

## SMALL PLATES

<b>DUCK FAT BRUSSEL SPROUTS</b>	<b>9</b>	<b>CRISPY PORK BELLY</b>	<b>17</b>
BACON LARDONS   APPLE CIDER SHALLOT   GRANA PADANO		MISO BOURBON GLAZE JALAPENO RED CABBAGE PICKLED RADISH   BRIOCHE TOAST	
<b>GRILLED SHISHITO PEPPERS</b>	<b>8</b>	<b>SALMON CRUDO</b>	<b>16</b>
TOBACCO ONIONS SOY GINGER YOGURT SAUCE SMOKED PAPRIKA AIOLI		LIME CAPER INFUSION MICRO OPAL BASIL   POTATO CHIP	
<b>TEMPURA VEGETABLES</b>	<b>11</b>	<b>WOOD FIRED OCTOPUS</b>	<b>19</b>
CURED ONION GREEN GODDESS RED PEPPER COULIS CHIPOTLE BUTTERMILK		CHORIZO   PICKLED FRESNO PEPPERS ANCHO CHILI GLAZE WHITE BEAN PUREE	
<b>GUINNESS BEER CHEESE SOUP</b>	<b>14</b>	<b>SHOESTRING FRENCH FRIES</b>	<b>11</b>
CHEDDAR CRISP		HOLLANDAISE HABANERO KETCHUP   HERB AIOLI ADD DUCK FAT	<b>2</b>
<b>CHARCUTERIE</b>	<b>19</b>	<b>BACON FLIGHT</b>	<b>18</b>
CHEF'S SELECTION SPANISH OLIVES HOUSE MUSTARD PICKLED VEGETABLES		CANDIED BACON   BOAR BACON ANCHO CHILI BACON CHEF'S FEATURED BACON BLOODY MARY SHOOTER	
<b>SWEET POTATO GNOCCHI</b>	<b>15</b>	<b>SPANISH EGGS BENEDICT</b>	<b>9</b>
PORT BRAISED KALE MAPLE CREAM BOURBON REDUCTION		POACHED EGG SPANISH CHORIZO PATTY ENGLISH MUFFIN PAPRIKA HOLLANDAISE	
<b>ROASTED FINGERLING POTATOES</b>	<b>15</b>	<b>CHEF'S FEATURED SOUP</b>	<b>MP</b>
GUINNESS BEER CHEESE PANCETTA			

## LARGE PLATES

<b>SMOKED BEET SALAD</b>	<b>17</b>	<b>HOUSE SMOKED SALMON</b>	<b>21</b>
ARUGULA ALMONDS EGG SNOW GOAT CHEESE THYME VINAIGRETTE		ENDIVE BRAISED APPLE FETA CHEESE CREAMY MISO DRESSING	
<b>ROTISSERIE CHICKEN SALAD</b>	<b>19</b>	<b>APPLE BRAISED PORK SHANK</b>	<b>22</b>
SPINACH FRISEE DRIED CRANBERRY GRANA PADANO ROSEMARY ORANGE VINAIGRETTE		FENNEL CAULIFLOWER MASH SAUCE NATURAL	
<b>CHICKEN RAMANO SCHNITZEL SANDWICH</b>	<b>16</b>	<b>DUCK LEG CONFIT</b>	<b>25</b>
ARUGULA SALAD LEMON CONFIT VINAIGRETTE CAPER BUTTER AIOLI HOUSE HOAGIE ROLL		HERB CAVATELLI ROASTED GARLIC DEMI-GLACE	
<b>PARMESAN CRUSTED SALMON</b>	<b>26</b>	<b>ROTISSERIE HALF CHICKEN</b>	<b>19</b>
HOUSE PAPPARDELLE PASTA GOAT CHEESE PANCETTA TOMATO CREAM		BRAISED SHALLOT   RED RADISH SAGE GLACE DE POULET	
		<b>CERTIFIED ANGUS BEEF BURGER</b>	<b>16</b>
		GUINNESS BEER CHEESE HOUSE MADE HONEY WHEAT BUN ADD BACON	<b>2</b>
		ADD EGG	<b>2</b>
		<b>CHEF'S FEATURED DISH</b>	<b>MP</b>

## DESSERTS

<b>TIRAMISU PARFAIT</b>	<b>10</b>	<b>CHOCOLATE PEANUT BUTTER PIE</b>	<b>10</b>
ESPRESSO POWDER COCOA NIBS LADY FINGER TUILE		SALTED CARAMEL	
		<b>NUTELLA SWIRL POUND CAKE</b>	<b>10</b>
		CHERRY COMPOTE   BANANA CHIPS	

MP = MARKET PRICE



**NOTE:** WE HAVE RETIRED THE USE OF COLD CUP PLASTIC STRAWS TO AID VAIL RESORTS COMMITMENT TO SEND ZERO WASTE TO LANDFILL BY 2030.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PARTIES OF 6 OR MORE ARE SUBJECT TO A 20% AUTO-GRATUITY. MENU ITEM AVAILABILITY IS SUBJECT TO 11,444 FT. ACCESSIBILITY.

## WINES BY THE GLASS

<b>SPARKLING</b>	
<b>NV BOCELLI, PROSECCO</b>	12
VENETO, ITALY	
<b>ROSÉ</b>	
<b>2016 DOMAINE DE TRIENNES</b>	14
VIN DE PAYS, FRANCE	
<b>SAUVIGNON BLANC</b>	
<b>2015 DOMAINE DE MONTCY</b>	15
CHEVERNY, FRANCE	
<b>PINOT GRIGIO</b>	
<b>2016 LE MONDE</b>	12
FRIULI, ITALY	
<b>WHITE BLEND</b>	
<b>2016 GUY FARGE, GRAINS DE SILEX</b>	20
SAINT PERAY, FRANCE	
<b>CHARDONNAY</b>	
<b>2014 ALEXANA, TERROIR</b>	15
WILLAMETTE VALLEY, OR	
<b>MOSCATO</b>	
<b>2016 SARACCO</b>	12
PIEDMONT, ITALY	
<b>PINOT NOIR</b>	
<b>2015 BELLE GLOS, CLARK &amp; TELEPHONE</b>	20
SONOMA, CALIFORNIA	
<b>SANGIOVESE</b>	
<b>2015 MURGO</b>	14
MT. ETNA, SISILY, ITALY	
<b>MERLOT</b>	
<b>2013 HALL BY KATHERYN HALL</b>	18
NAPA, CALIFORNIA	
<b>MALBEC</b>	
<b>2014 LUIGI BOSCA D.O.C.</b>	17
MENDOZA, ARGENTINA	
<b>CABERNET SAUVIGNON</b>	
<b>2013 HALTER RANCH</b>	17
PASO ROBLES, CALIFORNIA	
<b>BLEND</b>	
<b>2014 EDI SIMCIC, "DUET"</b>	18
GORISKA BRDA, SLOVENIA	
<b>HALF BOTTLES</b>	
<b>BUBBLES</b>	
<b>NV MOET CHANDON</b>	95
<b>SAUTERNE</b>	
<b>2007 CHÂTEAU FILHOT</b>	95
<b>CHARDONNAY</b>	
<b>2013 MACROSTIE</b>	33
<b>CABERNET SAUVIGNON</b>	
<b>2013 DUCKHORN</b>	75
NAPA VALLEY	
<b>RED BLEND</b>	
<b>2012 ROGER PERRIN</b>	65
CHATEAUNEUF DU PAPE	
<b>2011 JUSTIN "ISOSCOLES"</b>	72
PASO ROBLES	

## COCKTAILS - HOT STUFF

<b>CORNUCOPIA</b>	13
BUTTERSCOTCH LIQUEUR, ESPRESSO VODKA, COFFEE LIQUEUR, COFFEE, WHIPPED CREAM, BUTTER COOKIE	
<b>STARFIRE</b>	13
COFFEE LIQUEUR, ESPRESSO VODKA, PUMPKIN SPICE, COFFEE, WHIPPED CREAM, STAR ANISE	
<b>LAST ALAMO</b>	13
WHISKEY, IRISH CREAM, COFFEE LIQUEUR, COFFEE, WHIPPED CREAM, TOASTED MARSHMALLOW	
<b>NORTH PEAK</b>	13
WHISKEY, IRISH CREAM, HOT CHOCOLATE, IRISH STOUT	

## COCKTAILS - CHILL 'IN

<b>CAT DANCER</b>	13
APPLE LIQUEUR, SPARKLING WINE, APPLE CIDER	
<b>WAYBACK</b>	13
WHISKEY, ICED COFFEE, BITTERS	
<b>ANTICIPATION</b>	13
LEMON VODKA, SPARKLING WINE, POMEGRANATE JUICE	
<b>AMBUSH</b>	13
WHISKEY, SWEET TEA	

## PORTS BY THE GLASS

<b>TAYLOR FLADGATE 10 YR</b>	12
<b>TAYLOR FLADGATE 20 YR</b>	20
<b>TAYLOR FLADGATE 30 YR</b>	35
<b>TAYLOR FLADGATE 40 YR</b>	55
<b>100 YEARS OF TAYLOR FLADGATE TASTING</b>	61

## PORTS

<b>NV FONSECA</b>	42
SIROCO, WHITE PORT, 750ml	
<b>2011 DOLCE</b>	60
NAPA VALEY, 375ml	
<b>2009 FONSECA</b>	70
LATE BOTTLED VINTAGE, 750ml	
<b>1987 TORO ALBALA DON PX</b>	90
GRAN RESERVA 375ml	
<b>2009 TAYLOR FLADGATE</b>	125
375ml	