

Fireside Bar Menu

Bar Snacks

Colorado Meat & Cheese 25 |GF

chef's selection of locally sourced cured meat & cheese olives, pickles, grain mustard, honey comb, grilled crostini

Creamy Burrata 18 VG|GF

Palisade peach jam, arugula pesto, grilled crostini

Smoked Trout Dip 22 VG|GF

smoked trout, dill, trout roe, lavash

Deviled Eggs 16

river bear bacon, paprika, chive

Chicken Wings 20 GF

bourbon buffalo sauce, ranch, celery, carrot

Soups & Salads

Sweet Corn Bisque 14 VG

green chili crema, corn fritter

Caesar Salad 16 VG|GF

baby gem lettuce, cornbread croutons, pecorino cheese, white anchovy, caesar dressing

Watermelon & Cotija Salad 16 VG|GF

compressed watermelon, arugula, watermelon radish escebece, cotija cheese, strawberry mint vinaigrette

Colorado Wedge 16 VG|GF

iceberg, river bear bacon, avocado, blue cheese, herloom tomato

salads may be served with choice of:

*4oz tofu \$10, 6oz chicken \$12, 5ea shrimp \$15, *4oz salmon \$16, *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.*

***Parties of 6 or more a 20% service charge will be added to the check.*

Fireside Bar Menu

Burgers & Sandwiches

served with choice of: fries or a side salad

upgrade to sweet potato truffle fries \$3

*Aspen Ridge Beef Burger 25

8oz natural angus beef, house-made aioli, white cheddar lettuce, tomato, onion, toasted brioche bun

*Bison Burger 26

8oz bison, caramelized onion and bacon jam, swiss cheese, toasted brioche bun

Blackened Chicken Sandwich 20

bacon, brie cheese, smashed avocado, arugula, buttermilk ranch, naan bread

Portabella Mushroom Sandwich 18 VG

portabella, peppers, spinach, gruyere, tolera bread

substitute: beyond burger \$2, gluten free bun \$3

Dessert

Warm Cherry Crisp 13

lemon, oat and pistachio streusel, pistachio ice cream

Peach Dome 14

local Palisade peaches, summer berry puree, white chocolate

S'mores Chocolate Cheesecake 14

chocolate, marshmallow, graham cracker, berry compote, mint

Strawberry Shortcake 14

macerated strawberries, lemon curd, chantilly cream

House Made Ice Cream 5

mint chocolate chip

vanilla

chocolate

vegan chocolate raspberry ice cream VE

seasonal sorbet

Craft Cocktails

Espressotini	18
breckenridge espresso vodka, kahlua, frangelico, espresso make it a S'Mores Espressotini - 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	
Chair 20	18
knob creek bourbon, sweet vermouth, maple syrup, angostura bitters, luxardo cherry	
Spiced Spritz	16
aperol, ginger canton liquor, st. george pear liquor, prosecco, candied ginger	
Cranberry Express	21
sage infused titos vodka, st. germain elderflower liqueur, honey sage and mint simple syrup, cranberry, lemon juice, rosemary aromatic bubble	
Summer Sipper	16
vodka, mango puree, white wine, soda	
Black Forest	18
del maguey vida mezcal, cointreau, raspberry vodka, lime juice, house-made mint syrup, muddled blackberries	
Carajillo	16
licor 43, espresso, orange peel	

Additions

Liquid Oxygen drops to any drink \$2

~may help you increase the oxygen levels in your body~

Mocktails

Pineapple Matcha	15
matcha, pineapple juice, coconut water, ginger, honey	
Spiced Grapefruit	15
seedlip spice 94, fever tree pink grapefruit juice, simple syrup, lemon juice, star anise	
Garden Spritz	15
seedlip garden 108, fever tree ginger beer, tonic, rosemary sprig	

Bottle/Can

Coors Banquet	7
golden lager, golden, co 5% abv	
Michelob Ultra	7
light lager, st. louis, mo 4.2% abv	
Heineken	7
premium lager, amsterdam 5% abv	
Modelo	7
medium bodied lager, mexico 5.4% abv	
High Noon	7
seltzer beer, modesto, ca 4.5% abv	
White Claw Seltzer	7
seltzer beer, glendale, az 6.9% abv	
Heineken 0.0	7
non-alcoholic premium lager, amsterdam, 0.0% abv	

Draft

VBC Gore Creek IPA 16 oz. \ 8
ipa, eagle-vail, co 7.0% abv

Blue Moon 16 oz. \ 8
wheat, boulder, co 5.2% abv

Coors Light 16 oz. \ 8
light lager, golden, co 4.5% abv

Stella Artois 16 oz. \ 8
pilsner, belgium 5.2% abv

Avalanche 16 oz. \ 8
amber ale, breckenridge, co 5% abv

Craft Beer

Bottles / Cans

VBC Hot Mess Blonde 16 oz. 8
blonde ale, vail, co 8.5% abv

VBC Pete's Stash 16 oz. 8
pale ale, vail, co 8.5% abv

Upslope IPA 8
ipa, boulder, co 7.2% abv

Snow Capped Honey Crisp Cider 7
cider-gluten free, cedaredge, co 6.9% abv

Wine

Sparkling



5oz, btl

Moët et Chandon “imperial” *brut*
epernay, france

30 / 120

Simmonnet-Febvre Cremant *brut rosé*
burgundy, france

15 / 60

La Marca *prosecco*
italy

13 / 52

White



5oz, 8oz, btl

Chateau Ste. Michelle *riesling*
columbia valley, washington

13/18/ 52

Chateau d’Esclans Whispering Angel *rosé*
provence france

15/21/60

Di Lenardo *pinot grigio*
alto-adige, italy

13/18/52

Loveblock *sauvignon blanc*
marlborough, new zealand

15/21/60

Hess Collection “Estates” *chardonnay*
carneros, ca

14/20/56

Jordan *chardonnay*
russian river valley, ca

19/27/74

Wine

Red



5oz, 8oz, btl

Boen <i>pinot noir</i> santa lucia, ca	15/21/60
Belle Glos “clark and telephone” <i>pinot noir</i> santa maria valley, ca	20/28/80
Finca El Origen <i>malbec</i> mendoza, argentina	13/18/52
Bonanza “lot 2” <i>cabernet sauvignon</i> napa, california	14/20/56
Daou <i>cabernet sauvignon</i> paso robles, ca	15/21/60
Decoy <i>red blend</i> sonoma valley, ca	15/21/60
Caymus “46th anniversary” <i>cabernet sauvignon</i> napa valley, ca 1liter	38/53/240
Numanthia Termes <i>spanish red</i> castilla y león, spain	17 /24 /67