

# Dinner

## Starters

St

**Wagyu Tartare\*** 31  
Cucumber, Smoked Yogurt, Sourdough Crepe

**Kampachi\*** 32 *gf*  
Peas, Radish, Buttermilk

**Langoustine\*** 36 *gf*  
Rhubarb, Spring Onion, Bouillabaisse

**Mushroom** 30 *gf*  
Duck Custard, Alliums, Bay Leaf

## Regiis Ova Caviar

Available in 30g or 100g  
Lemon Soufflé Blini, Potato Croquette,  
Crème Fraîche, Chives

**Ossetra\*** 170 | 540

**Golden Ossetra\*** 250 | 765

## Pasta

Pa

**Watercress Cappelletti** 36 *n*  
Mascarpone, Pink Peppercorn, Foie

**Sourdough Bucatini\*** 36  
Amberjack, Snow Peas, Burnt Rosemary

**Cavatelli** 34  
Rabbit, Carrot Tops, Artichoke

## Vegetables

Ve

**Beet Carpaccio** 16 *gf, n*  
Citrus, Crème Fraîche, Hazelnuts

**Spring Thinning's** 17 *gf, n*  
Sunflower Seeds, Grains

**Squash Blossoms** 16 *gf*  
Squash, Masa, Chevre

**Fremont Beans** 16 *gf*  
Green Garlic, Leek, Shallot

**White Asparagus** 16 *gf*  
Caviar, Pine, Blooms and Leaves

**Executive Chef:** Keith Theodore | **Chef de Cuisine:** Phillip Doyle | **Pastry Chef:** Barbara Marcos

*For your convenience, a 22% service charge is added to your check.*

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

*Please be advised that our kitchen regularly uses ingredients including soy, milk, eggs, fish, wheat, tree nuts, peanuts, and sesame.*

**gf:** gluten-free | **n:** contains nuts

**Website:** [thelittlenell.com/dining](http://thelittlenell.com/dining) | **Instagram:** @thelittlenell | **Facebook:** @thelittlenellaspen

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

## Mains

Ma

**Mero Bass\*** 70 *gf*  
Radish, Trout Roe, Chive, Young Potato

**Halibut\*** 64 *gf*  
Green Strawberry, Green Tomato, Leche de Tigre

**Antelope Loin\*** 65 *gf*  
Turnip, Leek, Katsuobushi

**Colorado Rack of Lamb\*** 80 *gf*  
Asparagus, Fava Bean, Ramps

**Dry Aged Rohan Duck\*** 65 *gf*  
Carrot, Cherry

**Golden Chicken\*** 63 *gf, n*  
Spring Terrine, Mustard Greens, Cashew

**Wagyu 5/8oz\*** 65/100 *gf*  
Whiskey Potato, Spring Greens, Turnip

## Dessert

De

**Citrus** 17 *gf*  
Lemon, Basil, Coconut

**Chocolate** 19 *n*  
Choux, Hazelnut, Dark Chocolate

**Rhubarb** 17  
Strawberry, Elderflower Liqueur

**Caramelized Almond** 17 *n*  
Frangipane, Praline, Crèmeux

**Brilliat-Savarin Cheesecake** 17  
Strawberry, Pain d'Épices

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## Sparkling Wines By the Glass

5oz/8oz

|                                                                                        |        |
|----------------------------------------------------------------------------------------|--------|
| Bisot <i>Jeio Brut Prosecco</i> , Veneto, Italy NV                                     | 15/24  |
| Raventós i Blanc <i>Blanc de Blancs</i> , Conca del Riu Anoia, Spain '22               | 18/28  |
| Jean-Baptiste Adam <i>Crémant d'Alsace Rosé</i> , Alsace, France NV                    | 19/30  |
| Pierre Peters <i>Cuvée de Réserve Grand Cru Blanc de Blancs</i> , Champagne, France NV | 35/56  |
| Billecart-Salmon <i>Brut Rosé</i> , Champagne, France NV                               | 45/70  |
| Krug <i>Grande Cuvée 169ème édition</i> , Champagne, France MV                         | 69/110 |

## White Wines By the Glass

5oz/8oz

|                                                                                                 |       |
|-------------------------------------------------------------------------------------------------|-------|
| The Storm Cellar <i>Riesling Box Bar Dry Riesling</i> , Montezuma Country, Colorado '22         | 15/24 |
| Schloss Gobelsberg <i>Grüner-Veltliner</i> Kamptal, Austria '23                                 | 15/24 |
| Bernard Defaix <i>Chardonnay Chablis</i> , Burgundy, France '23                                 | 19/30 |
| Bailly-Reverdy <i>Sauvignon Blanc Franck &amp; Aurélien Sancerre</i> , Loire Valley, France '23 | 22/35 |
| Château Closiot <i>Semillon / Sauvignon Gris Le C de Sec Barsac</i> , Bordeaux, France '23      | 19/30 |
| DuMOL <i>Chardonnay Cuvée HHS</i> , Napa Valley, California '22                                 | 25/40 |
| Maison Verget <i>Chardonnay 1er Cru Sur La Roche Pouilly-Fuissé</i> , Burgundy, France '23      | 33/52 |

## Rosé Wines By the Glass

5oz/8oz

|                                                                                     |       |
|-------------------------------------------------------------------------------------|-------|
| Château Minuty <i>Provençal Blend Prestige Rosé</i> , Côtes de Provence, France '23 | 17/27 |
|-------------------------------------------------------------------------------------|-------|

## Red Wines By the Glass

5oz/8oz

|                                                                                                     |       |
|-----------------------------------------------------------------------------------------------------|-------|
| Martin Woods <i>Gamay Noir Tualatin Estate Vineyard</i> , Willamette Valley, Oregon '23             | 15/24 |
| Evesham Wood <i>Pinot Noir</i> Willamette Valley, Oregon '23                                        | 19/30 |
| Talenti <i>Sangiovese Rosso di Montalcino</i> , Tuscany, Italy '19                                  | 19/30 |
| Condado de Oriza <i>Tempranillo Gran Reserva</i> , Ribera del Duero, Spain '14                      | 19/30 |
| Château Ducru-Beaucaillou <i>Cabernet Sauvignon / Merlot Petit Ducru</i> Saint-Julien, Bordeaux '18 | 29/46 |
| Domaine Sylvain Pataille <i>Pinot Noir Marsannay</i> , Burgundy, France '22                         | 29/46 |
| Burgess Cellars <i>Cabernet Sauvignon Contadina</i> , Napa Valley, California '18                   | 29/46 |

## Cocktails

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Serenity Sip  
Berry Bliss  
Forest Revive  
Zestful Balance  
Golden Glow  
Clarity No. 7  
Oasis Spritz

Weller 'Special Reserve', Cremè de Cassis, Lime, Ginger Beer 23  
Strawberry Infused Gin, Strawberry Shrub, Basil-Cello 24  
Espolón Reposado, Green Chartreuse, Lime 28  
Italicus, Campari, Tanqueray 19  
Barr Hill Gin, Honey, Lemon, Rosemary Bitters 24  
Grey Goose, Lemon, Pea Flower, Prosecco 23  
St-Germain, Sage, Prosecco 21

## Alcohol Free

Vi

Zen Elixer  
Herbal Harmony  
Athletic Brewing  
Athletic Brewing  
Thompson & Scott  
Leitz Riesling  
Leitz Pinot Noir

Spice, Lime, Ginseng, Soda 16  
Vegetable Water, Lemon, Quinine 16  
'Athletic Lite' Lager, Stratford, Ct 10  
'Run Wild' IPA, Stratford, Ct 10  
Noughty NA Sparkling Chardonnay, Spain 15  
Eins Zwei Zero NA, Germany 11  
Zero Point Five De-Alcoholized Baden, Germany 14

## Beers

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### Draft

Lager Peroni, Italy 12  
Blonde Ale Aspen Brewing 'This Seasons Blonde', Aspen, CO 12  
Hazy Ipa Breckenridge Brewing 'Juice Drop', Breckenridge, CO 12  
Amber Ale 90 Shillina O'Dell Brewing, Ft. Collins, CO 12

### Bottle/Can

Lager Corona 'Extra', Mexico 10  
Lager Stella Artois, Belgium 10  
IPA Aspen Brewing 'Independence Pass', Aspen, CO 10

### Gluten Free

Lager Estrella Damm 'Daura', Spain 10

### Cider

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