

Dinner

Starters

St

Japanese Snow Trout* 28 *gf*
Hibiscus, Citrus

White Asparagus 38 *gf, n*
Lardo, Caviar, Sorrel

Wagyu Tartare* 28
Truffle, Parmesan, Potato Flatbread

Local Greens 21 *gf*
Carrot, Herbs, Ver Jus

Jonah Crab Salad* 34 *n*
Radish, Pistachio, Ginger

Regiis Ova Caviar

Available in 30g or 100g
Potato Croquette, Brioche

Ossetra* 155 | 490

Golden Kaluga* 220 | 695

Pasta & Risotto

Pa

Risotto 34 *v*
Chive, Grana Padano, Lemon

Sourdough Rigatoni 38
Uni, Lobster, Cauliflower

Ravioli 38
Scallop, Jalapeño, Sunchoke

Kobe Beef

2oz Minimum - 59/oz

A5 Ribeye*
Shiitake Umeboshi

Seafood

Se

Mero Bass 67 *gf*
Morel, Turnip, Chive

Red Snapper 54 *gf*
Pomegranate, Quinoa, Parsnips

Executive Chef: Keith Theodore | Chef de Cuisine: Paul Rose | Pastry Chef: Barbara Marcos
Please inform your server of any dietary restrictions.

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

v : vegetarian | gf : gluten free | n : contains nuts

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Farm & Fowl

Fa

Dry-Aged Duck Breast 58 *gf*
Salsify, Swiss Chard, Blood Orange

Green Circle Chicken 49
Truffle, Foie Gras, Jus

Cross Creek Farms Wagyu 5oz/8oz 60/95 *gf*
Oyster Mushroom, Bordelaise, Shiitake Umeboshi

Rack of Colorado Lamb 70 *gf, n*
Apple, Gem Lettuce, Cashew, Sea Buckthorn

Vegetables

Ve

Salt Baked Potatoes 14 *gf, v*
Parsley, Crème Fraîche

Seared Chicories 14 *v*
Miso Bagna Càuda, Verjus

Foraged Mushrooms 39 *v*
Black Truffle, Barley, Celeriac

Warmed Winter Squashes 14 *gf, v*
Ricotta, Whey Caramel

Lions Mane Bourguignon 16 *gf, v*
Spinach, Crispy Onion, Vegetable Demi

Dessert

De

Lemon 19 *gf, n*
Toasted Meringue, Almond, Honey

Molten Chocolate 19
Dark Chocolate, Crème Fraîche Ice Cream

The Snowball 17 *n*
Pecan Sponge, Dulce De Leche, Banana Foam

Vanilla MP
Sherry, Kataifi, Caramelized White Chocolate, Vanilla Ice Cream

Tableside Cheese: 2 Cheeses 25 | **4 Cheeses** 50 | **6 Cheeses** 75 *n*
Fruit, Marcona Almonds, Sourdough, Honeycomb, & Preserves

Trio of House-Spun Ice Creams + Sorbets 12 *gf*

Our food is sourced from the Western Slope of Colorado and sustainable ranchers and farmers from around the globe.

Wines By The Glass

Wi

Sparkling	5oz/8oz
Bisot Glera <i>Jeio Brut</i> Prosecco Veneto, Italy NV	15/24
Pierre Péters Chardonnay <i>Cuvée de Réserve Blanc de Blancs Grand Cru</i> Champagne, France NV	32/52
Jean-Baptiste Adam Pinot Noir Rosé <i>Crémant d'Alsace</i> Alsace, France NV	17/27
Billecart-Salmon Champagne Blend Rosé <i>Brut</i> Champagne, France NV	45/65
Vilmart & Cie Champagne Blend <i>Little Nell Grande Réserve Premier Cru</i> Champagne, France NV	35/56
Krug Champagne Blend <i>Grande Cuvée 169ème Edition</i> Champagne, France NV	69/110

White/Rosé	5oz/8oz
Château Belá (Egon Müller & M. Petrech) Riesling Štúrovo, Slovakia '19	15/24
Arnaud Lambert Chenin Blanc <i>Brézé Clos de Midi</i> Saumur, France '22	18/28
Familia Torres Albariño <i>Pazo das Bruxas</i> Rías Baixas, Spain '22	16/25
Val de Mer Chardonnay <i>Chablis</i> Burgundy, France '22	18/28
Domaine Bailly-Reverdy Sauvignon Blanc <i>Sancerre</i> Loire Valley, France '22	21/34
Weingut Jager Grüner-Veltliner <i>Vorder Seiber Federspiel</i> Wachau, Austria '22	17/27
Château Peyrassol Provençal Blend <i>Réserve des Templiers Rosé</i> Côtes de Provence, France '22	16/25
Domaine Pavelot Chardonnay <i>1er Cru En Caradeux</i> Pernand-Vergelesses Burgundy, France '22	30/48
Far Niente Chardonnay Napa Valley, California '22	25/40

Red	5oz/8oz
Failla Pinot Noir <i>Sonoma Coast</i> Sonoma, California '22	19/30
Domaine Sylvain Pataille Pinot Noir <i>Marsannay</i> Burgundy, France '21	29/46
CVNE Tempranillo <i>Cune Reserva</i> Rioja, Spain '18	17/27
Olga Raffault Cabernet Franc <i>Les Barnabés</i> Chinon Loire Valley, France '20	18/28
Ciacci Piccolomini d'Aragona Sangiovese <i>Rosso di Montalcino</i> Tuscany, Italy '21	19/30
Ca'del Baio Nebbiolo <i>Asili Barbaresco</i> Piedmont, Italy '20	22/35
Jean-Louis Chave GSM <i>Mon Coeur</i> Côtes-du-Rhône, France '21	16/25
Château Ducru-Beaucaillou Cabernet Sauvignon/Merlot <i>Le Petit Ducru Saint-Julien</i> Bordeaux, France '18	29/46
Clos du Val Cabernet Sauvignon Napa Valley, California '21	25/40
Burgess Cellars Cabernet Sauvignon <i>Contadina</i> Napa Valley, California '16	35/55

Cocktails 24

Co

Wild Child Spritz	Dola Dira Aperitivo, Lost Identity Floral Tonic, Orange, Prosecco
Bonnie Bell	Wheatley Vodka, Clear Creek Pear Brandy, Italicus Bergamot, G. Boudier 'Pink Grapefruit', Lemon
Scarlett Runner	Dobel Cristalino Reposado, Prickly Pear, Three Spirits 'Liviner', Ramazzotti 'Rosato', Lime
Last Word	Tinkermans Gin, Green Chartreuse, Maraschino Liqueur, Lime
Buckhorn	Buffalo Trace Bourbon, St. George Spiced Pear, Brown Butter Falemum, Allspice, Tamarind, Orange
Gondola Car	Courvoisier VS, Busnel VSOP Calvados, Lemon, Demerara
Midnight Glade	El Dorado 12yr, Drambuie, Averna Amaro, Tempus Fugit Creme De Banana
Naked & Famous	Illegal Mezcal, Aperol, Yellow Chartreuse, Lemon
Black Manhattan	Elijah Craig Small Batch Bourbon, Averna Amaro
Espresso Martini	Wheatley Vodka, Espresso, St. George 'Nola' Coffee Liqueur, Demarara Syrup

Virgin Libations

Vi

Gonzo	Strawberry, Basil, Lemon 12
Valhalla	Seasonal Berry, Lavender, Mint, Lime 12
Leitz Eins Zwei Zero	Alcohol Free Riesling 11
Athletic Brewing	'Athletic Lite' Lager, Stratford, Ct 10
Athletic Brewing	'Run Wild' Ipa, Stratford, Ct 10

Beers

Be

Draft

Lager	Peroni, Italy 12
Blonde Ale	Aspen Brewing 'This Seasons Blonde', Aspen, Co 12
Amber Ale	O'dell '90 Shilling', Fort Collins, Co 12
Hazy Ipa	Breckenridge Brewing 'Juice Drop', Breckenridge, Co 12

Bottle/Can

Lager	New Belgium 'Mountain Time', Fort Collins, Co 8
Lager	Corona 'Extra', Mexico 10
Lager	Stella Artois, Belgium 10
Czech Pilsner	Aspen Brewing 'Ajax', Aspen, Co 10
Golden Ale	New Belgium 'Fat Tire', Fort Collins, Co 10
Apres Ipa	Roadhouse Brewing 'Loose Boots' (16oz), Jacksonhole, Wy 12
Ipa	Aspen Brewing 'Independence Pass', Aspen, Co 10

Gluten Free

Lager	Estrella Damm 'Daura', Spain 10
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Cider

Semi-Dry	Colorado Cider 'Glider Cider', Denver, Co 14
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