

Fireside Bar Menu

Bar Snacks

Colorado Meat & Cheese 25

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

Creamy Burrata 18 VG

palisade peach jam, arugula pesto, grilled crostini

Pretzel Rolls 16 VG

beer cheese dip

Chicken Wings 20 GF

buffalo sauce, ranch, celery, carrot

Soups & Salads

Daily Soup 14 VG

ro tating chefs choice soup, accoutrements

Caesar Salad 16

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

House salad 14 gf

mixed greens, heirloom cherry tomato, cucumber, carrot, lemon vinaigrette

Colorado Wedge 16 GF

iceberg, river bear bacon, avocado, blue cheese, heirloom tomato, blue cheese dressing

salads may be served with choice of:

*4oz tofu \$10, 6oz chicken \$12, shrimp \$15, *4oz salmon \$16, *4oz new york \$16*

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

*Aspen Ridge Beef Burger 25

8 oz. natural angus beef, house-made aioli, white cheddar, lettuce, tomato, onion, toasted brioche bun *substitute: beyond burger*

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: gluten free bun available

served with choice of: fries or a side salad or sweet potato truffle fries \$3

Entrees – (available at 530 pm)

Pesto Pasta 32 VG

bucatini | basil pesto | sautéed seasonal vegetables

*add -- 6oz chicken \$12, shrimp \$15, *4oz salmon \$16, *4 oz. new york strip \$16*

Half Chicken 36 GF

mashed potato | roasted baby carrots | chicken jus

New York Strip Steak 40 GF

10 oz. | fingerling potatoes | broccolini | peppercorn veal demi

Scottish Salmon 40 GF

grilled asparagus | sauce verte | pickled fennel salad

Roasted Cauliflower 28 GF | VG

asparagus | smoked almond romesco | crispy capers

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Dessert

Warm Cherry Crisp 13

lemon, oat and pistachio streusel, pistachio ice cream

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

Rocky Mountain Mist

\$ 22

"Amidst the majesty of the Rocky Mountains, find strength in their towering peaks. Embrace their grandeur, seek adventure in their vastness, and let their beauty ignite your spirit."



Sage-infused titos vodka, st. germain elderflower liqueur, honey sage, and mint simple syrup, cranberry, lemon juice,

Cocktail profile

Blends herbal and fruity flavors with a refreshing tartness. The rosemary aroma bubble adds an extra layer of aromatic delight, complementing the overall experience.

Craft Cocktails

Highland Sunset	17
aperol, ginger canton liquor, st. george pear liquor, prosecco, candied ginger	
Oxygen Retreat	17
vodka, mango puree, white wine, soda, liquid oxygen	
Elevation Awakening (Carajillo)	18
licor 43, espresso, orange peel	
Bold Fashioned	18
woodford reserve bourbon, st. george spiced pear, angostura bitters, orange bitters & simple syrup, luxardo cherry	
Mountain Maple Boulevard	20
knob creek bourbon, sweet vermouth, maple syrup, angostura bitters, luxardo cherry	
Cascade Berry Fusion	20
del maguey vida mezcal, cointreau, raspberry vodka, lime juice, house-made mint syrup, muddled blackberries	

Additions

Liquid Oxygen drops to any drink \$2

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

Mocktails

13

Pineapple Matcha

matcha, pineapple juice, coconut water, ginger, honey

Add Rum + \$3

Spiced Grapefruit

seedlip spice 94, fever tree pink grapefruit juice, simple syrup, lemon juice, star anise

Add Mezcal + \$4

Garden Spritz

seedlip garden 108, fever tree ginger beer, tonic, rosemary sprig

Add Gin + \$3

Bottle/Can

8

Coors Banquet

golden lager, golden, co 5% abv

Michelob Ultra

light lager, st. louis, mo 4.2% abv

Heineken

premium lager, amsterdam 5% abv

Modelo

medium bodied lager, mexico 5.4% abv

High Noon

seltzer beer, modesto, ca 4.5% abv

White Claw Seltzer

seltzer beer, glendale, az 6.9% abv

Heineken 0.0

non-alcoholic premium lager, amsterdam, 0.0% abv

Draft

9

VBC Gore Creek IPA

ipa, eagle-vail, co 7.0% abv

Blue Moon

wheat, boulder, co 5.2% abv

Coors Light

light lager, golden, co 4.5% abv

Stella Artois

pilsner, belgium 5.2% abv

Avalanche

amber ale, breckenridge, co 5% abv

Craft Beer

9

Bottles / Cans

VBC Hot Mess Blonde 16 oz.

blonde ale, vail, co 8.5% abv

VBC Pete's Stash 16 oz.

pale ale, vail, co 8.5% abv

Upslope IPA

ipa, boulder, co 7.2% abv

Snow Capped Honey Crisp Cider

8

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



5oz, btl

White

Chateau Ste. Michelle *riesling*
columbia valley, washington

15 / 55

Chateau d'Esclans Whispering Angel *rosé*
provence france

15 / 65

Di Lenardo *pinot grigio*
alto-adige, italy

13 / 55

Loveblock by Kim Crawford *sauvignon blanc*
marlborough, new zealand

15 / 65

House of Brown by Brown Estates *chardonnay*
cosumnes river, ca

13 / 55

Jordan *chardonnay*
russian river valley, ca

21 / 95

Wine



Red

5oz, btl

Böen by Joe Wagner *pinot noir*

15 / 65

santa lucia, ca

Belle Glos “clark and telephone” *pinot noir*

20 / 90

santa maria valley, ca

Finca El Origen *malbec*

13 / 55

mendoza, argentina

Bonanza “lot 2” by Caymus *cabernet sauvignon*

15 / 65

napa, california

Daou *cabernet sauvignon*

15 / 65

paso robles, ca

Decoy *red blend*

15 / 65

sonoma valley, ca

Numanthia Termes *spanish red*

17 / 75

castilla y león, spain

