
Breakfast Menu

Available for Room Delivery 7a-11a

Hot Entrées

Breakfast Burrito 20

scrambled eggs, roasted potatoes, monterey cheese, smothered green chile, mexican cream and avocado. add chorizo \$3.00

*Alpine Breakfast 24

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

Breakfast Lox 26

smoked salmon, tomato slices, pickled red onion, capers and cucumbers, herb cream cheese rosemary bread

*Avocado Toast 20

Local buttered rosemary bread, avocado, two eggs any style, garnished with red onion, radishes and cilantro, cotija cheese

*Breakfast Hash 22

house smoked brisket, caramelized onions, roasted potatoes, two eggs any style and flour tortilla

French Toast 18

Fresh berries and candied pecans, brioche

Sides

Mixed Berries 6

Herb Roasted Potatoes 5

Sliced Avocado 5

Chicken Sausage 6

Pork Sausage 6

Single Pancake 5

Toast 5

wheat, sourdough, rye, bagel, english muffin, gf bread

Fruits & Grains

Seasonal Fruit Plate 16

pineapple, honeydew, cantaloupe, berries, greek yogurt, granola

Parfait 14

berry yogurt, sliced bananas, almond butter, sliced strawberries, flax seeds, walnuts

Steel Cut Oatmeal 12

mixed berries, dried fruit, sliced almonds, brown sugar

Drinks

Coffee 6

Latte or Cappuccino 7

Juice 6

orange, apple, cranberry

Soda 5

pepsi, diet pepsi, sierra mist, dr. pepper mountain dew, diet mountain dew

Milk 5

skim, 1%, 2%, whole, almond, soy, oat

All Day Menu

Available for Room Delivery 11a-9p

Small Plates

Rocky Mountain Meat and Cheese Board 24

olive, pickle, grain mustard, honey comb pretzel bread

Bison Chili 16

white cheddar, sour cream, green chili, scallion relish

Bavarian Pretzel Bites 16

spicy mustard, beer cheese

Twice Cooked Chicken Wings 18

buffalo, ranch, pickled cauliflower

Salads

Fireside House Salad 16

field greens, tomato, cucumber, carrot, radish, sherry vinaigrette

Caesar 16

baby gem lettuce, brown butter cornbread crouton, pecorino

Beet and Arugula 17

roasted and pickled beet, navel orange, haystack mountain goat cheese, white balsamic

salads may be served with choice of:

tofu 9, chicken 10, shrimp 12, 4oz filet 20

Sandwiches & Pizza

*A.B.C 22

Granny smith apple, bacon, white cheddar, Texas toast, apple butter, arugula

Grass Fed Burger 25

local sourced beef, grand aioli, pickle, onion ring, cheddar

Fried Chicken Sandwich 22

lettuce, pickle, tomato, texas toast, house aioli

Grilled Broccolini and Sausage Pizza 26

garlic oil, mozzarella, fontina, grilled broccoli, sausage

Pizza Blanco 24

garlic oil, fontina, mozzarella, pecorino-romano

Margherita Pizza 24

san marzano tomato sauce, fresh mozzarella, basil

Create Your Own Pizza 22

toppings \$2 ea.: ham, chicken, sausage, pepperoni, bacon, red onion, pineapple, peppers, mushroom, spinach

substitute gluten free crust: 5

Dial "2" from your in room phone to place your order. A \$6 delivery fee and 22% gratuity will be added to your bill

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

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All Day Menu

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Entrées

Available
5:30p-9p

Tagliatelle Pasta 36
wild mushrooms, winter truffles,
aged balsamic
may be served with choice of:
tofu 9, chicken 10, shrimp 12, 4oz filet 21

Colorado Striped Bass 44
sweet potato hash, smoked bacon,
cipollini onion, brown butter vinaigrette

Pan Roasted Half Chicken 38
potato gnocchi, maitake mushroom, frisée,
sherry-chicken jus

***8 oz Filet 62**
aligot potatoes, broccoli variations,
veal demi

Dessert

Dark Chocolate Sphere 16
chocolate sauce, assorted sweet bites

Peanut Butter Cheesecake 16
chocolate glaze, graham cracker dust, Chantilly
cream

Ice Cream Scoop 5
caramel popcorn, goat cheese fig crumble,
chocolate hazelnut raspberry, chocolate, vanilla

Ice Cream Trio 11

Dessert Wine

Graham's Tawny Port, douro,
portugal
10 Year 12 / 20 Year 20 / 30 Year
24

Fonseca unfiltered porto, douro,
portugal 14

Klein Constantia "vin de constance"
west cape, south africa 20

Inniskillin vidal icewine, niagra,
Canada 27

Royal Tokaji 5 puttonyos, hungary
15

Croft ruby port, douro, portugal 13

All Day Menu

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Wines

Moët et Chandon 30 | 120
"imperial" champagne, epernay, france

Loveblock 14 | 56
sauvignon blanc, marlborough, new zealand

Hess Collection 14 | 56
"estate" chardonnay, carneros, california

Jordan 19 | 74
chardonnay, russian river valley, california

Böen 15 | 60
pinot noir, santa lucia, california

Kaiken 13 | 52
malbec, mendoza, argentina

Daou 15 | 60
cabernet sauvignon, paso robles, california

Decoy 15 | 60
red blend, napa valley, california

Specialty Cocktails

Prickly Spritz 16
aperol, prickly pear puree, orange, club
soda, prosecco

Pom Mule 16
"gessner private barrel" codigo rosa tequila,
pama liquor, cranberry, ginger beer

Smoked Old Fashioned 18
mezcal, maple syrup, angostura bitters,
orange bitters

Espressotini 18
breckenridge espresso vodka, espresso,
frangelico, coffee liqueur

Goose Remedy 16
grey goose vodka, st. germain, lemon juice,
lime juice, cranberry

Maple Creek 16
knob creek, carpano antica, bourbon barrel
aged maple syrup

Smashed Scotsman 16
glenmorangie X, lemon juice, simple syrup,
egg whites

Colorado Beers

Upslope IPA 7
ipa, boulder, co 7.2% abv

Bonfire WTFO 7
double ipa, eagle, co 8.5% abv

New Belgium Fat Tire 7
amber, ft. collins, co 5.2% abv

Bonfire La Tina 7
mexican lager, eagle, co 4.9% abv

Snow Capped Honey Crisp Cider 7
cider-gluten free, cedaredge, co 6.9% abv

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