



## *WINE BY THE GLASS*

### *SPARKLING WINE*

NV *LUCIEN ALBRECHT*, BRUT ROSÉ, ALSACE, FRANCE 14

NV *HENRIOT*, BRUT SOUVERAIN, CHAMPAGNE, FR 20

### *WHITE WINE*

2017 *JÉRÉMIE HUCHET*, MUSCADET, FR 13

2019 *M VATTAN*, SAUVIGNON BLANC, SANCERRE, FR 15

2017 *CHAPOUTIER*, LA COMBER PILATE, VIOGNIER, FR 16

2017 *CHALK HILL*, CHARDONNAY, CHALK HILL, CA 20

2018 *MARC COLIN*, BOURGOGNE BLANC, FR 24

### *ROSÉ AND ORANGE WINE*

2019 *GASSIER*, ROSÉ, CÔTES DE PROVENCE, FR 14

2019 *JOLIE-LAIDE*, ORANGE-STYLE PINOT GRIS, SONOMA COUNTY, CA 16

### *RED WINE*

2019 *CHARLES HELFENBEIN*, SYRAH, RHÔNE, FR 13

2018 *DOMAINE LES GRYPHÉES*, GAMAY, BEAUJOLAIS, FR 15

2018 *SAINTSBURY*, PINOT NOIR, CARNEROS, CA 18

2018 *TRISAETUM*, PINOT NOIR, WILLAMETTE VALLEY, OR 22

2016 *PEUCH-HAUT*, GRENACHE+, LANGUEDOC, FR 16

2017 *LUKE*, MERLOT, WAHLUKE SLOPE, WA 17

2018 *SEQUOIA GROVE*, CABERNET, NAPA, CA 26

2015 *L'ESPIRIT DE CHEVALIER*, BORDEAUX, FR 30

## **SPECIALTY COCKTAILS 14**

### **ABRAXAS**

CHAMOMILE-INFUSED GIN, CHAREAU ALOE LIQUEUR,  
GRAPEFRUIT, LIME, LEMON CORDIAL, CELERY SHRUB

### **BASIL'S SONG**

VODKA, PIERRE FERRAND DRY CURACAO, BLOOD ORANGE, LIME, ORANGE CORDIAL, BASIL

### **GUERO**

ARETTE AÑEJO TEQUILA, MELETTI AMARO, PASUBIO VINO AMARO,  
FROZEN BLUEBERRIES, LEMON TWIST, HOUSE CUT ICE CUBE

### **BLACKBIRD**

BOURBON, BLUEBERRY, THYME, HONEY, LEMON, AMARO NONIO

### **OLD & IN THE WAY**

RITTENHOUSE RYE, PIERRE FERRAND COGNAC, BENEDICTINE LIQUEUR,  
COCCHI TORINO DESTILLARÉ, CHOCOLATE LIQUEUR, HOUSE CUT CUBE

### **BUENA VISTA SOCIAL**

BACARDI RESERVA OCHO, AVERNA AMARO, MONTENEGRO AMARO,  
CARPANO ANTICA VERMOUTH, HOUSE COLA BITTERS, CUBE O' LIBRE

### **HARVEST OLD FASHIONED**

BOURBON, HONEY CRISP SPICE SYRUP, BITTERS,  
LA TOUR VIELLE BANYULS, HOUSE CUT ICE CUBE

## **CANNABIDIOL "CBD" INFUSED COCKTAIL 18**

### **VELVET UNDERGROUND**

BACARDI RESERVA OCHO RUM, PROBITAS BLENDED RUM,  
VELVET FALERNUM, ST. ELIZABETH ALLSPICE DRAM, LIME, CBD

**OR ADD 33 MG CBD TO ANY COCKTAIL, 6**

A 3% SURCHARGE WILL BE ADDED TO EACH BILL TO COVER INCREASING COSTS AND IN SUPPORT OF INCREASED WAGES FOR ALL OF OUR DEDICATED TEAM MEMBERS.

## **BEER**

**COORS LIGHT**, LAGER, COORS BREWING CO, GOLDEN, CO 4.5

**PILSGNAR**, PILSNER, MELVIN BREWING, WYOMING 7

**PETE'S STASH**, PALE ALE, VAIL BREWING, VAIL, CO 12 (16 oz)

**90 SHILLING**, AMBER ALE, ODELL BREWING, FORT COLLINS, CO 7

**IPA**, ODELL BREWING, FORT COLLINS, CO 7

**MAHARAJA**, IMPERIAL INDIA PALE ALE, AVERY BREWING, BOULDER, CO 9

**LA FIN DU MONDE**, TRIPEL ALE, UNIBROUE, QUEBEC, CA 9

**VANILLA PORTER**, BRECKENRIDGE BREWING, CO 7

**NITRO MILK STOUT**, LEFT HAND BREWING, LONGMONT, CO 9

**ERDINGER N/A**, WEISSBIER, ERDINGER WEISSBRAU, ERDING, GERMANY 7

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## TONIGHT'S APPETIZER SPECIAL

### KING CRAB SALAD 25 GF

ROASTED HEIRLOOM CARROTS & BRUSSELS SPROUTS, FRUITS DE MER AOLI  
PRESERVED LEMON-OREGANO VINAIGRETTE, MUSTARD SEED

## APPETIZERS

### FRESH BAKED LA BREA BREAD 6

FRENCH BAGUETTE, ROSEMARY-OLIVE OIL LOAF, AND PECAN-RAISIN BREAD  
FRESH RICOTTA CHEESE, RED HAWAIIAN SALTED BUTTER, FRENCH MARINATED OLIVES

### BJØRK CAVIAR\* 30 GRAMS CGF

YUKON GOLD POTATO BLINIS, GRATED EGG, SHALLOT, CRÈME FRAÎCHE, CHIVES  
KALUGA HYBRID SELECT 149 GENUINE BELGIUM OSCIETRA 189

### OYSTERS ON THE HALF SHELL\* GF/DF

30-YEAR-OLD SHERRY VINEGAR MIGNONETTE:  
SELECT EAST COAST OYSTERS 19 PREMIUM WEST COAST OYSTERS 29

### HIBACHI BBQ OYSTERS 16 GF

BUTTER, GARLIC, PARSLEY, BACON, PARMIGIANO-REGGIANO, LEMON

### SEARED FOIE GRAS 28

FOIE AND BLACK TRUFFLE RISOTTO CAKE, RED DELICIOUS APPLE BUTTER

### WILD BURGUNDY ESCARGOTS 16 CGF

SAUCE PERSILLÉE, FRENCH BAGUETTE

### CHEESE PLATE PECAN-RAISIN BREAD, BAGUETTE, ORANGE HONEY, WALNUTS

ONE OUNCE EACH: PICK ONE 8, PICK TWO 15, PICK THREE 21 CGF

“PURPLE HAZE,” CYPRUS GROVE, CA, GOAT’S MILK, LAVENDER & FENNEL POLLEN

“ROQUEFORT,” FROMAGERIES PAPILLON, FR, SHEEP’S MILK, BLUE CHEESE

“BOSCHETTO AL TARTUFO,” IT, COW-SHEEP MILK, RARE WHITE TRUFFLE

## *SOUP*

**TRUFFLE FRENCH ONION SOUP 17 CGF/CDF**

BRAISED BEEF SHORT RIB, TRUFFLE CHEESE GRATINÉED

**MAINE LOBSTER BISQUE 17**

PUFF PASTRY FLEURON, FINES HERBES

## *SALAD*

**CAESAR SALAD 15 CGF**

ROMAINE LETTUCE, PARMIGIANO-REGGIANO, WHITE ANCHOVIES, CROUTONS

**ARTISAN GREENS & PANKO CRUSTED GOAT CHEESE 15 CGF/CDF**

CHERRY TOMATOES, PINE NUTS, CRANBERRIES, WHOLE GRAIN MUSTARD VINAIGRETTE

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## TONIGHT'S ENTRÉE SPECIAL

### BUTTERNUT SQUASH TORTELLINI 35 VEG

GRILLED ARTICHOKE HEARTS, SHAVED CARROT, CAPER-FIG RELISH  
ROQUEFORT-RED WINE BUTTER, CARROT FRONDS

## ENTRÉES

### PORTOBELLO MUSHROOM WELLINGTON 34 VEG

PUFF PASTRY, CHARRED VEGETABLE DUXELLES, ASPARAGUS, COGNAC CREAM

### MAITAKE & TRUFFLE 37 VEGAN

MAITAKE MUSHROOM, SHAVED BLACK TRUFFLE, GREEN LENTILS, ROASTED HEIRLOOM TOMATO,  
BRUSSELS SPROUTS LEAVES, AGRUMATO LEMON OIL, AGED BALSAMIC VINEGAR

### CRISPY PANKO CHICKEN PAILLARD 37

CRÈME FRAÎCHE POTATO PURÉE, ASPARAGUS, CHERRY TOMATOES, CAPERS, LEMON BEURRE BLANC

### PAN ROASTED ORGANIC SCOTTISH SALMON\* 38 GF

SWEET SOY GLAZE, PORK BELLY, PEANUTS, BRUSSELS SPROUTS,  
MUSHROOMS, HOUSE-MADE SRIRACHA, LEMONGRASS VINAIGRETTE

### BLACK TRUFFLE-MISO MARINATED ALASKAN BLACK COD 49 GF

ASPARAGUS, CREAMER POTATOES, PICKLED RADISH, SEAWEED SALAD, BLACK TRUFFLE BEURRE BLANC

### IMPORTED DOVER SOLE MEUNIÈRE 54

HARICOTS VERTS, YUKON GOLD POTATOES, LEMON-BROWN BUTTER SAUCE

### PRIME MANHATTAN STEAK\* 44 GF

GRILLED 7 OZ PRIME MANHATTAN STEAK, KING TRUMPET MUSHROOMS,  
PERNOD CREAMED SPINACH, LOADED SCALLOP POTATOES, BACON, MADEIRA SAUCE

### SEARED DUCK BREAST\* 38 GF

FRENCH GREEN LENTILS, BRUSSELS SPROUTS LEAVES, ORANGE-DATE CHUTNEY

## STEAK HOUSE CUTS\*

ADD YOUR FAVORITE SIDES AND SAUCES

### 8 OZ WAGYU FLAT IRON STEAK 37

### 9 OZ BONE-IN IBERICO BELLOTA PORK CHOP 38

### 14 OZ PRIME NY STRIP 47

### 12 OZ BUFFALO RIBEYE 54

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## *SIDES*

CRÈME FRAICHE POTATO PUREE 8    LOADED SCALLOP POTATOES 11    PERNOD CREAMED SPINACH 9  
LOBSTER MASHED POTATOES 15    ASPARAGUS BÉARNAISE 11    SAUTÉED EXOTIC MUSHROOMS 11  
HARICOTS VERTS PROVENCAL 10    LEMONGRASS-PORK BELLY BRUSSELS SPROUTS 11  
FRENCH MARINATED OLIVES 7

## *SAUCES 6*

LEMON BEURRE BLANC | RED WINE ROQUEFORT CHEESE BUTTER | PERUVIAN PEPPER CHIMICHURRI  
BÉARNAISE | COGNAC CREAM | MADEIRA

## *ADD TO ANY DISH*

BUTTER-POACHED MAINE LOBSTER TAIL 19 | SEARED FOIE GRAS 19 | FRESH BLACK TRUFFLES 19

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\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

## **TONIGHT'S DESSERT SPECIAL**

### **CAPPUCCINO SEMIFREDDO 14 CGF**

CHOCOLATE TUILLE, CHOCOLATE-COVERED RASPBERRIES, MERINGUE, CINNAMON GRAHAM CRUMBLE  
WINE PAIRING: 2018 LA TOUR VIELLE, RIMAGE, BANYULS, FR 10

## **DESSERTS**

### **CRÈME BRÛLÉE FLAMBÉE 13 GF**

GRAND MARNIER, MACERATED BERRIES  
WINE PAIRING: 2009 CHATEAU DE CÉRONS, CÉRONS, FR 16

### **BOURBON CHOCOLATE MOUSSE CAKE 14 GF**

PISTACHIO ICE CREAM, BOURBON SAUCE  
WINE PAIRING: TAYLOR FLADGATE, 10 YEAR TAWNY PORT 12

### **WARM APPLE-DATE CAKE 13**

HOT BUTTER COGNAC SAUCE, PECAN TUILLE, CRÈME CHANTILLY  
WINE PAIRING: RAMOS PINTO, 20 YEAR TAWNY PORT 18

### **PISTACHIO CHEESECAKE 14 GF**

LEMON CURD, PISTACHIO CRUNCH, MEYER LEMON SORBET  
WINE PAIRING: 2015 LIONS DE SUDUIRAUT SAUTERNES 13

### **CHEESE PLATE CGF**

ONE OUNCE EACH: PICK ONE 7, PICK TWO 14, PICK THREE 21  
PECAN RAISIN BREAD, BAGUETTE, ORANGE HONEY, CANDIED WALNUTS  
"PURPLE HAZE," CYPRUS GROVE, CA, GOAT'S MILK, LAVENDER & FENNEL  
"ROQUEFORT," FROMAGERIES PAPILLON, FR, SHEEP'S MILK, BLUE CHEESE  
"BOSCHETTO AL TARTUFO," IT, COW-SHEEP MILK, RARE WHITE TRUFFLE

### **DESSERT TRIO 16**

MINI CRÈME BRÛLÉE, DARK CHOCOLATE TRUFFLES, WARM MADELEINES WITH LEMON CURD

### **ICE CREAMS AND SORBETS CGF/CDF**

CHOCOLATE, VANILLA, PISTACHIO, OR STRAWBERRY ICE CREAM  
MANGO SORBET, MEYER LEMON SORBET, OR RASPBERRY SORBET  
HOUSE-MADE WAFFLE CONE, FRESH BERRIES ONE SCOOP 6, TWO SCOOPS 12, THREE SCOOPS 15.5

### **KITCHEN DESSERT 10**

ROUND OF BEERS FOR THE KITCHEN!

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## ***SWEET WINES BY THE GLASS***

	Glass (2 oz)	Bottle
2016 CHÂTEAU SUDUIRAUT, LIONS DE SUDUIRAUT, SAUTERNES, FR	12	82 (375ML)
2009 CHÂTEAU DE CÉRON, CÉRON, FR	16	101 (375ML)
2016 ROYAL TOKAJI WINE CO, 5 PUTTONYOS, TOKAJI, HU	19	160 (500ML)
1996 CHÂTEAU GUIRAUD, SAUTERNES, FR	25	--

### **BOLD AND RICH**

2018 LA TOUR VIELLE, RIMAGE, BANYULS, FR	10	85 (500ML)
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### **NUTTY AND COMPLEX**

MV TAYLOR FLADGATE, 10 YEAR TAWNY OPORTO, PO	12	152
MV RAMOS PINTO, 20 YEAR TAWNY OPORTO, PO	18	228
1997 DALVAS, COLHEITA OPORTO, PO	18	--
1985 KOPKE, COLHEITA OPORTO, PO	20	250

## ***SWEET WINE FLIGHT***

### **1 OZ POUR OF EACH - 21**

2016 CHÂTEAU SUDUIRAUT, LIONS DE SUDUIRAUT SAUTERNES, FR	
2018 LA TOUR VIELLE, RIMAGE BANYULS, FR	
1985 KOPKE, COLHEITA OPORTO, PO	

## ***SWEET WINES BY THE BOTTLE***

### **FRANCE**

NV ERIC BORDELET, <i>SIDRE TENDRE</i> , SPARKLING CIDER NORMANDY	30
2017 HUET, <i>HAUT-LIEU</i> , DEMI-SEC VOUVRAY	93
2009 MARCEL DEISS, RIESLING, <i>LATE HARVEST</i> ALSACE	100
2014 CHÂTEAU D'YQUEM (375ML) SAUTERNES	536

### **HUNGARY**

2003 KIRALYUDVAR, 6 <i>PUTTONYOS</i> (500ML) TOKAJI	295
1999 ROYAL TOKAJI WINE CO, <i>TRUE ESSENCIA</i> (500ML) TOKAJI	950

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## **AFTER DINNER DRINKS 12**

### **ALMOND JOY**

GODIVA CHOCOLATE LIQUEUR, FRANGELICO, COCONUT RUM

### **THE DUDE**

VANILLA BEAN VODKA, KAHLUA, HALF N 1/2 ICE CUBE

### **B•F•F•**

BECHEROVKA, BRANCA MENTA, CHAI, MAPLE, NUTMEG

### **PEANUT BUTTER CUP**

SCREWBALL PEANUT BUTTER WHISKY, MILK CHOCOLATE

## **DIGESTIF COCKTAILS 12**

### **THE BITTER TRUTH NEGRONI**

UNCLE VAL'S GIN, APEROL, CARPANO ANTICA, AVERNA

### **ANGRY PALOMA**

CYNAR, GRAPEFRUIT JUICE, GRAPEFRUIT BITTERS, MINT

### **MONTE CRISTO**

MONTENEGRO, CARPANO BIANCO, LEMON TWIST

### **BLACK AND TAN**

COCCHI TORINO, SUZE, COCCHI AMERICANO

### **GRANDMARO**

GRAND MARNIER, FERNET, AMARO NONINO, FRESH ORANGE

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## ***VAIL MOUNTAIN COFFEE & TEA***

***COFFEE 5 ESPRESSO 4 LATTE/CAPPUCCINO 6***

***COLD COMFORT HERBAL TEA***

CHAMOMILE, ECHINACEA, ELDERFLOWER, PEPPERMINT 5

***CHINA KEEMUN BLACK TEA***

ANHWEI PROVINCE. SUPERB BOUQUET, RICH RED LIQUOR 5

***EARL GREY BLACK TEA***

SCENTED WITH THE OIL OF BERGAMOT 5

***LUNG CHING GREEN TEA***

ZHEJIANG PROVINCE, VEGETATIVE, CHESTNUT AROMA 5

***PHOENIX DRAGON PEARL JASMINE TEA***

DELICATE, HAND-ROLLED INTO A PEARL 6.5

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