



## SOUP

**BEST CHILI ON THE MOUNTAIN (GF)** \$16  
Smoked Brisket | Lime Crema | Cilantro  
Spent Grain Tortilla Chips

**BUTTERNUT SQUASH AND GRANNY SMITH APPLE  
BISQUE (GF-V)** \$14  
Quinoa | Spiced Marcona Almonds  
Bourbon Crème Fraiche

## SALAD

**BLACKENED TUNA NICOISE (GF)** \$30  
Yellow Tail Tuna | Cherry Tomato | Nicoise Olives  
Haricot Vert | Avocado | Hard Cooked Egg  
Fingerling Potatoes | Green Goddess Dressing

**COBB (GF)** \$24  
Goat Horn Vinaigrette | Chopped Chicken | Chives  
Tomato | Bacon | Haystack Jack

*Plant Based Alternative: Sub Vegan Fennel Sausage for  
Chicken and Bacon*

## SANDWICHES

SERVED WITH PARMESAN FRIES

SUBSTITUTE SIDE SALAD \$3

**CHARLESTON GRILLED CHEESE** \$22  
Amaza Sourdough Wheat | Pickled Green Tomatoes | River Bear Bacon  
12 month Gouda | Haystack Jack

**Chicken Flatbread** \$22  
Chickpea Puree | Naan Bread | Tomato-Cucumber-Red Onion Salad  
Jumpin Good Goat Feta  
*Plant Based Alternative: Sub No Evil Vegan Fennel Sausage for Chicken*

## 8100 FAVORITES

**DOUBLE DIAMOND BURGER\*** \$26  
Two 3 oz. Grass-Fed Beef Patties | River Bear Bacon | Sharp American Cheese  
Brioche Bun | Shrettuce | Tomato | Secret Sauce  
*Plant Based Alternative: Sub 6 oz. Beyond Meat Patty*

**COLORADO PASTRAMI MELT** \$26  
Dutch Crunch Roll | Beemster Beer Cheese Sauce | Chow Chow | Pickles | Onions  
*Plant Based Alternative: Sub No Evil Vegan Fennel Sausage*

VG - Vegan GF- Gluten Free V - Vegetarian

An 18% gratuity will automatically be added to parties of 6 or more. Colorado State law prohibits smoking in any restaurant or service area. \*We advise in accordance with the law that "thoroughly cooking foods of animal origins such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of food borne illness." Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Please notify the server if you have food allergies or require special food preparation and we will be happy to accommodate your needs.

## **Children's Lunch Menu**

**AVAILABLE 11:30 A.M. TO 2:30 P.M.**

**ENTREES COME WITH CHOICE OF FRUIT CUP | CRINKLE CUT FRIES**

**\*Strauss Free Raised Grass-fed Beef Hamburger** **\$12**

*Natural Cheddar*

**Applegate Organics "The Great Organic Uncured Beef Hot Dog"** **\$12**

**Applegate Organics Chicken Strips** **\$12**

**Grilled Cheese** **\$12**

*Natural Cheddar | Country White Bread*

**Mac n' Cheese** **\$12**

**BEVERAGE** **\$4**

*Milk, Hot or Chilled Milk Chocolate, Chilled Juice*

# COCKTAIL LIST

## CLASSIC COCKTAILS *Iconic, Timeless, Versatile, Sophisticated.*

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### **Barrel Aged Manhattan** 16

Woody Creek Bourbon | Carpano Antica Sweet Vermouth | Lillet Dry Vermouth | Angostura Bitters | Luxardo Cherry | Aged in Charred American White Oak Barrels

### **Vesper Martini** 16

Nolet's Silver Gin | Ketel One Vodka | Lillet Blanc | Shaken and Finished with Lemon Twist

### **Hendrick's Martini** 16

Hendrick's Gin | Dry Vermouth | Muddled Cucumber | Cucumber Wheel

### **Patron Perfect Margarita** 16

Patron Silver | Orange Citron | Lime Juice | Agave Nectar

### **Bloody Mary** 16

Chili-Chili Vodka | Preservation & Co. Bloody Mary Mix | Olives | Celery Heart | Lime

\*Add some spice with our House-Infused Jalapeno Vodka or Tequila

## SIGNATURE COCKTAILS *Artisanal, Handcrafted, Contemporary.*

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### **Haymeadow Fox** 16

Grey Goose Cherry Noir | Cherry Herring | White Crème de Cacao | Baileys

### **Wayward Easterner** 16

Bulleit Rye | Maple | Grapefruit Juice

### **Smugglers' Chute** 16

Illegal Mezcal | Averna | Kaluah | Orange Bitters

### **P-12** 16

Gin | Tarragon | Lemon | Simple Syrup | Sparkling Wine

## Hot Drinks *Warm, Comforting.*

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### **Thin Mint** 12

Hot Chocolate | Rumplemintz

### **Traditional Irish Coffee** 15

Jameson | Coffee | Crème de Menthe | Whipped Cream

### **Double Black** 16

Hot Chocolate | Coffee | Amaretto | Grand Marnier

### **K - Day** 16

Gin | Green Chartreuse | Hot Cider

# BEER LIST

## FEATURED BOTTLED BOMBERS & LOCAL BEER *Additional selections available*

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<b>Eddyline Brewing   “Crank Yanker” IPA   7.8% ABV</b>	<b>8</b>
An insanely drinkable IPA with enough malt to balance the incredible citrus aroma and finish.	
<b>Left Hand Brewing   Nitro Milk Stout   6% ABV</b>	<b>8</b>
Initial rasty, mocha, with slight hop & roast bitterness in the finish.	
<b>Bonfire Brewing   Firestarter   6.6% ABV</b>	<b>8</b>
West Coast style IPA, Amarillo and Centennial in the kettle add some bitterness and amazing aroma.	
<b>Steamworks Brewing   Colorado Kolsch   4.9% ABV</b>	<b>8</b>
An award winning light and crisp derivative of German-style Kolsch beer with a hint of sweetness. This quenching ale is a perfect outdoor companion!	
<b>Vail Brewing Company   Rotating Cans</b>	<b>8</b>
<b>New Belgium Brewing   Trippel   8.5% ABV</b>	<b>12</b>
Brewed with Pilsner and Munich malts, Trippel is classically smooth and complex, and sings with a high note of sweet citrus before a pleasantly dry finish delivers a warm, strong boozy bite.	
<b>Bonfire Brewing   Kilt Dropper   7.5% ABV</b>	<b>20</b>
A traditional strong scotch ale, features hints of caramel aroma, with distinct sweet and malty flavors, balanced by a robust mouthfeel. A touch of black barley gives the beer most of its color.	

## FROM THE TAP *AVAILABLE IN 8100 BAR ONLY.*

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<b>Coors Brewing   Coors Light   Golden, Colorado</b>	<b>8</b>
<b>Bonfire Brewing   “Kindler” Pale Ale   Eagle, Colorado</b>	<b>8</b>
<b>Avery Brewing   “White Rascal” Belgian White Ale   Boulder, Colorado</b>	<b>8</b>
<b>Vail Brewing   “Gore Creek” IPA   Vail, Colorado</b>	<b>8</b>
<b>Outer Range Brewing   “In the Steep” Hazy IPA   Frisco, Colorado</b>	<b>8</b>
<b>Dry Dock Brewing   Vanilla Porter   Aurora, Colorado</b>	<b>8</b>

# 8100

**MOUNTAINSIDE**  
BAR & GRILL

## WINE LIST

**BY THE GLASS** [Vintages Subject to Change]

**8oz 5oz**

### SPARKLING

NV	<b>Prosecco</b> , Borgo Magredo, Extra Dry, Veneto, Italy.....	14
NV	<b>Champagne</b> , Veuve Clicquot "Yellow Label," Brut, Reims, France.....	30
2014	<b>Sparkling</b> , Domaine Carneros, Brut, Carneros, California.....	17
NV	<b>Sparkling</b> , Schramsberg "Mirabelle", Rosé, California.....	18

### WHITE

2017	<b>Pinot Grigio</b> , Barone Fini, Valdadige, Italy.....	22	14
2017	<b>Sauvignon Blanc</b> , Kim Crawford, Marlborough, NZ.....	24	15
2016	<b>Chardonnay</b> , Sonoma-Cutrer, Russian River Valley, California.....	25	16
2018	<b>Pinot Grigio</b> , Santa Margherita, Valdadige, Italy.....	28	20
2016	<b>Chardonnay</b> , Hess Collection "Panthera" Russian River Valley, California.....	40	26

### ROSÉ and RIESLING

2018	<b>Riesling</b> , Frisk Prickly, Alpine Valleys, Australia.....	22	14
2017	<b>Cotes De Provence</b> , Chateau d'Esclans "Whispering Angel," France.....	24	15

### RED

2016	<b>Malbec</b> , Terrazas, Mendoza, Argentina.....	22	14
2015	<b>Merlot</b> , Trefethen, Napa Valley, California.....	26	18
2018	<b>Cabernet Sauvignon</b> , Oberon, Napa Valley, California.....	26	18
2018	<b>Pinot Noir</b> , Maison L'envoye "Straight Shooter," Willamette Valley, Oregon.....	26	18
2016	<b>Bordeaux</b> , Chateau d'Arcins, Haut-Medoc, France.....	28	20
2016	<b>Red Blend</b> , Hess Collection "Lion Tamer," Mount Veeder, California.....	40	26
2017	<b>Cabernet Sauvignon</b> , Hess Collection "Lion Tamer," Mount Veeder, California.....	40	26