

Fireside Menu

Available 11:00a-9:30p

Mountain Meat & Cheese Board 25

olive, pickle, grain mustard, honey comb, crostini

Soup of the Day 14 VE | GF

Bison Chili 16

white cheddar, crème fraiche, scallion

Sweet Potato Truffle Fries 14

parmesan, herbs, house aioli GF | VG

Bavarian Pretzel 16

spicy mustard, beer cheese VG

Twice Cooked Chicken Wings 20

choice of buffalo, korean bbq or garlic parmesan served with ranch, celery and carrot GF

Fireside House Salad 16

field greens, tomato, cucumber, carrot, radish,
preserved lemon vinaigrette VE | GF

Caesar Salad 16

baby gem lettuce, cornbread croutons, caesar dressing, pecorino

Salads may be served with choice of:

*tofu 10, chicken 12, shrimp 14, *4oz hanger steak 18*

GF - Gluten Free

VG - Vegetarian

VE - Vegan

** These 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.*

Fireside Menu

Pizza

Prosciutto and Fig Pizza 24

fig jam, prosciutto, goat cheese, arugula

Margherita Pizza 24

san marzano tomato sauce, fresh mozzarella, basil VG

Grilled Vegetable Pizza 22

san marzano tomato sauce, mushroom, onion, broccoli, mozzarella
substitute gluten free crust: \$5

Burger & Sandwich

served with choice of: fries or side salad

Upgrade to sweet potato truffle fries \$3

*Aspen Ridge Beef Burger 25

Locally sourced beef, grand aioli, cheddar, lettuce, tomato, onion, brioche bun

*Bison Burger 26

house bbq, crispy sweet potato, caramelized onion, brioche bun

Pickle Brined Fried Chicken Sandwich 20

lettuce, tomato, onion, ciabatta bread, house aioli

Smoked Brisket French Dip 22

swiss cheese, banana pepper, baguette, au jus
substitute: beyond burger \$2, gluten free bun \$3

Steak and Frites 45

8oz hanger steak, sweet potato fries, chimichurri

Fish and Chips 32

8oz cod filet, fries, remoulade sauce, lemon GF

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Dessert

Baked Vail 12

pine cone shape bittersweet chocolate ice-cream,
flambéed meringue, graham cracker crumble, chocolate sauce

German Apple Strudel 10

apples, rum raisins, pecans wrapped in a flaky puff pastry
cinnamon brandy ice-cream

Baba au Rhum 10

sponge cake, spiced syrup, pastry cream, fresh winter berries,
peppercorn ice-cream

Frozen Limoncello 9

lemon gelato, whipped cream, strawberry, limoncello sauce

House Made Ice Cream 5

pumpkin spice ice cream
roasted pistachio ice cream
vegan chocolate raspberry ice cream [VE](#)

Dessert Wines

Graham's Tawny Port, Douro, Portugal
10 Year 12 | 20 Year 20 | 30 Year 24

Fonseca Bin 27 Port, Douro, Portugal 12

Croft Ruby Port, Douro, Portugal 11

Klein Constantia "Vin de Constance"
West Cape, South Africa 18

Inniskillin Vidal Icewine, Niagra, Canada 25

Royal Tokaji 5 Puttonyos, Hungary 12

**ask your server for coffee and tea selections*

Kids

Quesadilla 12

cheddar & jack cheese

add: grilled chicken \$2

Chicken Breast 18

mashed potatoes, broccoli [GF](#)

Grilled Steak 28

mashed potatoes, broccoli [GF](#)

Pizza 12

cheese or pepperoni

Mac & Cheese 14

capellini, creamy cheddar

Chicken Tenders 14

french fries or fruit cup

Grass-fed Cheeseburger 14

american cheese, french fries or fruit cup

Beverages

Juice 5

Milk 4

Chocolate Milk 5

Craft Cocktails

Espressotini	18
breckenridge espresso vodka, kahlua, frangelico, espresso	
make it a <u>S'Mores Espressotini</u> - graham cracker, chocolate rim, toasted marshmallow	21
Bold Fashioned	18
woodford reserve bourbon, st. george spiced pear, angostura bitters, orange bitters & simple syrup, luxardo cherry	
Ronnie 43	17
breckenridge bourbon, licor 43, lemon, cinnamon	
Chair 20	18
knob creek bourbon, sweet vermouth, maple syrup, angostura bitters, luxardo cherry	
The Spiced Spritz	16
aperol, ginger canton liquor, st. george pear liquor, prosecco, candied ginger	
Fireside Fizz	16
grey goose vodka, lime juice, cranberry, lemon-lime soda water, lime	
Cranberry Express	17
sage infused titos vodka, st. germain elderflower liqueur, cranberry, lemon juice, sage leaf	
Irish Farewell	16
glenlivet x, myers rum, baileys irish cream, chocolate shavings	
Yeti Marg	17
don julio silver tequila, coconut pure, lime juice, agave	
Paloma	17
casa noble tequila, grapefruit soda, lime, simple syrup	
Winter Tonic	17
monkey 47 gin, simple syrup, tonic water, cinnamon, star anise, orange	
Cascade Gimlet	17
hendricks gin, cherry, lime juice, rosemary	

Additions

Liquid Oxygen drops to any drink \$2

*may help you increase the oxygen levels in your body

Fireside Hot Cocktails

Mulled Wine	16
local wassail spice blend, red wine	
Grand Coffee	16
kahlua, coffee, fresh cream	
Hot Toddy	16
whiskey, local honey, lemon	
Sweater Weather	17
spiced rum, st. geroge spiced pear, hot chocolate	
Mexican Cider	17
mezcal union, apple cider, orange juice, lemon, caramel drizzle	

Mocktails

Virgin Ginger Apple Mojito	14
fresh ginger, apple, mint, lime, soda water	
Maria Virgin Colada	14
pineapple juice, leche, coconut, pineapple fruit	
Winter Pineapple Matcha	15
Matcha, pineapple juice, coconut water, ginger, honey	

Draft

VBC Gore Creek IPA ipa, eagle-vail, co 7.0% abv	16 oz. \ 7
Blue Moon wheat, boulder, co 5.2% abv	16 oz. \ 7
Coors Light light lager, golden, co 4.5% abv	16 oz. \ 7
Sapporo lager, Sapporo japan 4.9% abv	16 oz. \ 7
Avalanch amber ale, breckenridge, co 5% abv	16 oz. \ 7

Bottle/Can

Coors Banquet golden lager, golden, co 5% abv	7
Michelob Ultra light lager, st. louis, mo 4.2% abv	7
High Noon seltzer beer, modesto, ca 4.5% abv	7
White Claw Seltzer seltzer beer, glendale, az 6.9% abv	7
Heineken 0.0 non-alcoholic premium lager, amsterdam, 0.0% abv	7

Craft

Bottles / Cans

VBC Hot Mess Blonde 16 oz. blonde ale, vail, co 8.5% abv	8
VBC Pete's Stash 16 oz. pale ale, vail, co 8.5% abv	8
Upslope IPA ipa, boulder, co 7.2% abv	7
Snow Capped Honey Crisp Cider cider-gluten free, cedaredge, co 6.9% abv	7
Negra Modelo medium bodied lager, mexico 5.4% abv	7
Stella Artois pilsner, belgium 5.2% abv	7

Wine

Sparkling



Moët et Chandon “imperial” <i>brut</i> epernay, france	30 / 120
Simmonnet-Febvre Cremant <i>brut rosé</i> burgundy, france	15 / 60
La Marca <i>prosecco</i> italy	13 / 52

White



Chateau Ste. Michelle <i>riesling</i> columbia valley, washington	13/16/ 52
Chateau d’Esclans Whispering Angel <i>rosé</i> provence france	15/18/60
Di Lenardo <i>pinot grigio</i> alto-adige, italy	13/16/52
Kim Crawford <i>sauvignon blanc</i> marlborough, new zealand	14/17/56
Hess Collection “Estates” <i>chardonnay</i> carneros, ca	14/17/56
Jordan <i>chardonnay</i> russian river valley, ca	19/21/74

Wine

Red



5oz, 8oz, btl

Boen *pinot noir*
santa lucia, ca

15/18/60

Belle Glos “clark and telephone” *pinot noir* 20/24/80
santa maria valley, ca

Kaiken *malbec*
mendoza, argentina

13/16/52

Bonanza “lot 2” *cabernet sauvignon*
napa, california

14/17/56

Daou *cabernet sauvignon*
paso robles, ca

15/18/60

Decoy *red blend*
sonoma valley, ca

15/18/60

Caymus “46th anniversary” *cabernet sauvignon* 38/46/240
napa valley, ca 1liter