

Fireside Menu

Rocky Mountain Meat & Cheese Board 22

olive, pickle, grain mustard, honey comb, crostini

Soup of the Day 14

Blistered Shishito Peppers 15

miso dip, sesame seed

Truffle Fries 12

parmesan, herbs, house aioli [GF](#) | [VG](#)

Bavarian Pretzel 15

spicy mustard, beer cheese [VG](#)
add bratwurst and sauerkraut \$8

Twice Cooked Chicken Wings 18

buffalo, ranch, pickled cauliflower [GF](#)

Roasted Pepper Hummus 15

pita, radish, carrot, cucumber, broccoli [VG](#)

Fireside House Salad 14

field greens, tomato, cucumber, carrot, radish,
preserved lemon vinaigrette [VE](#) | [GF](#)

Caesar Salad 14

baby gem lettuce, cornbread croutons, caesar dressing, pecorino

Strawberry & Arugula Salad 14

strawberry, arugula, aged feta cheese, pickled endive, walnuts,
white balsamic vinaigrette

Salads may be served with choice of:

[tofu 9](#), [chicken 10](#), [shrimp 12](#), [*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*

Fireside Menu

B.L.T. 17

riverbear bacon, heirloom tomato, bibb lettuce, basil aioli, sour dough

***Gessner Burger 20**

locally sourced beef, grand aioli, pickle, cheddar, brioche bun

***Bison Burger 22**

green chili jam, lettuce, tomato, onion, brioche bun

Pickle Brined Fried Chicken Sandwich 18

lettuce, tomato, onion, texas toast, house aioli

Bratwurst 15

sauerkraut, spicy mustard, brioche bun

*sandwiches are served with choice of:
fries or side salad.*

Substitute: gluten free bread \$3

Baja Fish & Chips 24

blackened cod, yucca fries, smashed avocado, cilantro-lime slaw **GF**

***Hanger Steak 45**

8oz hanger steak, shishito peppers, spicy tahini sauce **GF**

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Grilled Broccoli & Sausage Pizza 22

garlic oil, mozzarella, fontina, grilled broccoli, sausage

Roasted Corn & Jalapeño Pizza 22

garlic oil, roma tomato, mozzarella, pecorino-romano [VG](#)

Margherita Pizza 22

san marzano tomato sauce, fresh mozzarella, basil [VG](#)

Create Your Own Pizza 20

toppings \$2ea: ham, chicken, sausage, pepperoni, bacon, red onion, pineapple, peppers, mushroom, spinach

substitute gluten free crust: \$ 5

[Entrées served starting at 5:30pm](#)

*8oz Filet 65

charred spring onion, grilled asparagus, duck fat roasted carrots, veal demi [GF](#)

Colorado Striped Bass 42

english pea, smoked bacon, cipollini onion, lemon [GF](#)

Tagliatelle Pasta 34

summer succotash, truffle fava bean puree, pecorino romano

Pan Seared Half Chicken 36

corn bread, kimchi puree, grilled pineapple, Hawaiian BBQ sauce

Grilled Tofu 30

curried vegetables, cauliflower rice, toasted coconut [GF](#), [VG](#), [VE](#)

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Craft Cocktails

Bold Fashioned	18
woodford reserve bourbon, st. george spiced pear, angostura bitters, orange bitters & simple syrup	
La Paloma	18
don julio reposado tequila, fresh lime, simple syrup, grapefruit soda	
Blackberry Margarita	16
mezcal union joven, fresh lime, pineapple juice, muddled blackberries	
Raspberry Mule	18
ketel one vodka, lime juice, chambord, ginger beer	
Vail 75	18
st. germain, monkey 47 gin, lemon juice, maple syrup, prosecco	
Espressotini	18
breckenridge vodka, kahlua, frangelico, espresso	
Basil Monkey	18
monkey 47 gin, lime juice, simple syrup, basil leaves	
Coco Loco	17
coconut hakun rum, lime juice, simple syrup mint leaves, coconut cream	
White Peach Sangria	17
pinot grigio, breckenridge vodka, st. germain, peach puree	
Prickley Spritz	17
aperol, orange juice, prickly pear, prosecco	
Summer Soda	8
cranberry juice, orange juice, pineapple juice passionfruit syrup, lime juice, soda water	

Craft Beer

Draft

Upslope Craft Lager lager, boulder, co 4.8% abv	16 oz. \ 7
VBC Gore Creek IPA ipa, eagle-vail, co 7.0% abv	16 oz. \ 7
VooDoo Ranger IPA ipa, new belgium, co 7.0% abv	16 oz. \ 7
Odell 90 Shilling american red ale, fort collins, co 5.3% abv	16 oz. \ 7
Left Hand Milk Stout stout, longmont, co 6% abv	16 oz. \ 7
Blue Moon wheat, boulder, co 5.2% abv	16 oz. \ 7

Craft Beer

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
VBC Gore Creek IPA 16 oz. ipa, vail, co 7% abv	8
Upslope IPA ipa, boulder, co 7.2% abv	7
New Belgium Fat Tire amber, ft. collins, co 5.2% abv	7
Snow Capped Honey Crisp Cider cider-gluten free, cedaredge, co 6.9% abv	7
Corona mexican pale lager, mexico 4.6% abv	7
Negra Modelo medium bodied lager, mexico 5.4% abv	7
Stella Artois pilsner, belgium 5.2% abv	7

Craft Beer

Bottles / Cans

Leinenkugel Shandy	7
lemon shandy, chippewa falls, wi 4.2% abv.	
Coors Banquet	7
golden lager, golden, co 5% abv	
Coors Light	7
light lager, golden, co 4.2% abv	
Michelob Ultra	7
light lager, st. louis, mo 4.2% abv	
White Claw Seltzer	7
seltzer beer, glendale, az 6.9% abv	
Heineken 0.0	7
non-alcoholic premium lager, amsterdam, 0.0% abv	

Wine

Sparkling



Moët et Chandon imperial" <i>brut</i> epernay, france	30 / 120
Simmonnet-Febvre Cremant <i>brut rosé</i> burgundy, france	15 / 60
Zardetto <i>prosecco</i> veneto, italy	13/ 52

White

Chateau Ste. Michelle <i>riesling</i> veneto, italy	13 / 52
Chateau d'Esclans Whispering Angel <i>rosé</i> provence france	15 / 60
Di Lenardo <i>pinot grigio</i> alto-adige, italy	13 / 52
Loveblock <i>sauvignon blanc</i> marlborough, new zealand	14 / 56
Hess Collection "Estates" <i>chardonnay</i> carneros, ca	14 / 56
Jordan <i>chardonnay</i> russian river valley, ca	19 / 74

Wine

Red



Boen <i>pinot noir</i> santa lucia, ca	15 / 60
Belle glos “clark and telephone” <i>pinot noir</i> santa maria valley, ca	20 / 80
Kaiken <i>malbec</i> mendoza, argentina	13 / 52
Bonanza “lot 2” <i>cabernet sauvignon</i> california	14 / 56
Daou <i>cabernet sauvignon</i> paso robles, ca	15 / 60
Decoy <i>red blend</i> sonoma valley, ca	15 / 60
Caymus “46th Anniversary” <i>cabernet sauvignon</i> napa valley, ca 1liter	38 / 240

Dessert

Strawberry Pistachio Entremets 14

pistachio bavarian cream, strawberry mousse, dry meringue,
vanilla crème anglaise, pistachio dust

Triple Chocolate Cake 14

bittersweet dark chocolate sponge cake, berry jelly
chocolate cream, milk chocolate mousse

Ice Cream 4

pistachio ice cream
goat cheese fig crumble
chocolate hazelnut raspberry VEG | GF
chocolate
vanilla

Sorbet 4

mango VEG | GF
mandarin raspberry VEG | GF
peach coconut VEG | GF

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 9
cheddar & jack cheese
add: grilled chicken +2

Chicken Breast 14
mashed potatoes, broccoli GF

Grilled Steak 32
mashed potatoes, broccoli GF

Grass-fed Cheeseburger 14
american cheese, french fries or fruit cup

Pizza 12
cheese or pepperoni

Mac & Cheese 9
elbow macaroni, creamy cheddar

Chicken Tenders 14
french fries or fruit cup

Beverages

Juice 5

Milk 4

chocolate milk 5

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