In-Room Dining Menu
Ext. 1234
970.477.8107
BREAKFAST MENU

served daily from 7 – 11 AM | ext. 1234

EGGS

Farm-Fresh Omelet $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” $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

FROM THE GRIDDLE

French Toast $16
cornflake-crusted with white chocolate whipped cream, berry compote, rich maple syrup

Pancakes $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

ENTRÉES

Smoked Salmon Plate $21
choice of plain, everything or sesame bagel with cream cheese, radish, capers, pickled red onion

Power Breakfast $18
three farm-fresh scrambled egg whites, spinach, grilled chicken breast, avocado, heirloom cherry tomatoes

Huevos Sebastiano* $15
cuban-style black beans, crispy tortilla, fire-roasted tomato, ranchero sauce, charred avocado, cotija cheese, farm-fresh eggs “any style”

Classic Benedict* $17
canadian bacon, toasted english muffin, hollandaise with herb-roasted skillet potatoes

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 $12
Steel-Cut Irish Oatmeal $10
Selection of Cold Cereals $6
add mixed berries, dates, walnuts, or sautéed bananas $3

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**FRUITS + SMOOTHIES**

Seasonal Fruit Platter $f ..... 13

Go Green Smoothie $f, $n, $d ..... 12
spinach, apple, kale, ginger, banana, super seeds, protein powder, honey

Fruit Smoothie $f ..... 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 $n, $d ..... 6
Chicken–Apple Sausage $n, $d ..... 6
Applewood–Smoked Bacon $g, $n, $d ..... 6
Canadian Bacon $g, $n, $d ..... 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

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

Street-Style Corn Soup nf, gf ..... 12
roasted sweet corn, cotija, chili-lime aioli

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

Watermelon + Heirloom Salad nf, gf ..... 12
tomato, feta, aged balsamic, garden mint, basil
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
two impossible patties, 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

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

Farro Risotto nf ..... 24
seasonal vegetables, mascarpone, parmesan

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

DESSERTS

Flourless Chocolate Decadence Cake gf ..... 13
five layer chocolate cake, caramelia 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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SAVORY

Grilled Chicken Breast $14
seasonal steamed vegetables

Salmon* $15
seasonal steamed vegetables

Cheese Pizza $13
fresh mozzarella, parmesan, red sauce

Mac + Cheese $12

Chicken Fingers $12
served with french fries

Rigatoni Bolognese $14
housemade with rocky mountain beef, organic
tomato, parmesan, black pepper, lemon

Little Sebastian Burger* $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

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, or ginger ale

Red Bull $6
regular or sugar-free

Source 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

Pacifico ..... 7  
pilsner, mexico

SELTZER

Upslope Brewing Co.,  
Pomegranate + Açaí 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

Denver Beer Co., Graham Cracker Porter ..... 7  
denver, 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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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 codorniu, 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, cuvée 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

ROSÉ
- Fleur de mer, rosé, cotes de provence, provence, france ..... 15/56
- ojai, rosé, santa barbara, central coast, california ..... 16/62

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
- heitz, cabernet sauvignon, napa valley, california ..... 32/126
- the prisoner, red blend, napa valley, california ..... 25/98
- penfolds max’s, shiraz cabernet, “max’s” south australia ..... 15/56

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