Lunch Time Libations

refreshing sparklers, light whites and roses for garden side sipping

	SPARKLING WINE		
California	87	Roederer Estate L'Ermitage Anderson Valley, 2003	75
France	1619	Element 47 by Marc Herbrart	98
	82	Laurent Perrier Brut	88
	291	Pierre Peters Brut Blanc de Blancs	90
	WHITE WINE		
Chablis	334	Louis Michel 1er cru Butteaux, 2011	100
Bouzeron	289	AP de Villaine Aligoté, 2009	60
Pouilly Fuissé	123	Robert Denogent Chardonnay La Croix, 2009	98
Muscadet	168	Chateau de L'Oisiliniere Les Clos Sevre et Maine, 2004	63
Pfalz	341	Eugen Muller Riesling Forster Kirchenstuck Spatlese Trocken, 2011	60
Mosel	339	J.J. Christoffel Erben Riesling Ürziger Würzgarten Spätlese, 2010	57
California	440	Lieu Dit Chenin Blanc Santa Rita Hills , 2011	61
	328	Lieu Dit Sauvignon Blanc Santa Rita Hills , 2011	52
	ROSÈ WINE		
	FRANCE		
Bandol	356	Domaine Tempier Mouvedre, 2011	84
Palette	235	Chateau Simone Cinsault, 2010	118
Marsannay	211	Regis Bouvier Pinot Noir, 2012	58
Pays de Herault	271	Pujol Cinsault, 2012	41
Pays des Collines	156	Yves Cuilleron Syrah, 2012	46
	UNITED STATES		
Columbia Valley	150	Charles and Charles Syrah, 2012	25
Santa Ynez Valley	424	Broc Cellars Grenache, 2012	48
	SPAIN		
Ribeira del Duero	437	Viña Sastre Tempranillo, 2012	42
Txacoli	427	Amextoi Hondarribi Beltza/Zurri Rubentis, 2012	40

bubbles

2009 juve y camps reserva de la familia penedes, sp - 14

m.v lucien albrecht **cremant rosé** alsace, fr - 18

m.v. element 47 **brut** by marc hebrart, mareuil-sur-ay - 25

m.v. krug **grand cuvée** reims, fr (375 ml) - 150

white

2011 castelfeder **pinot grigio** *il pertico* alto adige, it - 12

2010 scholium project **verdelho blend** *midan*, ca - 13

2011 schmitges **riesling** *feinherb* mosel, ger - 12

2012 pascal jolivet **sauvignon blanc** sancerre, fr - 16

2011 pazo san mauro **albariño** rias baixas, sp - 11

2011 trefethen family **chardonnay** oak knoll district, ca - 15

2010 jean marc brocard **chardonnay** *montee de tonnerre* chablis, fr - 26

2011 kistler **chardonnay** *les noisetiers* sonoma coast, ca - 27

2012 chateau d'esclans **grenache rosè** *whispering angel* provence, fr - 12

rosè

2012 chateau d' esclans **grenache rosè** *whispering angel* provence, fr - 12

pink on the patio *free flowing rosè with purchase of entree every monday - 12*

red

2010 henri delagrange **pinot noir** *vielle vignes* volnay, fr - 34

2011 aberrant cellars **pinot noir** *confero* willamette, or - 18

2010 pasion de **bobal** utiel requena, sp - 12

2011 giovanni rosso **nebbiolo** d'alba peimonte, it - 21

2010 vieux telegraphe *telegramme* **chateauneuf du pape**, fr - 27

2009 neyers **zinfandel** *vista luna* borden ranch, ca - 14

2009 chateau ferrande **cabernet blend** graves, fr - 15

2007 heitz cellar **cabernet sauvignon** napa, ca - 30

Executive Chef Robert McCormick
Executive Sous Chef Mike Daley
Chef De Cuisine Kyle Robinson

20% service charge will be added to parties of six or more

share

six east coast oysters, classic mignonette, pearl onion 21

deviled farm eggs, steelhead roe, chives, paprika 9

duck fat fries, tarragon aioli, fines herbs salt 6

octopus ceviche, chorizo, avocado, sicilian olives 13

house cured gravlox, capers, sweet mustard dill sauce, bagel chips 14

wagyu steak tartare, pastrami spice, violet mustard, gruyère 17

soup + salad

chilled sweet corn soup, potato, tarragon, brioche 11

carrot soup, coconut, lime cream, cilantro 12

heirloom tomatoes, melon+mint, feta 15

beets+grains, endive, farro, goat cheese, pistachio 15

seven herb salad, quinoa tabouleh, champagne vinaigrette 12

cobb salad, grilled chicken**,** bacon, avocado, bleu cheese, tomato 18

chopped caesar, romaine, anchovy, parmesan 13

kale salad, figs, pine nuts, aged gouda, maple vinaigrette 14

sandwich + entree

yellowfin tuna, grilled pita, edamame, cucumber, chickpeas 26

shaved lamb muffaletta sandwich, provolone, olive relish, chips 19

element 47 burger, aged cheddar, LTO, duck fat fries 22

summer squash+spinach omelet, avalanche chevre, farm greens 18

hand cut fettuccini, peekytoe crab, lemon+fennel broth 21

wild king salmon, stewed eggplant, tomato+saffron sauce 26

shrimp+grits, braised lamb, pickled onions, house bbq 22

---

sides

roasted summer squash 7

grilled **provençal vegetables** 7

simple greens, herb vinaigrette 6

grilled chicken breast 8, **shrimp** 12, **king salmon** 12

cocktails

16

silver lining
woody creek vodka, yellow chartreuse, blood orange, basil, silver leaf

colorado mule
goat vodka, housemade ginger beer, fresh lime

seasonal sangria
montanya silver rum, seasonal fruit and citrus, pascal jovilet sancerre

ginger and mary ann
peachstreet bourbon, domaine de canton, “pineapple love”, ginger

alpenglow
caprock gin, dolin dry vermouth, yellow chartreuse, lemon

the black pearl
montanya silver and gold rums, goslings, pineapple, house grenadine

passport
patron silver tequila, aperol, leopolds bros. orange liquor, grapefruit, rosemary

ruthies cooler
herradura tequila, leopolds absinthe, cointreau, grapefruit, sparkling limonata

the venetian spritz
amaro nonino, lillet blanc, lemon, prosecco

beer

6

steamworks *colorado kolsch*, kolsch ale, durango

bristol *beehive*, american wheat, colorado springs

boulder beer co. *buffalo gold*, boulder

ska, *mexican logger,* lager, durango

ska, *true blonde*, american blonde, durango

avery, *white rascal*, witbier, boulder

new belgium, *fat tire*, amber ale, fort collins

upslope brewing co. pale ale, denver

aspen brewing co. *independence pass ale,* IPA, aspen

oskar blues *old chub*, scottish ale, lyons

lefthand *blackjack,* porter, longmont

sodas

5

gosslings **ginger** beer
fever tree **tonic** water
san pellegrino **limonata**
san pellegrino **aranciata**
sipp organic soda **ginger blossom**
spindrift fresh sodas **grapefruit**
spindrift fresh sodas **orange-mango**

element 47 proudly highlights the passion and labor of our local brewers and distillers