

BITES FROM THE BAR

BOARDS

Cured Meats, Salumi, Pickles **21 nf gf**
Artisan Cheese, Crusty Bread, Preserves **18**

SMALL PLATES

Whipped Feta, Mint, Marcona almonds, Honey, Pita **19**
Crushed Avocado, Smoked Salsa, Tortilla Chips **18 nf df**
Hummus, Pickled Onions, Crudit , Spiced Pita **19 nf df**
Marinated Olives, Spiced Almonds **12 gf df**

SOUP

Soup Du Jour **14 nf**
Bison and Elk Chili **16 nf gf**

PANINIS [Served with House Chips]

Truffle Grilled Cheese **24 nf**
Prime Rib French Dip, Provolone, Horseradish, Au Jus **** 23 nf**

SHAREABLES*

Crispy Brussel Sprouts, Ginger Soy, Peanuts **17 df**
Smoked Gouda and Dill Mac and Cheese **25 nf**

HANDHELDS*

Ultimate Chicken Sandwich, Bacon, Mayo, Crushed Chips, Salsa Verde, Fries **24 nf df**
7x Wagyu Burger, Grilled Onions, Cheddar Cheese, Classified Sauce, Fries **** Single 23 | Double 27 nf**

FLATBREADS*

Tomato, Mozzarella, Basil **21 nf**
Bison Pepperoni, Sausage, Peppers **23 nf**

**Please allow 15-20 minutes for our culinary team to prepare and serve these selections.*

***These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.*

nf- nut free df- dairy free gf- gluten free

WINES BY GLASS

SPARKLING/CHAMPAGNE

Cavicchioli 1928
Prosecco, Veneto, IT **14**
Lucien Albrecht
Brut Rose, Alsace, FR **16**
Piper Heidsieck
Champagne, FR **28**

WHITE

Jermann
Pinot Grigio, Friuli, IT **16**
Bodegas Fillaboia
Albarino, Rias Baixas, ES **15**
Saintsbury
Chardonnay, Carneros, CA **18**
Michel Vattan
Sancerre, Loire valley, FR **19**
Auvice
Macon-Village, Burgundy, FR **22**

RED

Dreyfus & AshbyRow 503
Pinot Noir, Willamette Valley, OR **19**
Catena Zapata
Malbec, Mendoza, AR **17**
Condado de Haza
Tempranillo, Ribera del Duero, ES **18**
Oberon
Cabernet Sauvignon, Napa Valley, CA **20**
Hourglass Wines
'HG III', Napa Valley, CA **25**

ROS 

Les Sarrins
Cotes de Provence, FR **15**

DRAFT BEER

Odd 13, Codename Superfan, Hazy IPA **9**
Melvin, Plisgnar, Pilsner **9**
Avery Brewing Company, Stampede, Lager **9**
Vail Brewing Company, Pete's Stash, Pale Ale **9**
Telluride Brewery, Face Down Brown, Brown Ale **9**
Morland Brewery, Old Speckled Hen, English Ale **9**

LOCAL BOTTLES

Avery Brewing Company, Maharaja Imperial IPA, Boulder, CO **10**
Left Hand Brewing Company, St. Vrain Tripel, Longmont, CO **9**
New Belgium, Fat Tire, Fort Collins, CO **8**
Vail Brewing Company, Hot Mess Blonde, Vail, CO **11**
Great Divide, Yeti Imperial Stout, Denver, CO **10**
Stem Ciders, Pear Cider, Denver, CO **9**

HARD SELTZER

High Noon, assorted flavors **8**

DOMESTICS

Coors Banquet, Golden, CO **8**
Coors Light, Golden, CO **8**
Blue Moon, Denver, CO **8**

IMPORTS

Stella Artois, Belgium **8**
Pacifico, Mexico **8**
Rodenbach, Belgium **13**
Heineken N/A, Netherlands **8**



REFRESHING DELIGHTS

THE SICILIAN STASH 18

*Breckenridge Vodka
House Limoncello
Blood Orange
Winter-Spice Fig Bitters*

DON ALEJANDRO 21

*Dewars 12yr Scotch
Averna Amaro
Disaronno Amaretto
Rosemary & Citrus
Fee Brothers Foam & Angostura Bitters*

CARRINGTON CLUB 19

*Lunazul Blanco Tequila
Pasubio Mountain Amaro
Salt Preserved Blackberry
Lemon
Egg White*

MOUNTAIN SAGE GIMLET 19

*Breckenridge Gin
Cocchi Americano
Breckenridge Orange Bitter Liqueur
White Sage & Lime Cordial*

WHISKEY BEFORE BREAKFAST 20

*Tullamore Dew Irish Whiskey
Amaro Abano
Apple Cider
Lemon
Genmaicha*

SHIFFRIN 75 20

*Hennesy VS Cognac
Lingonberry Gastrique & Lemon
Sparkling Wine*

SOPHISTICATED SIPS

SMOKED CHERRY OLD FASHIONED 21

*Four Roses Bourbon
Sour Cherry Reduction
Vanilla & Cherry Bark Bitters
Cherry Wood Smoke*

BAVARIAN OLD FASHIONED 21

*Rittenhouse Rye Whiskey
Killepitsch Alpine Liqueur
Underberg Bitters
Spiced Honey*

LA BAMBA OLD FASHIONED 21

*House Reposado Tequila
Madre Espadin Mezcal
Bay Leaf-Piloncillo Syrup
Mole Bitters*

WINTER WARMERS

HOT APPLE GINGER TODDY 19

*House Spiced Rum
Ron Zacapa 23 Rum
Mulled Apple Cider
Lemon
Ginger-Sorghum Cordial*

VALLEY HOT CHOCOLATE 20

*La Luna Mezcal
Green Chartreuse
Mexican Hot Chocolate
Chipotle-Spice Marshmallows*

GLUHWEIF 14

*Winter Spices
Red wine
Brandy
Citrus*

MOCKTAILS

LINGONBERRY FIZZ 15

*House Lingonberry Gastrique
Lemon & Rosemary
Tonic*

SEIBERT SOUR 15

*Seedlip Garden
White Sage & Lime Cordial*

LIVIN' LA PIÑA LOCA 15

*Pineapple-Cinnamon Shrub
Fee Brothers Lime Bitters
Seltzer*

