

Gessner Bar Menu

Meat & Cheese Board 25

chef selection of cured meat & cheese
olive, pickle, grain mustard, honeycomb, crostini

Spring Vegetable Soup 14 [VE](#) | [GF](#)

beluga lentils

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](#)

Artichoke Dip 22

parmesan, mozzarella, toasted pita bread [VG](#)

Twice Cooked Chicken Wings 20

choice of buffalo, korean bbq or garlic parmesan served with ranch,
celery and carrot [GF](#)

Quinoa Salad 16

cucumber, heirloom tomato, red onion, olive, feta cheese,
greek vinaigrette

Fireside House Salad 16

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

Caesar Salad 16

baby gem lettuce, cornbread croutons, Caesar dressing, pecorino
salads may be served with choice of:

*4oz tofu \$10, 6oz chicken \$12, *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.*

Gessner Bar Menu

Flatbreads

Brie and Apricot 18

apricot jam, brie cheese, pistachio, arugula VG

Roasted Tomato Mozzarella 18

San marzano tomato sauce, fresh mozzarella, basil, balsamic VG

BBQ Chicken 18

BBQ chicken, pepper jack, smashed avocado, cilantro

substitute gluten-free crust: \$5

Burger & Sandwich

served with choice of: fries or a side salad

upgrade to sweet potato truffle fries \$3

*Aspen Ridge Burger 25

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

*BBQ Bison Burger 26

8oz bison, house-made BBQ sauce, crispy sweet potato, caramelized onion, toasted brioche bun

Blackened Chicken Sandwich 20

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

Smoked Brisket French Dip 22

Swiss cheese, banana pepper, au jus, baguette

Cod Sandwich 22

battered cod filet, remoulade, coleslaw, ciabatta bread

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

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Entrees 5:30pm-9:00pm

Parmesan Crusted Half Chicken 32

asparagus, artichoke, lemon, chicken jus

Scottish Salmon 44

spring succotash, bacon, fava bean puree GF

Ravioli 32

mint and pea ravioli, piquillo peppers, brown butter VG

Cacio e Pepe 35

bucatini pasta, black pepper, shaved aged cows milk cheese

Steak Au Poivre 45

8oz hanger steak, fries, green peppercorn sauce

Cauliflower Steak 30

asparagus, smoked almond romanesco, crispy capers VG

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Dessert

Warm Cherry Crisp 12

lemon, oat and pistachio streusel, pistachio ice cream

German Apple Strudel 10

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

Frozen Limoncello 9

lemon gelato, whipped cream, strawberry, limoncello sauce

Triple Chocolate Cake 12

raspberry gelee, chocolate mousse, raspberry sauce [GF](#)

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

Royal Tokaji 5 Puttonyos, Hungary 12

~ask your server for coffee and tea selections

Kids

Salmon Filet 20

seasonal vegetables [GF](#)

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 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	
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	18
sage infused titos vodka, st. germain elderflower liqueur, honey sage and mint simple syrup, cranberry, lemon juice, dehydrated lime	
Irish Farewell	16
glenmorangie 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~

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
mexcal 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 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

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

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



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