



# IN-ROOM DINING

Use the phone in your room to call and place an order.

## STARTERS

Baba Ghanoush | \$19  
pomegranate seeds, spiced naan bread (1,2,6,9)

Crushed Avocado | \$18  
pico de gallo, tortilla chips

Beef Short Rib Quesadilla | \$27  
grilled onions, green chilies, sour cream, pico de gallo (1,6)

## SOUPS

Chicken Noodle | \$18 (6)

Tomato Soup | \$16  
parmesan reggiano, garlic croutons (1,6)

## SALADS

**Add Grilled Chicken \$10, Shrimp \$12**

Caesar Salad | \$21  
butter croutons, parmesan crisp, cherry tomatoes (1,2,3,6)

Sebastian Back Bowl | \$22  
carrots, cucumbers, carrots, garbanzo beans, edamame,  
radish, tomatoes, quinoa, sherry vinaigrette

Tarragon Cucumber Salad | \$18  
pickled onion, pomegranate seeds, goat cheese (1)

## KIDS

Ants on a Log | \$12  
celery sticks, peanut butter, raisins, apples (7)

Kids Crudites | \$12  
carrots, celery sticks, cucumber, ranch (1)

Grilled Cheese Sandwich | \$17  
served with tomato soup or french fries (1,2,6)

Kids Cheeseburger | \$20  
american cheese, lettuce, tomato, pickle, french fries  
(1,2,6)

Chicken Tenders & French Fries | \$18 (1,2,6)

Kids Pasta | \$18  
noodles with butter, marinara, or cheese sauce, served  
with garlic toast (1,6)

Hot Dog | \$16  
served with french fries (6)

## HANDHELDS

**Served with a choice of Fries, Fruit or Side Salad**  
Gluten-Free Bread/Buns Available +\$2

7x Beef Smashburger - Single | \$25  
lettuce, american cheese, classified sauce, potato bun (1,2,6)  
Impossible burger +\$2

7x Beef Smashburger - Double | \$29  
lettuce, american cheese, classified sauce, potato bun (1,2,6)  
Impossible burger +\$4

The Ultimate Chicken Wrap | \$25  
grilled chicken, bacon, salsa verde, lettuce, tomato, chipotle  
aioli, crushed potato chips, (1,2,6)

Turkey B.L.A.T. | \$26  
roasted turkey, bacon, arugula, tomato, avocado, dijonaise,  
served on griddled sourdough miche (2,6)

Truffle Grilled Cheese (1,2,6) | \$24

## FLATBREADS

Tomato, Mozarella, Basil (1,6) | \$22

Bison Sausage, Pepperoni, Peppers (1,6) | \$22

## DESSERTS

Half a Dozen Chocolate Chip Cookies with Milk | \$18  
gluten free available upon request +\$2 (1,2,6)

Sticky Toffee Pudding | \$14  
vanilla ice cream (1,2,6)

Selection of Homemade Ice Creams  
and Sorbets | \$8 (1,2)

*\*Consumer Advisory Warning: These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood and shellfish, or eggs may increase your risk of food-borne illness, especially if you have medical conditions.*

*Allergens Key & Descriptions: 1-Milk, 2-Eggs, 3-Fish, 4-Crustacean/Shellfish, 5-Tree Nuts, 6- Wheat, 7-Peanuts, 8- Soy, 9-Sesame*



# BEVERAGES

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## NON-ALCOHOLIC

Juice | \$8  
orange, grapefruit, cranberry, apple

Milk | \$7  
whole, low-fat, non-fat, soy, rice,  
coconut, oat, chocolate oat, coconut,  
soy \$1

Soda | \$7  
coke, diet coke, sprite, dr. pepper,  
ginger ale

Red Bull | \$7  
regular or sugar-free

San Benedetto | \$10  
still or sparkling

Macchiato | \$8  
regular or decaffeinated  
double shot \$4

Latte | \$9  
regular or decaffeinated  
double shot \$4  
oat, coconut, soy \$1

Cappuccino | \$9  
whole, low-fat, non-fat  
double shot \$4  
oat, coconut, soy \$1

Americano | \$9  
regular or decaffeinated  
double shot \$4

Espresso | \$8  
regular or decaffeinated  
double shot \$4

Rishi Tea | \$7  
oat, coconut, soy \$1

Classic Hot Chocolate | \$8

## COCKTAILS

Old Fashioned | \$16  
four roses bourbon, angostura  
and orange bitters, sugar

Manhattan | \$20  
rittenhouse rye, antica sweet  
vermouth, angostura bitters

Margarita | \$17  
luna azul blanco tequila,  
cointreau,  
lime juice, agave, salt rim

Mojito | \$17  
bacardi rum, mint, simple syrup,  
soda

Cosmopolitan | \$16  
breckenridge vodka, cointreau,  
cranberry and lime juice

Hot Toddy | \$16  
four roses bourbon, lemon, honey,  
cinnamon and clove

Aperol Spritz | \$18  
aperol, prosecco, soda, orange

Bloody Mary | \$15  
breckenridge vodka, zing zang  
bloody mix, house pickled  
vegetables

Mimosa | \$15  
cava, orange juice

French 75 | \$16  
breckenridge gin, lemon juice,  
simple syrup

Negroni | \$18  
breckenridge gin, campari, antica  
formula sweet vermouth

Espresso Martini | \$20  
breckenridge vodka, kahlua,  
espresso, simple syrup

## MOCKTAILS

Ligonberry Fizz | \$15  
house ligonberry gastrique, lemon  
& rosemary tonic

Phony Negroni | \$15  
tuscan juniper, southern italian  
citrus & herbs

Golden Hour Spritz | \$15  
pineapple juice, ginger beer, honey  
syrup & lime

## DOMESTIC

Coors Banquet | \$8  
lager, Golden, CO

Coors Light | \$8  
lager, Golden, CO

Blue Moon | \$8  
belgian white, Denver, CO

**BOTTLES & CANS**  
Vail Brewing Co.  
hot mess blonde, Vail, CO | \$11

Bell's Brewing  
two hearted ipa, Kalamazoo, MI  
| \$9

Stem Ciders  
pear cider, Denver, CO | \$9

Stella Artois  
belgian lager, Belgium | \$9

Pacifico  
mexican pilsner, Mexico | \$12

## DRAFT BEER

Vail Brewing Company  
gore creek ipa | \$12

Moreland Brewery  
old speckled hen, english pale  
ale | \$12

Telluride Brewing Co.  
face down brown, brown ale |  
\$12

Casa Modelo  
modelo especial | \$12

Golden Road Brewing  
mango cart, wheat ale | \$12

Oscar Blues Brewing  
mamas little yella, pilsner | \$12

## SELTZERS

Press Synergy  
assorted flavors | \$11

High Noon  
assorted flavors | \$14

## WINES

### SPARKLING

Domanda Prosecco Rosé  
Italy | \$15/\$80

Santa Margherita Prosecco  
Italy | \$18/\$75

Telmont Brut Champagne  
France | \$25/\$95

### WHITE

Mezzacorona Pinot Grigio  
Italy | \$15/\$80

Whitehaven Sauvignon Blanc  
New Zealand | \$18/\$75

Twomey Sauvignon Blanc  
California | \$19/\$90

Wente "Morning Fog" Chardonnay  
California | \$15/\$65

Hartford Court Chardonnay  
California | \$19/\$90

Abadia de San Campio Albariño  
Spain | \$15/\$75

### ROSÉ

Whispering Angel  
France | \$18/\$80

Hampton Water Rosé  
France | \$15/\$65

### RED

The Pinot Project Pinot Noir  
California | \$15/\$70

Josh Cellars Merlot  
California | \$17/\$75

Catena Malbec  
Argentina | \$15/\$70

Rodney Strong Cabernet Sauvignon  
California | \$17/\$85

Joel Gott Cabernet Sauvignon  
California | \$15/\$70

