

# Breakfast

*Entrées served from 7:00AM-11:00AM*

## **Alpine Breakfast\* 22**

two eggs any style, roasted potatoes, toast, and choice of sausage or bacon **GF**  
*Add 4 oz.filet \$21*

## **8150 Omelet\* 22**

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

## **Avocado Toast\* 18**

local buttered rosemary bread, smashed avocado, two eggs any style  
red onion, radishes, cilantro, cotija cheese **GF**  
*Add bacon \$8*

## **French Toast 16**

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

## **Steel Cut Oatmeal 10**

mix berries, dried fruit, sliced almond, brown sugar **GF | VG**  
*Add banana \$3*

**GF** – Gluten Free

**VG** – Vegetarian

**VE** – Vegan

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# Lunch

*Entrées served from 11:00pm - 2:00pm*

## **Spicy Buffalo Chicken Wrap 13**

chicken, romaine, cherry tomatoes, red onion, cheddar cheese, frank's red hot ranch, spinach tortilla

## **Cobb Salad Wrap 13**

bacon, blue cheese, chicken, avocado, olives, greens, tomato, whole wheat tortilla

## **Caprese Sandwich 12**

pesto, mozzarella, tomato, balsamic glaze, spinach, sourdough

## **Chicken Salad Sandwich 13**

chicken, celery, red onion, red grapes, greek yogurt, croissant

## **Ham & Swiss 12**

## **Strawberry and Spinach Salad 14**

strawberry, spinach, roasted pecan, onion, goat cheese, balsamic vinaigrette

## **Grilled Chicken Caesar 15**

focaccia croutons, roasted tomatoes

## **Arugula Greek Salad 14**

arugula, cucumbers, red onion, kalamata olives, feta, green pepper, balsamic vinaigrette

## **Boulder Chips 3.50**

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# Dinner

*Entrées served from 2:00pm-9:00pm*

## **Rocky Mountain Meat & Cheese Board 22**

olive, pickle, grain mustard, honey comb, crostini

## **Soup of the Day 14**

## **Blistered Shishito Peppers 15**

miso dip, sesame seed

## **Truffle Fries 12**

parmesan, herbs, house aioli **GF|VG**

## **Bavarian Pretzel 15**

spicy mustard, beer cheese **VG**  
add bratwurst and sauerkraut \$8

## **Twice Cooked Chicken Wings 18**

buffalo, ranch, pickled cauliflower **GF**

## **Roasted Pepper Hummus 15**

pita, radish, carrot, cucumber, broccoli **VG**

## **Fireside House Salad 14**

field greens, tomato, cucumber, carrot, radish,  
preserved lemon vinaigrette **VE | GF**

## **Caesar Salad 14**

baby gem lettuce, cornbread croutons, caesar dressing, pecorino

## **Strawberry & Arugula Salad 14**

strawberry, arugula, aged feta cheese, pickled endive, walnuts,  
white balsamic vinaigrette

*Salads may be served with choice of:*

tofu 9, chicken 10, shrimp 12, \*4oz hanger steak 18

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# Dinner

## **B.L.T. 17**

riverbear bacon, heirloom tomato, bibb lettuce, basil aioli, sour dough

## **\*Gessner Burger 20**

locally sourced beef, grand aioli, pickle, cheddar, brioche bun

## **\*Bison Burger 22**

green chili jam, lettuce, tomato, onion, brioche bun

## **Pickle Brined Fried Chicken Sandwich 18**

lettuce, tomato, onion, texas toast, house aioli

## **Bratwurst 15**

sauerkraut, spicy mustard, brioche bun

*sandwiches are served with choice of:  
fries or side salad.*

*Substitute: gluten free bread \$3*

## **Baja Fish & Chips 24**

blackened cod, yucca fries, smashed avocado, cilantro-lime slaw **GF**

## **\*Hanger Steak 45**

8oz hanger steak, shishito peppers, spicy tahini sauce **GF**

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# Dinner

## Grilled Broccoli & Sausage Pizza 22

garlic oil, mozzarella, fontina, grilled broccoli, sausage

## Roasted Corn & Jalapeño Pizza 22

garlic oil, roma tomato, mozzarella, pecorino-romano VG

## Margherita Pizza 22

san marzano tomato sauce, fresh mozzarella, basil VG

## Create Your Own Pizza 20

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

*substitute gluten free crust: \$ 5*

## Entrées served from 5:30pm-9:30pm

### \*8oz Filet 65

charred spring onion, grilled asparagus, duck fat roasted carrots, veal demi GF

## Colorado Striped Bass 42

english pea, smoked bacon, cipollini onion, lemon GF

## Tagliatelle Pasta 34

summer succotash, truffle fava bean puree, pecorino romano

## Pan Seared Half Chicken 36

corn bread, kimchi puree, grilled pineapple, Hawaiian BBQ sauce

## Grilled Tofu 30

curried vegetables, cauliflower rice, toasted coconut GF, VG, VE

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# Craft Cocktails

<b>Bold Fashioned</b>	<b>18</b>
woodford reserve bourbon, st. george spiced pear, angostura bitters, orange bitters & simple syrup	
<b>La Paloma</b>	<b>18</b>
don julio reposado tequila, fresh lime, simple syrup, grapefruit soda	
<b>Blackberry Margarita</b>	<b>16</b>
mezcal union joven, fresh lime, pineapple juice, muddled blackberries	
<b>Raspberry Mule</b>	<b>18</b>
ketel one vodka, lime juice, chambord, ginger beer	
<b>Vail 75</b>	<b>18</b>
st. germain, monkey 47 gin, lemon juice, maple syrup, prosecco	
<b>Espressotini</b>	<b>18</b>
breckenridge vodka, kahlua, frangelico, espresso	
<b>Basil Monkey</b>	<b>18</b>
monkey 47 gin, lime juice, simple syrup, basil leaves	
<b>Coco Loco</b>	<b>17</b>
coconut hakun rum, lime juice, simple syrup, mint leaves, coconut cream	
<b>White Peach Sangria</b>	<b>17</b>
pinot grigio, breckenridge vodka, st. germain, peach puree	
<b>Prickley Spritz</b>	<b>17</b>
aperol, orange juice, prickly pear, prosecco	
<b>Summer Soda</b>	<b>8</b>
cranberry juice, orange juice, pineapple juice, passionfruit syrup, lime juice, soda water	

# Craft Beer

## Draft

<b>Upslope Craft Lager</b> lager, boulder, co 4.8% abv	<b>16 oz. \ 7</b>
<b>VBC Gore Creek IPA</b> ipa, eagle-vail, co 7.0% abv	<b>16 oz. \ 7</b>
<b>VooDoo Ranger IPA</b> ipa, new belgium, co 7.0% abv	<b>16 oz. \ 7</b>
<b>Odell 90 Shilling</b> american red ale, fort collins, co 5.3% abv	<b>16 oz. \ 7</b>
<b>Left Hand Milk Stout</b> stout, longmont, co 6% abv	<b>16 oz. \ 7</b>
<b>Blue Moon</b> wheat, boulder, co 5.2% abv	<b>16 oz. \ 7</b>

# Craft Beer

## 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>VBC Gore Creek IPA 16 oz.</b> ipa, vail, co 7% abv	8
<b>Upslope IPA</b> ipa, boulder, co 7.2% abv	7
<b>New Belgium Fat Tire</b> amber, ft. collins, co 5.2% abv	7
<b>Snow Capped Honey Crisp Cider</b> cider-gluten free, cedaredge, co 6.9% abv	7
<b>Corona</b> mexican pale lager, mexico 4.6% abv	7
<b>Negra Modelo</b> medium bodied lager, mexico 5.4% abv	7
<b>Stella Artois</b> pilsner, belgium 5.2% abv	7



# Craft Beer

## Bottles / Cans

**Leinenkugel Shandy** 7

lemon shandy, chippewa falls, wi 4.2% abv.

**Coors Banquet** 7

golden lager, golden, co 5% abv

**Coors Light** 7

light lager, golden, co 4.2% abv

**Michelob Ultra** 7

light lager, st. louis, mo 4.2% abv

**White Claw Seltzer** 7

seltzer beer, glendale, az 6.9% abv

**Heineken 0.0** 7

non-alcoholic premium lager, amsterdam, 0.0% abv

# Wine

## Sparkling



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

## White

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

# 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>Kaiken</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> napa valley, ca 1liter	38/ 240

# Dessert

## **Strawberry Pistachio Entremets 14**

pistachio bavarian cream, strawberry mousse, dry meringue, vanilla crème anglaise, pistachio dust

## **Triple Chocolate Cake 14**

bittersweet dark chocolate sponge cake, berry jelly, chocolate cream, milk chocolate mousse

## **Ice Cream 4**

pistachio ice cream  
goat cheese fig crumble  
chocolate hazelnut raspberry VEG | GF  
chocolate  
vanilla

## **Sorbet 4**

mango VEG | GF  
mandarin raspberry VEG | GF  
peach coconut VEG | GF

# 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

**Klein Constantia "Vin de Constance"**  
*West Cape, South Africa* 18

**Inniskillin Vidal Icewine, Niagra, Canada** 25

**Royal Tokaji 5 Puttonyos, Hungary** 12

*ask your server for coffee and tea selections*

# Kids

## **Quesadilla 9**

cheddar & jack cheese  
add: grilled chicken +2

## **Chicken Breast 14**

mashed potatoes, broccoli GF

## **Grilled Steak 32**

mashed potatoes, broccoli GF

## **Grass-fed Cheeseburger 14**

american cheese, french fries or fruit cup

## **Pizza 12**

cheese or pepperoni

## **Mac & Cheese 9**

elbow macaroni, creamy cheddar

## **Chicken Tenders 14**

french fries or fruit cup

# Beverages

## **Juice 5**

## **Milk 4**

## **Chocolate Milk 5**

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