

8100 LUNCH MENU

— 11:30 AM - 2:30 PM —

SOUP AND SALAD

- **Best Chili On The Mountain**
(AGF, ADF) | **\$21**
- Smoked Brisket, Cilantro Lime Crema,
Green Chili Cornbread Madeline
- **Chicken Teriyaki Salad*** (AGF/DF) | **\$27**
- Grilled Chicken, Asian Cabbage Slaw,
Crispy Noodles, Lemon Vinaigrette
- **The Cobb*** (GF/ADF) | **\$27**
- Chopped Romaine, Grilled Chicken,
Egg, Bacon, Bleu Cheese, Avocado,
Tomato, Ranch Dressing
- **Baby Kale Quinoa Bowl** (GF, ADF) | **\$27**
- Tomato, Cucumber, Pumpkin Seeds,
Sweet Potato, Pickled Red Onion,
Sour Orange Vinaigrette
- ADD CHICKEN | **\$10**, SALMON | **\$12**
- **Spicy Ahi*** (DF/AGF) | **\$29**
- Sriracha Aioli, Green Onions,
Pickled Ginger, Cucumber, Masago,
Sesame Seed, Crispy Shallots

SANDWICHES

- **Caprese** | **\$27**
- Tomato, Mozzarella, Basil Pesto, Focaccia Bread
- **Shaved Steak** | **\$30**
- Shaved New York Strip, Arugula, Swiss Cheese,
Dijon Mustard, French Bread
- **Chicken Club** | **\$28**
- Ciabatta, Chicken, Bacon, Lettuce,
Tomato, Cheddar Cheese

8100 BURGERS

- **The Local Burger*** (AGF, ADF) | **\$34**
- Lettuce, Tomato, Dill Pickle
- **Paris*** (AGF, ADF) | **\$38**
- Camembert, Foie Gras Torchon, Cranberry Ketchup
- **New York*** (AGF/ADF) | **\$34**
- Aged Cheddar, Bacon, Fried Onion
- **Tuscany*** (AGF, ADF) | **\$34**
- Taleggio, Radicchio Balsamic Ketchup
- **ALL SANDWICHES & BURGERS SERVED
WITH FRENCH FRIES | SUBSTITUTE SIDE
SALAD OR PARMESAN FRIES | \$4**

DESSERT

- **Mango Yuzu Chiboust** | **\$18**
- Vanilla Sponge, Mango Jelly
- **Chocolate Bavarian Cream** | **\$18**
- Ultimate Chocolate Cake, Chocolate Glaze

WINES BY THE GLASS

[VINTAGES SUBJECT TO CHANGE] 5OZ | 8OZ

SPARKLING

- Prosecco, Minonetto **\$15**
- Roderer Estate Brut **\$18**
- Sparkling Rose, Albrecht **19**
- Champagne, Möet & Chandon
Imperial Brut **28**
- Champagne, Veuve Clicquot **36**

WHITE

- Riesling, Schloss Vollrads **15 | 22**
- Sauvignon Blanc, Vavasour **15 | 22**
- Chardonnay, La Follette **17 | 25**
- Pinot Grigio, Kellerei Terlan **18 | 27**
- Sauvignon Blanc, ZD Wines **22 | 31**
- Chardonnay, Patz and Hall **26 | 40**

ROSÉ

- McBride Sisters
Sparkling Rosé **15 | 23**
- Cotes De Provence,
Whispering Angel **18 | 27**

RED

- Malbec, Terrazas, Mendoza **15 | 23**
- Pinot Noir, Four Graces **18 | 27**
- Merlot, Browne **17 | 26**
- Bordeaux, Les Cadrans **18 | 26**
- Cabernet Sauvignon,
J Lohr Hilltop **22 | 31**
- Cabernet Sauvignon, Hess
Collection "Lion Tamer" **26 | 40**

18% Gratuity for Parties of 6 or More | Split Plate Fee \$5

AGF – available gluten free • AVG – available vegan • GF- gluten free • DF – dairy free • V – Vegetarian

In order to safely serve all of our guests, please communicate all allergies.

*These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BEVERAGES

COCKTAILS

SIGNATURES

- **Yellow Jacket | \$27**
- Zacapa Rum, Fernet, Brown Sugar Simple Syrup, Angostura Bitters, Chocolate Bitters
- **Stone Creek Shooter | \$27**
- Illegal Joven Mezcal, Luxardo, Green Chartreuse, Lime
- **Black Diamond Manhattan | \$27**
- Breckenridge Bourbon, Averno, Angostura Bitters
- **Back Country Bramble | \$27**
- Bombay Sapphire Raspberry Gin, Lemon, Simple Syrup, Egg Whites
- **Jack Rabbit | \$27**
- Stoli Vanilla Vodka, Peppermint Schnapps, Crème De Cocoa
- **Strawberry Park | \$27**
- Belvedere, Maple, Strawberries, Lime
- **Avalanche | \$27**
- Kahlua, Stoli Vanilla Vodka, Caramel Sauce, Half and Half
- **Sangria | \$27**
- Red Wine, Christian Brothers Brandy, Grand Marnier, Variety of Fruit Infusion

CLASSICS

- **OOO (OUT OF ORDER) | \$25**
- Angels Envy, Luxardo, Simple Syrup, Orange and Angostura Bitters, Smoke Infusion
- **Glade Runner | \$25**
- Stoli Vanilla Vodka, Crème De Cacao, Crème De Mint, Fresh Cream, Egg Whites
- **Doesn't Exist Anymore | \$25**
- Casamigos Reposado, Cointreau, Agave, Lemon, Lime, Grand Marnier
- **Boot Warmer | \$25**
- Breckenridge Spiced Whiskey, Honey, Lemon Juice
- **Eisenhower Shuffle (IN THE TUNNEL) | \$25**
- Zacapa Spiced Rum, Simmered Oranges and Apples, Cinnamon
- **Puddle Jumper | \$25**
- Empress Gin, Luxardo, Lemon
- **Wifi Issues | \$25**
- Grey Goose, St. Germain, Grapefruit, Soda

BEER LIST

BY THE BOTTLE

- **Stella Artois | \$9**
- **Bud Light | \$9**
- **Budweiser | \$9**
- **Miller Lite | \$9**
- **Corona | \$9**
- **Heineken 0.0 | \$9**
- **Michelob Ultra | \$9**
- **Fat Tire | \$9**
- **Coors Banquet | \$9**
- **Coors Light | \$9**
- **Modelo Especial | \$9**

BY THE CAN

- **Prost Pilsner | \$9**
- **Big Bees Cider | \$9**
- **Guinness | \$10**
- **Sippin Pretty Fruited Sour | \$10**
- **Upslope Hard Seltzer – Peach Lemonade | \$10**
- **Upslope Hard Seltzer – Pomegranate Acai | \$10**
- **Eddyline Crank Yanker | \$10**
- **IPA | \$10**
- **Seasonal Beer (ASK YOUR SERVER) | \$10**
- Rotating

FROM THE TAP

- **Blue Moon | \$9**
- **Coors Light | \$9**
- **Fat Tire | \$9**
- **Colorado Native Pilsner | \$10**
- **Voodoo Ranger IPA | \$10**
- **VBC Hot Mess Blonde | \$10**