



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

GUERO

ARETTE AÑEJO TEQUILA, MELETTI AMARO, PASUBIO VNO AMARO

KIND OF BLUE*

BUFFALO TRACE BOURBON, AVERNA AMARO, LIME, BLUEBERRY CHERVIL SYRUP, TIKI BITTERS, 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, VANILLA, CINNAMON, CLOVE, MILK WASH

VELVET UNDERGROUND

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

PREMIUM COCKTAILS

THE JACOBIN CLUB 18

BASTILLE 1789 FRENCH RARE WHISKY, DOLIN ROUGE VERMOUTH, ROYAL COMBIER LIQUEUR, BITTERS

THREE WISE MEN 20

YELLOW CHARTREUSE, FRESH GINGER SYRUP, LIME JUICE

ADD 33 MG LEVEN CBD TO ANY COCKTAIL 6

COLORADO-BASED. ORGANICALLY FARMED. THC-FREE.

*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.

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)

*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.

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 PLATTER

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

*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.

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

*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.

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

*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.

A LA CARTE STEAKHOUSE CUTS

ADD YOUR FAVORITE SIDES AND SAUCES

8 oz WAGYU FLAT IRON STEAK* 39 GF/DF

16 oz PRIME RIBEYE* 59 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

MADEIRA

*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.

DESSERTS

CHOCOLATE POTS DE CRÈME 13 GF

TOASTED MARSHMALLOW, CINNAMON, CLOVE

CRÈME BRÛLÉE FLAMBÉE 14 GF

GRAND MARNIER, MACERATED BERRIES

SUGGESTED PAIRING: 2009 CHÂTEAU DE CÉRONS, CÉRONS, FR 16

10TH 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/CFD

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 PLATTER

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!

*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.

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
---	----	----

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
---	----

HUNGARY

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

*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.

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

*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.