

## SHAREABLE PLATES

<b>DUCK FAT BRUSSEL SPROUTS</b>	<b>13</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>11</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>CHARCUTERIE</b>	<b>19</b>	<b>SHOESTRING FRENCH FRIES</b>	<b>13</b>
CHEF'S SELECTION SPANISH OLIVES HOUSE MUSTARD PICKLED VEGETABLES		HOLLANDAISE   HABANERO KETCHUP HERB AIOLI ADD DUCK FAT	<b>2</b>
<b>SWEET POTATO GNOCCHI</b>	<b>17</b>	<b>BACON FLIGHT</b>	<b>18</b>
PORT BRAISED KALE MAPLE CREAM BOURBON REDUCTION		CANDIED BACON   BOAR BACON ANCHO CHILI BACON CHEF'S FEATURED BACON BLOODY MARY SHOOTER	
<b>CURRY</b>	<b>19</b>	<b>SPANISH EGGS BENEDICT</b>	<b>9</b>
FRIED TOFU   COCONUT MILK SWEET PEAS   BROWN RICE		POACHED EGG   SPANISH CHORIZO PATTY ENGLISH MUFFIN   PAPRIKA HOLLANDAISE	
		<b>CHEF'S FEATURED SHARABLE PLATE</b>	<b>MP</b>

## GREENS AND SOUPS

<b>SMOKED BEET SALAD</b>	<b>17</b>	<b>MIXED SEASONAL GREEN SALAD</b>	<b>11</b>
ARUGULA   ALMONDS EGG SNOW   GOAT CHEESE THYME VINAIGRETTE		<b>BUTTERNUT SQUASH SOUP</b>	<b>21</b>
<b>ROTISSERIE CHICKEN SALAD</b>	<b>19</b>	CRÈME FRAICHE SOREL FRESH NUTMEG SAGE	
SPINACH   FRISEE DRIED CRANBERRY   GRANA PADANO ROSEMARY ORANGE VINAIGRETTE		<b>CHEF'S FEATURED SOUP*</b>	<b>MP</b>

## LARGE PLATES

<b>CHICKEN ROMANO</b>	<b>26</b>	<b>APPLE BRAISED PORK SHANK</b>	<b>32</b>
<b>SCHNITZEL SANDWICH</b>		FENNEL CAULIFLOWER MASH SAUCE NATURAL	
ARUGULA   LEMON CONFIT CAPER BUTTER EMULSION		<b>WILD BOAR TENDERLOIN*</b>	<b>36</b>
<b>PARMESAN CRUSTED PRAWNS</b>	<b>36</b>	BRUSSEL SPROUTS CARDOMAN POWDER SWEET POTATO	
HOUSE PAPPARDELLE PASTA GOAT CHEESE PANCETTA TOMATO CREAM		<b>ROTISSERIE HALF CHICKEN</b>	<b>29</b>
<b>WOOD FIRE GRILLED FILET MIGNON*</b>	<b>45</b>	BRAISED SHALLOT RED RADISH SAGE GLACE DE POULET	
SMOKED PORTABELLA WINTER SPICE CARROT PUREE FOIE GRAS COGNAC SAUCE		<b>ALPENGLLOW BURGER*</b>	<b>23</b>
<b>DUCK LEG CONFIT</b>	<b>35</b>	CERTIFIED ANGUS BEEF RED WINE SHALLOT BUTTER   BRIE CARAMELIZED ONION ADD BACON	<b>2</b>
HERB CAVATELLI ROASTED GARLIC DEMI-GLACE		<b>CHEF'S FEATURED DISH</b>	<b>MP</b>
<b>HALIBUT DE PARMA*</b>	<b>35</b>		
PROSCIUTTO   CREAMY LEEKS   LEMON			

## DESSERTS

<b>ICE CREAM TRIO</b>	<b>12</b>	<b>TIRAMISU PARFAIT</b>	<b>12</b>
CHEF'S FEATURED SELECTION		ESPRESSO POWDER   COCOA NIBS LADY FINGER TUILE	
<b>CHOCOLATE PEANUT BUTTER PIE</b>	<b>12</b>	<b>CRÈME BRULEE</b>	<b>12</b>
SALTED CARAMEL		CHEFS FEATURED SELECTION	

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>2017 CRAGGY RANGE</b>	15
MARLBOROUGH, NEW ZEALAND	
<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, OREGON	
<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 TATTINGER</b>	88
BRUT, LA FRANCAISE	
<b>SAUTERNE</b>	
<b>2010 CHATEAU RAYNE VIGNEAU</b>	80
BORDEAUX, FRANCE	
<b>CHARDONNAY</b>	
<b>2015 ROMBAUER</b>	60
CARNEROS, CALIFORNIA	
<b>CABERNET SAUVIGNON</b>	
<b>2013 DUCKHORN</b>	75
NAPA VALLEY, CALIFORNIA	
<b>RED BLEND</b>	
<b>2011 JUSTIN "ISOSCOLES"</b>	72
PASO ROBLES, CALIFORNIA	

## COCKTAILS - HOT STUFF

<b>STUBE HOT TODDY</b>	13
RYE WHISKEY	
CHILI CINNAMON MAPLE SIMPLE SYRUP	
FRESH JUICED LEMON	
<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 VALLEY, CALIFORNIA 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	