bubbles

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

2008 schramsberg brut **rosè** north coast, ca - 22

m.v. element 47 **brut** by marc hebrart, champagne, fr - 25

white

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

2011 dr. von basserman jordan **riesling** *feinherb* pfalz, ger - 11

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

2011 abbazia di novacella **kerner** alto adige, it - 15

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

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

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

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

2010 kistler **chardonnay** *les noisetiers* sonoma coast, ca - 27

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

red

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

2010 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

brunch-time libations

mimosa
fresh squeezed orange juice, sparkling wine 16

element 47 bloody
housemade mary mix, choice of vodka, gin, tequlia, mezcal 16

pimm's cup
pimm's #1, sparkling lemonade, traditional accompaniments 14

aperol spritz
aperol, prosecco, club soda 16

soup

sweet corn, potato, tarragon, brioche 11

organic **carrot**, coconut, lime cream, cilantro 12

farmer's **market** soup 9

salad

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

seven **herb salad**, frisée, quinoa tabouleh, champagne vinaigrette 12

chopped **caesar**, romaine, anchovy, aged parmesan 13

soup+salad: choose one soup+one salad 18

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

eggs

huevos **rancheros**, two farm eggs, corn tortillas, tomatillo-avocado salsa 17

wild mushroom+spinach **omelet**, avalanche chevre, field greens 18

eggs **benedict**, peekytoe crab, spinach, lemon-chive hollandaise 18

griddle

belgian style **waffle**, mixed berries, vermont maple syrup 16

lemon soufflé **pancakes**, raspberry syrup, toasted pine nut 16

banana stuffed brioche **french toast**, vanilla anglaise, berries 16

fish

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

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

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

meat

e47 burger, local wagyu beef, aged cheddar, LTO, duck fat fries 22

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

duck confit hash, soft poached egg, watercress 18

sides

grilled provençal **vegetables** 7

simple greens, herb vinaigrette 6

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

cocktails 16

silver lining
silvertree 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, roblin 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

oscar 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