

Breakfast

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

Alpine Breakfast* 22

two eggs any style, roasted potatoes, toast, and choice of: sausage or bacon

Steel-Cut Oatmeal 10

stone fruits compote, dried fruit, sliced almond, brown sugar [GF](#) | [VG](#)

Cold-Smoked Sustainable Salmon 20

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

8150 Omelet* 22

wild arugula salad, truffle oil, mushrooms, roasted tomatoes, goat cheese roasted potatoes, choice of: sausage or bacon [GF](#)

Chair 20 Omelet* 22

elk sausage, spinach and cheddar cheese roasted potatoes, choice of: sausage or bacon [GF](#)

French Toast 16

fresh berries, candied pecans, brioche [VG](#)

Buttermilk Pancakes 16

fluffy pancakes, with *choice of* [VG](#)

plain | butter | maple syrup

caramelized apples | cinnamon | whipped cream

red quinoa | honey mascarpone

Red Beet Hummus Toast* 18

local rosemary bread, cotija cheese, cilantro, heirloom cherry tomato, roasted beets, two eggs any style [VG](#) [add avocado \\$6](#)

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Sides

yogurt parfait 10

bacon | sausage | chicken sausage 6

elk sausage 8

potatoes 4

fruit cup 5

cereal 6

assorted breakfast pastry basket 12

white | wheat | vegan | gluten free toast 6

Coffee & Juice

coffee 4

cup of coffee

juice 5

orange | apple | cranberry | grapefruit juice

daily fresh pressed juice 8

cappuccino 5 | latte 5 | americano 5

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.

All Day

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

Seasonal Vegetable & Lentil 14 [VE](#) | [GF](#)

Bison Chili 18

white cheddar, crème fraiche, scallion

Caesar Salad 18

baby gem lettuce, cornbread croutons, caesar dressing, pecorino

Fireside House Salad 18

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

salads may be served with choice of:

tofu 10, chicken 12, salmon 14, *4oz hanger steak 18

Twice Cooked Chicken Wings 22

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

Sweet Potato Truffle Fries 16

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

Sandwiches

*Aspen Ridge Burger 27

locally sourced beef, grand aioli, cheddar, brioche bun

Blackened Chicken Sandwich 22

naan bread, bacon, brie cheese, avocado, arugula, ranch dressing

Smoked Brisket French Dip 24 4

swiss cheese, banana pepper, baguette, au jus

sandwiches are served with choice of:

fries or side salad

Substitute: sweet potato truffle fries \$3

Substitute: beyond burger \$2, gluten free bun \$3

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Dinner

Entrées served from 5:30pm-8:45pm

Tagliatelle Pasta 40

pork and beef bolognese, pecorino romano, grilled bread

Half Chicken 42

mashed potato, broccolini, chicken jus GF

8oz Hanger Steak 48

butter whipped potatoes, asparagus, peppercorn veal demi GF

Cauliflower Steak 30

asparagus, smoked almond romanesco, crispy capers VG

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

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Kids

12 years old and under

Salmon Filet 22

Seasonal vegetables **GF**

Chicken Breast 20

mashed potatoes, broccoli **GF**

Grilled Steak 28

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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Craft Cocktails

Espressotini	18
breckenridge espresso vodka, kahlua, frangelico, espresso	
make it a S'Mores <u>Espressotini</u> - 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	17
sage infused titos vodka, st. germain elderflower liqueur, cranberry, lemon juice, sage leaf	
Irish Farewell	16
glenlivet 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

Beer

Bottles / Cans

Coors Banquet	7
golden lager, golden, co 5% abv	
Michelob Ultra	7
light lager, st. louis, mo 4.2% 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	
wheat, boulder, co 5.2% abv	

Craft

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
Upslope IPA ipa, boulder, co 7.2% abv	7
Snow Capped Honey Crisp Cider cider-gluten free, cedaredge, co 6.9% abv	7
Modelo medium bodied lager, mexico 5.4% abv	7

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> columbia valley, washington	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
Kim Crawford <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
Finca El Origen <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 Wines

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