



## WINE BY THE GLASS

### SPARKLING WINE

- MV **GRUET**, *SAUVAGE*, BLANC DE BLANCS BRUT, NEW MEXICO, USA 14  
MV **DOMAINE CARNEROS**, ROSÉ BRUT, CARNEROS, CA 20

### WHITE WINE

- 2019 **ANNE AMIE**, *ESTATE*, MÜLLER-THURGAU, WILLAMETTE VALLEY, OR 13  
2018 **BERTRAND AMBROISE**, *LETTRE D'ÉLOISE*, BOURGOGNE BLANC, FR 14  
2020 **MICHEL VATTAN**, *O.P.*, SAUVIGNON BLANC, SANCERRE, FR 16  
2018 **LA GUILLOTIERIE**, *ELÉGANCE*, CHENIN BLANC, SAUMUR, FR 14  
2018 **JORDAN**, CHARDONNAY, RUSSIAN RIVER VALLEY, CA 19

### ROSÉ WINE

- 2019 **CHÂTEAU BEAULIEU**, *CUVÉE ALEXANDRE*, CÔTES DE PROVENCE, FR 14  
2019 **LIQUID FARM**, *VOGELZANG VINEYARD*, HAPPY CANYON, CA 18

### RED WINE

- 2018 **PIERRE SOURDAIS**, *LES ROSIERS*, CABERNET FRANC, CHINON, FR 13  
2018 **DOMAINE BILLARD**, PINOT NOIR, HAUTES-CÔTES-DE-BEAUNE, FR 16  
2015 **HOLLORAN**, *LA CHENAIE VINEYARD*, PINOT NOIR, WILLAMETTE VALLEY, OR 20  
2016 **CLUSEL-ROCH**, *ROUGE SERINE*, SYRAH, RHONE VALLEY, FR 18  
2015 **CHÂTEAU GREYSAC**, MÉDOC, BORDEAUX, FR 15  
2017 **LUKE**, MERLOT, WAHLUKE SLOPE, WA 17  
2018 **PARADUXX**, CABERNET SAUVIGNON +, NAPA VALLEY, CA 22

\*ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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.

## **SPECIALTY COCKTAILS - 16**

### **ABRAXAS**

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

### **GUERO**

ARETTE AÑEJO TEQUILA, MELETTI AMARO, PASUBIO VINO AMARO, HOUSE CUT ICE CUBE

### **KIND OF BLUE\***

BUFFALO TRACE BOURBON, AVERNA AMARO, LIME JUICE, TIKI BITTERS,  
BLUEBERRY CHERVIL SYRUP, EGG WHITE

### **LAKESIDE PARK**

JUNIPER JONES COLORADO GIN, HOUSE MADE TONIC, APEROL,  
CANTON GINGER LIQUEUR, LEMON, LIME

### **POMME ROYALE**

ETIENNE DUPONT DRY NORMANDY CIDER, CALVADOS, POMEGRANATE-CRANBERRY MOLASSES

### **HIGH TEA PUNCH**

EARL GREY TEA INFUSED VODKA, LEMON JUICE, VANILLA, CINNAMON, CLOVE, MILK WASH

### **VELVET UNDERGROUND**

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

## **PREMIUM COCKTAILS**

### **THREE WISE MEN - 20**

YELLOW CHARTREUSE, FRESH GINGER SYRUP, LIME JUICE

## **ADD 33MG LEVEN CBD TO ANY COCKTAIL - 6**

COLORADO BASED. ORGANICALLY FARMED. THC FREE

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## **BEER**

**CRAFT LAGER**, UPSLOPE BREWING - BOULDER, CO 7

**PILSNER**, PUG RYAN'S BREWING CO - DILLON, CO 7

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

**ESCAPE TO COLORADO IPA**, EPIC BREWING - DENVER, CO 7

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

**LA FIN DU MONDE**, TRIPEL ALE, UNIBROUE - QUÉBEC, CAN 9

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

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

**2018 DRY CIDER**, ETIENNE DUPONT - NORMANDY, FRANCE 18 (375 ML)

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## TONIGHT'S SPECIALS

### APPETIZERS

#### **COLORADO PEACH TOAST 22**

MARINATED PEACHES, STRACCIATELLA, IBERICO HAM, GRILLED ROSEMARY TOAST, SABA, WATERCRESS

#### **VEAL SWEETBREADS 26**

BRAISED APPLE & RED CABBAGE, MUSTARD CREAM, WATERCRESS

### SALAD

#### **HEIRLOOM TOMATO SALAD 19 CGF**

BASIL RICOTTA, BLACK OLIVE BALSAMIC,  
ROSEMARY SOURDOUGH CRISP

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## APPETIZERS

### FRESH BAKED LA BREA BREAD 7

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

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

30-YEAR-OLD SHERRY VINEGAR MIGNONETTE:

SELECT EAST COAST OYSTERS 21          PREMIUM WEST COAST OYSTERS 33

### HIBACHI BBQ OYSTERS\* 17 GF

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

### SEARED FOIE GRAS 34

SEASONALLY ROTATING SELECTION

### WILD BURGUNDY ESCARGOTS 17 CGF

SAUCE PERSILLÉE, FRENCH BAGUETTE

## CHEESE PLATE

ACCOMPANIED BY PECAN-RAISIN BREAD, BAGUETTE, ORANGE HONEY, WALNUTS, CRANBERRIES, RICE CRACKERS

ONE OUNCE EACH: PICK ONE 9, PICK TWO 16, PICK THREE 23 CGF

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

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

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

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## SOUPS

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

BRAISED BEEF SHORT RIB, TRUFFLE CHEESE GRATINÉED

### MAINE LOBSTER BISQUE 17

PUFF PASTRY FLEURON, FINES HERBES

## SALADS

### CAESAR 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

### BABY BEET 18 **GF**

PURPLE HAZE MOUSSE, SMOKED WALNUT CRUMBLE, FRISEE, VERJUS VINAIGRETTE

### HEIRLOOM TOMATO 19 **CGF** *TONIGHT'S SPECIAL*

BASIL RICOTTA, BLACK OLIVE BALSAMIC, ROSEMARY SOURDOUGH CRISP

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## ENTRÉES

### **PORTOBELLO MUSHROOM WELLINGTON 36 VEG**

PUFF PASTRY, CHARRED VEGETABLE DUXELLES, ASPARAGUS, COGNAC CREAM

### **ROASTED MAITAKE MUSHROOM & SHAVED BLACK TRUFFLE 38 VEGAN**

FRENCH GREEN LENTILS, ROASTED HEIRLOOM TOMATO, BRUSSELS SPROUTS LEAVES, AGRUMATO LEMON OIL, AGED BALSAMIC VINEGAR

### **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 HALIBUT 49 GF**

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

### **IMPORTED DOVER SOLE MEUNIÈRE 54 CGF**

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

### **CRISPY PANKO CHICKEN PAILLARD 37**

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

### **PRIME MANHATTAN STEAK\* 45 GF**

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

### **SEARED DUCK BREAST\* 39 GF**

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

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## STEAKHOUSE CUTS

ADD YOUR FAVORITE SIDES AND SAUCES

**8 oz WAGYU FLAT IRON STEAK\*** 39 **GF/DF**

**12 oz BUFFALO RIBEYE\*** 55 **GF/DF**

**14 oz PRIME NY STRIP\*** 49 **GF/DF**

## SIDES

FRENCH MARINATED OLIVES 8

CRÈME FRAICHE POTATO PUREE 9

PERNOD CREAMED SPINACH 12

HARICOTS VERTS PROVENÇAL 12

ASPARAGUS PROVENÇAL 12

LEMONGRASS-PORK BELLY BRUSSELS SPROUTS 12

LOADED SCALLOPED POTATOES 13

SAUTÉED EXOTIC MUSHROOMS 12

LOBSTER MASHED POTATOES 16

## SAUCES 7

LEMON BEURRE BLANC

RED WINE ROQUEFORT CHEESE BUTTER

PERUVIAN PEPPER CHIMICHURRI

COGNAC CREAM

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MADEIRA

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## DESSERTS

### CRÈME BRÛLÉE FLAMBÉE 14 GF

GRAND MARNIER, MACERATED BERRIES

*SUGGESTED PAIRING: 2009 CHÂTEAU DE CÉRON, CÉRON, FR 16*

### 10<sup>TH</sup> MOUNTAIN BOURBON CHOCOLATE MOUSSE CAKE 15 GF

PISTACHIO ICE CREAM, BOURBON SAUCE

*SUGGESTED PAIRING: 2018 LA TOUR VIEILLE, RIMAGE, BANYULS, FR 10*

### WARM APPLE-DATE CAKE 14

HOT BUTTER COGNAC SAUCE, PECAN TUILE, CRÈME CHANTILLY

*SUGGESTED PAIRING: 1985 KOPKE, COLHEITA, PORT, PO 20*

### DESSERT TRIO 16

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

### ICE CREAMS AND SORBETS CGF/CDF

SERVED WITH HOUSE-MADE WAFFLE CONE AND FRESH BERRIES

ONE SCOOP 7, TWO SCOOPS 12, THREE SCOOPS 16

CHOCOLATE, VANILLA, PISTACHIO, OR STRAWBERRY ICE CREAM

MANGO SORBET, MEYER LEMON SORBET, OR RASPBERRY SORBET

### CHEESE PLATE

SERVED WITH PECAN-RAISIN BREAD, BAGUETTE, ORANGE HONEY, WALNUTS

ONE OUNCE EACH: PICK ONE 9, PICK TWO 16, PICK THREE 23 CGF

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

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

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

### KITCHEN DESSERT 10

ROUND OF BEERS FOR THE KITCHEN!

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## SWEET WINES BY THE GLASS

### BRIGHT AND FRUITY

	Glass	Bottle
2016 CHÂTEAU SUDUIRAUT, <i>LIONS DE SUDUIRAUT</i> , SAUTERNES, FR (375ML)	12	82
2009 CHÂTEAU DE CÉRON, CÉRON, FR (375ML)	16	101
2016 ROYAL TOKAJI WINE CO, 5 PUTTONYOS, TOKAJI, HU (500ML)	20	160
1997 LAFAURIE-PEYRAGUEY, SAUTERNES, FR	27	--

### BOLD AND RICH

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

MV TAYLOR FLADGATE, 10 YEAR TAWNY OPORTO, PO	12	152
1985 KOPKE, COLHEITA, OPORTO, PO	20	254
MV RAMOS PINTO, 20 YEAR TAWNY OPORTO, PO	22	278

## SWEET WINE FLIGHT

### 1 OZ POUR OF EACH - 21

2016 CHÂTEAU SUDUIRAUT, <i>LIONS DE SUDUIRAUT</i> , SAUTERNES, FR
2018 LA TOUR VIEILLE, 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
2014 CHÂTEAU D'YQUEM, SAUTERNES (375ML)	536

### GERMANY

2018 ST. URBANS-HOF, <i>BOCKSTEIN</i> , KABINETT, MOSEL	65
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### HUNGARY

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

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## **VAIL MOUNTAIN COFFEE**

**DRIP COFFEE 5**

**ESPRESSO 4**

**LATTE 6**

**CAPPUCCINO 6**

## **VAIL MOUNTAIN TEA**

**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 8.5

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