

# 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-9:30pm

## Sweet Corn Bisque 10 | 14 VG

green chili crema, corn fritter

## Tomato Soup 8 | 12 VE | GF

garlic, basil, plum tomatoes

## Caesar Salad 16 VG | GF

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

## House Salad 16 VE | GF

field greens, tomato, cucumber, carrot, radish, preserved lemon vinaigrette

*salads may be served with choice of:*

*4oz tofu \$10, 6oz chicken \$12, 5 shrimp \$15, \*4oz salmon \$16, \*4oz hanger steak \$18*

## Chicken Wings 20

bourbon buffalo sauce, ranch, celery, carrot GF

## Sweet Potato Truffle Fries 14 VG | GF

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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# Dinner

Entrées served from 5:30pm-9:30pm

**Pesto Pasta 34** VG

bucatini, basil pesto, sautéed summer vegetables

**Half Chicken 32** GF

mashed potato, broccolini, chicken jus

**8oz Hanger Steak 38** GF

butter whipped potatoes, asparagus, peppercorn veal demi

**Roasted Cauliflower 28** GF | VG | VE

asparagus, smoked almond romanesco, crispy capers

# Dessert

**Peach Dome 13**

local Palisade peaches, summer berry puree, white chocolate

**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

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

# Craft

## Bottles / Cans

<b>VBC Hot Mess Blonde 16 oz.</b> blonde ale, vail, co 8.5% abv	8
<b>VBC Pete's Stash 16 oz.</b> pale ale, vail, co 8.5% abv	8
<b>Upslope IPA</b> ipa, boulder, co 7.2% abv	8
<b>Snow Capped Honey Crisp Cider</b> cider-gluten free, cedaredge, co 6.9% abv	7

# Wine

## Sparkling



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

## White



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

# Wine



## Red

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

## Dessert Wines

<b>Graham’s Tawny Port</b> , Douro, Portugal 10 Year 12 / 20 Year 20 / 30 Year 24	
<b>Fonseca</b> Bin 27 Port, Douro, Portugal 12	
<b>Croft</b> Ruby Port, Douro, Portugal 11	
<b>Royal Tokaji 5 Puttonyos</b> , 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*

**GRAND | HYATT**  
*Doggie Beef “Cigar”*

VAIL

