacon ^{gf, nf, df} 6

MORNING BEVERAGES

**Two–Cup Pot of Lavazza French Press
Coffee** 12

**Two–Cup Pot of Lavazza Regular
or Decaffeinated Coffee** 12

Lavazza Espresso 7

regular or decaffeinated, cappuccino, latte,
espresso, macchiato, or americano
add double shot +2

Rishi Tea 6

english breakfast, earl grey, jade cloud, yuzu
peach green, chamomile medley, peppermint
sage, turmeric ginger, or blueberry hibiscus

Hot Chocolate 6

whipped cream, marshmallows

Signature Hot Chocolate 18

handmade gold–dusted spheres of valrhona
milk chocolate ^{nf}

Glass of Juice 7

orange, grapefruit, cranberry, or apple

Glass of Milk 6

whole, low–fat, non–fat, soy, rice, coconut, or
chocolate

Source Mineral Water 8

still or sparkling

Mimosa or Bloody Mary 12

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ALL-DAY MENU

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SMALL PLATES

Cheese + Charcuterie Board

chef's choice of rotating local + artisan salamis
+ cheese served with various accoutrements

three board (two meats, one cheese) 18

five board (three meats, two cheese) 26

full board (five meats, five cheese) 44

Crispy Chicken Wings^{nf} 16

choice of spicy buffalo, sweet thai chili, or
pineapple soy served with celery, carrot sticks,
blue cheese dressing

Tortilla Chips + Dips Trio^{gf, nf, df} 13

fire-roasted chipotle sauce, avocado dip,
pineapple salsa

Parmesan Truffle Fries^{gf} 12

parsley, white truffle salt

Tacos "Al Pastor"^{gf, nf} 12

slow-roasted marinated pork, grilled pineapple
salsa, cotija, cilantro, lime

Hummus + Veggies^{nf} 13

crudite, chickpea hummus, pita

SOUP + SALAD

Wild Turkey Chili^{nf, gf} 13

hatch green chilies, anasazi beans, cilantro puree,
lime

Baby Kale Caesar 12

baby + chopped kale, oven-baked focaccia
croutons, parmesan, house caesar

Simply Green^{gf} 11

mixed field greens, watermelon radish, cherry
tomatoes, house vinaigrette

Pear + Cherry^{gf} 13

spinach, avocado, almond, goat cheese + honey
wine vinegar

add protein to any salad:

grilled salmon +12*

shrimp +13

grilled chicken +9

12" STONE OVEN PIZZAS

Margherita^{nf} 14

fresh mozzarella, sun-dried tomatoes, italian
basil

Pear + Prosciutto^{nf} 16

parmesan cream, arugula, blue cheese
crumbles, balsamic

Pepperoni Pizza^{nf} 15

fresh mozzarella, parmesan, red sauce

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SANDWICHES

A.B.C.L.T.^{nf} 18

avocado, bacon, chicken, lettuce, tomato, aioli, ciabatta bun, fries

The Sebastian Impossible Burger^{nf} 22

impossible patty, sharp cheddar, lettuce, organic tomato, red onion, bread + butter pickle, aioli, fries

add farm-fresh fried egg +2*

The Sebastian Burger*^{nf} 22

brisket + chuck blend, sharp cheddar, lettuce, organic tomato, red onion, bread + butter pickle, aioli, fries

add farm-fresh fried egg +2*

add thick-cut bacon +2

DESSERTS

Flourless Chocolate Decadence Cake^{gf} 13

five layer chocolate cake, caramelized mousse, brown butter financier, raspberry

Dulce Churros 12

cinnamon sugar-dusted

Triple Dip 12

choose three: vanilla, chocolate, mint chocolate chip ice cream or raspberry sorbet

Croissant Bread Pudding 12

tamarind, dried plum, buttermilk caramel

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MAINS

Frost Cobb Salad^{gf,nf} 16

applewood-smoked bacon, blue cheese crumbles, hard-cooked egg, avocado, organic tomato, pickled red onion, green goddess dressing

add protein:

grilled salmon +12*

shrimp +13

grilled chicken +9

Black Lentil + Honey-Nut Squash^{gf} 20

caramelized yogurt, dates, chickpea, dukkah

Rigatoni Bolognese^{nf} 21

housemade with rocky mountain beef, organic tomato, parmesan snow, black pepper, lemon

Pan-Roasted Salmon*^{gf,nf} 29

mashed potatoes, asparagus, lemon butter

10 oz. Manhattan Cut*^{gf,nf} 48

mashed potatoes, baby carrots, demi-glace



KIDS' MENU

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SAVORY

Grilled Chicken Breast ^{gf, nf, df} 14

seasonal steamed vegetables

Salmon * ^{gf, nf, df} 15

seasonal steamed vegetables

Cheese Pizza ^{nf} 13

fresh mozzarella, parmesan, red sauce

Mac + Cheese ^{nf} 12

Chicken Fingers ^{nf} 12

served with french fries

Rigatoni Bolognese ^{nf} 14

housemade with rocky mountain beef, organic tomato, parmesan, black pepper, lemon

Little Sebastian Burger * ^{nf} 14

melted cheddar cheese + french fries

SWEETS

Kid's Banana Split 10

vanilla ice cream, fudge sauce, whipped cream, sprinkles

S'mores Brownie 10

double fudge brownie, toasted jumbo marshmallow, graham cracker cookie

BEVERAGE MENU

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NON-ALCOHOLIC

Glass of Juice 7

orange, grapefruit, cranberry, or apple

Glass of Milk 6

whole, low-fat, non-fat, soy, coconut, rice, or chocolate

Soda 6

coke, diet coke, sprite, dr. pepper or ginger ale

Red Bull 6

regular or sugar-free

San Benedetto Mineral Water 8

still or sparkling

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BEER + SELTZER MENU

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DOMESTIC

- Coors Light 6**
lager, golden, co
- Coors Banquet 6**
lager, golden, co
- Bud Light 6**
lager, st. louis, mo
- Budweiser 6**
lager, st. louis, mo
- Blue Moon 6**
belgian white, denver, co

IMPORTS

- Stella Artois 7**
pilsner, belgium
- Corona 7**
lager, mexico

SELTZER

- Upslope Brewing Co.,
Pomegranate + Açai Spiked Snowmelt 5**
- Upslope Brewing Co.,
Tangerine + Hops Spiked Snowmelt 5**
- High Noon, Lime Vodka + Soda 5**
- High Noon, Pineapple Vodka + Soda 5**

LOCAL

- Left Hand Brewing Co., 1265 Pilsner 7**
longmont, co
- Bonfire Brewing, Brush Creek Blonde Ale 7**
eagle, co
- Avery, Go Play IPA 8**
boulder, co
- New Belgium, Fat Tire Amber Ale 7**
fort collins, co
- Telluride Brewing Co., Face Down Brown 8**
telluride, co

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COCKTAIL MENU

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Sebastian Spritz 17

ketel one grapefruit + orange blossom vodka, select bitter liqueur + prosecco

The Easy Climb 17

plymouth gin, raspberry, rosemary, lime + topped with prosecco

Valoma 16

volcan blanco tequila, agave, grapefruit + black salt rim

Colorado Nights 16

bulleit bourbon, aperol, montenegro amaro + lemon

Leonora Gin + Tonic 16

tanqueray 10 gin, orange peel, sage, juniper berries + tonic water

Piña De Caña 15

flor de caña rum, pineapple, orange, lime, maple syrup + angostura bitters

Sandia Rosa 14

union mezcal, watermelon + lime

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WINE MENU

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BY THE GLASS

SPARKLING

- cavicchioli 1928, extra dry, prosecco, veneto, italy 14/54
- rosé, d'or, brut rosé, crémant de bordeaux, bordeaux, france 16/62
- anna de codorníu, brut, cava, catalonia, spain 14/54
- chandon, brut, california 15/56
- moët & chandon, brut, "impérial", champagne, france 25/98

WHITE

- jermann, pinot grigio, venezia giulia, friuli venezia giulia, italy 15/56
- huia, sauvignon blanc, marlborough, new zealand 16/62
- domaine michel vattan, sancerre, cuvee argile, loire, france 17/66
- bodegas fillaboa, albarino, rias biaxas, spain 14/54
- newton, chardonnay, "skyside", sonoma county, california 16/62
- olivier leflaive, bourgogne blanc, "les setilles", burgundy, france 19/85
- nickel & nickel, chardonnay, "truchard vineyard", napa valley, california 24/94

ROSÉ

- fleur de mer, rosé, cotes de provence, provence, france 15/56

RED

- benton lane, pinot noir, willamette valley, oregon 15/56
- baileyana, pinot noir, "firepeak", edna valley, California 16/62
- campo viejo, rioja, "reserva", spain 14/54
- terrazas de los andes, malbec, "reserva", mendoza, argentina 16/62
- bruno giacosa fratelli, nebbiolo, piedmont, italy 17/66
- quilt, cabernet sauvignon, napa valley, california 19/85
- the prisoner, red blend, napa valley, california 25/98

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