

Breakfast

Breakfast served from 7:00am- 11:00am

Yogurt Parfait 10

greek yogurt, house-made granola, mixed berry compote

Chia Pudding 10

chia seed pudding, coconut milk, honey, fruit **GF | VG**

Fresh Fruit Plate 12

seasonal melons and mixed berries

Steel-Cut Oatmeal 10

Seasonal fresh fruit, dried fruit, sliced almond, brown sugar **GF | VG**

Avocado Toast* 19

smashed avocado, cage free two eggs any style, red onion, baby heirloom tomatoes, queso fresco, baby arugula, house potatoes
add smoked cold smoked salmon \$4

Cold-Smoked Sustainable Salmon 20

thinly sliced salmon, beefsteak tomato, red onion, capers, toasted bagel

French Toast 19 **VG**

fresh berries, candied pecans, brioche **VG**

Buttermilk Pancakes 20

fluffy pancakes, with *choice of* **VG**
plain, chocolate chips, blueberry, cinnamon apples

Alpine Breakfast* 22

two cage free eggs any style, roasted potatoes, toast, and choice of: pork sausage, chicken sausage or bacon

Carnitas Benedict* 22

english muffin, house carnitas, cage free poached egg, green chili hollandaise, roasted potatoes

8150 Omelet* 22

wild arugula salad, truffle oil, mushrooms, roasted tomatoes, goat cheese roasted potatoes, choice of: pork sausage, chicken sausage or bacon **GF**

Chair 20 Omelet* 22

elk sausage, spinach and cheddar cheese, roasted potatoes, choice of: pork sausage, chicken sausage or bacon **GF**

Veggie Breakfast Skillet* 22

two cage free eggs any style, roasted tomatoes, onion, bell pepper, potatoes, salsa verde **VG**
add bacon crumble \$2

*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. All In-Room Dining Orders will have a 22% service charge and \$6 delivery fee added.

Breakfast

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Sides

two cage free eggs | any style 6
bacon | pork sausage | chicken sausage 6
elk sausage 8
potatoes 4
cereal 6
assorted breakfast pastry basket 12
sour dough | wheat | | gluten free toast 6

Coffee & Juice

Vail mountain coffee 5 | pot 9
juice 5
orange | apple | cranberry | grapefruit juice
cold pressed juice 8
cappuccino 6 | latte 6 | americano 6

GF - Gluten Free

VG - Vegetarian

VE - Vegan

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All Day

All Day *served from 11:00am-9pm*

Tomato Soup 8 | 12 **VE** | **GF**

garlic, basil, plum tomatoes

Caesar Salad 16

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

House Salad 16 **VE**

field greens, tomato, cucumber, carrot, radish, preserved lemon vinaigrette
salads may be served with choice of:
*4oz tofu \$10, 6oz chicken \$12, shrimp \$15, *4oz salmon \$16, *4oz hanger steak \$18*

Chicken Wings 20

buffalo sauce, ranch, celery, carrot **GF**

Sweet Potato Truffle Fries 14 **VG**

parmesan, herbs, house aioli

Sandwiches

sandwiches are served with choice of: fries or side salad

substitute: sweet potato truffle fries \$3

*Aspen Ridge Burger 25

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

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Entrées *served from 5:30pm-9pm*

Pesto Pasta 32 VG

bucatini, basil pesto, sautéed summer vegetables

Half Chicken 36 GF

mashed potato, broccolini, chicken jus

10oz New York Strip Steak 40 GF

butter whipped potatoes, broccolini, peppercorn veal demi

Roasted Cauliflower 28 GF | VG

asparagus, smoked almond romesco, crispy capers

Dessert

New York Style Cheesecake 14

housemade berry compote

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

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Kids

12 years old and under

Salmon Filet 18

Seasonal vegetables GF

Chicken Breast 18

mashed potatoes, broccoli GF

Grilled Steak 18

mashed potatoes, broccoli GF

Mac & Cheese 16

capellini, creamy cheddar

Chicken Tenders 16

french fries or fruit cup

Pizza 12

cheese or pepperoni

Grass-fed Cheeseburger 14

american cheese, french fries or fruit cup

Beverages

Juice 5

Milk 4

Chocolate Milk 5

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Beer

Bottles / Cans

Coors Banquet	8
golden lager, golden, co 5% abv	
Michelob Ultra	8
light lager, st. louis, mo 4.2% abv	
Heineken	8
premium lager, amsterdam 5% abv	
Modelo	8
medium bodied lager, mexico 5.4% abv	
High Noon	8
seltzer beer, modesto, ca 4.5% abv	
White Claw Seltzer	8
seltzer beer, glendale, az 6.9% abv	
Heineken 0.0	8
non-alcoholic premium lager, amsterdam, 0.0% abv+	

Craft

Bottles / Cans

VBC Hot Mess Blonde 16 oz.	9
blonde ale, vail, co 8.5% abv	
VBC Pete's Stash 16 oz.	9
pale ale, vail, co 8.5% abv	
Upslope IPA	9
ipa, boulder, co 7.2% abv	
Snow Capped Honey Crisp Cider	8
cider-gluten free, cedaredge, co 6.9% 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
La Marca <i>prosecco</i> italy	13 / 52

White



Chateau Ste. Michelle <i>riesling</i> columbia valley, washington	15 / 55
Chateau d'Esclans Whispering Angel <i>rosé</i> provence france	15 / 65
Di Lenardo <i>pinot grigio</i> alto-adige, italy	13 / 55
Loveblock <i>sauvignon blanc</i> marlborough, new zealand	15/65
House of Brown by Brown Estates <i>chardonnay</i> cosumnes river, ca	13 / 55
Jordan <i>chardonnay</i> russian river valley, ca	21 / 95

Wine

Red



Böen by Joe Wagner <i>pinot noir</i> santa lucia, ca	15 / 65
Belle Glos “clark and telephone” <i>pinot noir</i> santa maria valley, ca	20 / 90
Finca El Origen <i>malbec</i> mendoza, argentina	13 / 55
Bonanza “lot 2” by Caymus <i>cabernet sauvignon</i> napa, california	15 / 65
Daou <i>cabernet sauvignon</i> paso robles, ca	15 / 65
Decoy <i>red blend</i> sonoma valley, ca	15 / 65
Numanthia Termes <i>spanish red</i> castilla y león, spain	17 / 75

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



POOCH PAMPERING MENU

Served Daily from 7am-9pm

BOWSER BEERS “NA”

Beefy Brown Ale \$8

Cock-a-Doodle Brew \$8

Porky Pug Porter \$8

ENTRÉES

Ground Beef- russet potatoes, sweet potatoes, carrots, green beans, green peas and apples \$20

Chicken Thighs- long-grain white rice, spinach, carrots and apples \$20

TREATS

1 for \$5 or 3 for \$12

House-made Jumbo Dog Biscuits

Doggie Beef “Cigar”

GRAND | HYATT®

VAIL

