

# cocktails

Co

## e47 specialties 16

**xavier's white cosmopolitan** grey goose, st. germain, lime, white cranberry  
**belvedere mule** belvedere, crème de cassis, house-made ginger beer, lime  
**espresso martini** absolut, lavazza espresso, bailey's, kahlua  
**chili mango margarita** jalapeño-infused espolon tequila, grand marnier, mango purée  
**hibiscus margarita** espolon tequila, lime, hibiscus simple syrup, grand marnier  
**ramona paloma** espolon tequila, grapefruit, ramona sparkling wine  
**brazilian zinger** espolon tequila, domaine de canton, jalapeño-cucumber simple syrup  
**blood orange 75** bulldog gin, solerno, blood orange purée, sparkling wine  
**white linen** bulldog gin, muddled cucumber, st. germain, lime, soda  
**raspberry collins** raspberry infused bulldog gin, lime, soda  
**southern peach tea** basil hayden's, rishi peach ginger iced tea, peach purée, lime  
**whiskey root** buffalo trace, carpano, ginger syrup, basil  
**new heitz 10** cane, heitz trailside cabernet, mint, lemon  
**rosé sangria** giffard pamplmousse, lillet blanc, rosé + sparkling wine, fruit  
**white wine sangria** lillet blanc, cointreau, domaine de canton, white + sparkling wine, fruit

## virgin libations 8

**sopris sunrise** blood orange, ginger, mint, lime  
**roaring fork cooler** strawberry, agave, basil, lemon  
**becks** alcohol free beer  
**navarro** alcohol free gewürztraminer  
**navarro** alcohol free pinot noir

# beer

Br

## tap 8

**lager** coors light, *golden 7*  
**wheat ale** shocktop, *anheuser busch*  
**amber** avalanche, *breckenridge*  
**ipa** voodoo ranger, *new belgium brewing*

## can 8

**golden ale** boulder beer co, *boulder*  
**pale golden** trumer pils, *california*  
**apricot blonde** dry dock, *aurora*  
**blonde ale** family vacation, *jackson hole*  
**wheat ale** avery white rascal, *boulder*  
**pale ale** bonfire brewery, *eagle*  
**pale ale** dale's, oskar brewing co, *lyon*  
**malt** little mo' porter, *poncha springs*

## bottle 8

**amber ale** new belgium fat tire, *ft. collins*  
**ipa** great divide brew co, *denver*  
**pilsner** stella artois, *belgium*  
**lager** budweiser mo, *st. louis*  
**lager** bud light mo, *st. louis*  
**cerveza** corona, *mexico*

# wines by the glass

Wi

<b>aperitif</b>	glass/bottle
el maestro sierra <b>amontillado</b> 12 yr, jerez, spain, 375ml	10/58
el maestro sierra <b>oloroso</b> 15 yr, jerez, spain, 375ml	10/58
rihaku <b>junmai nigori</b> <i>dreamy clouds</i> nv, japan, 375ml	10/38
eric bordelet <b>cider</b> <i>sidre tendre</i> nv, normandy, france	28
<b>sparkling</b>	5oz/8oz
mumm <b>brut prestige</b> napa, california	14/22
simmonet-febvre <b>brut rosé</b> crémant de bourgogne, france nv	18/28
billect-salmon <b>the little nell cuvée</b> mareuil-sur-aÿ, champagne	29/46
<b>whites/rosé</b>	5oz/8oz
2017 empire estate <b>riesling</b> finger lakes, new york	10/16
2018 château gassier rosé <b>grenache/syrah</b> <i>esprit</i> côtes de provence, france	12/19
2016 memoir <b>chardonnay</b> lodi, california	13/21
2017 borghese <b>pinot grigio</b> alto adige, italy	14/22
2018 jager <b>grüner veltliner</b> <i>selection</i> wachau, austria	14/22
2017 entourage <b>rosé</b> <i>cinsault</i> côtes de provence, france	16/25
2017 agricola tiberio <b>pecorino</b> abruzzo, italy	17/27
2017 château d'epiré <b>chenin blanc</b> savennières, france	17/27
2018 pascal jolivet <b>sauvignon blanc</b> sancerre, france	18/28
2016 olivier leflaive <b>chardonnay</b> <i>les sétilles</i> burgundy, france	18/28
2015 girard <b>chardonnay</b> <i>russian river valley</i> , sonoma, california	18/28
2016 château les hauts de smith <b>sauvignon blanc</b> pessac-léognan, bordeaux	24/38
2016 lewis cellars <b>chardonnay</b> <i>russian river valley</i> sonoma, california	29/45
2014 maison de montille <b>chardonnay</b> <i>sous frétille 1<sup>er</sup> cru</i> , permand-vergelesses	35/54
<b>reds</b>	5oz/8oz
2017 luigi bosca <i>finca la linda</i> <b>malbec</b> mendoza, argentina	10/16
2016 château moulin-à-vent <b>gamay</b> <i>couvent des thorins</i> beaujolais	11/17
2016 memoir <b>pinot noir</b> lodi, california	13/21
2016 memoir <b>cabernet sauvignon</b> lodi, california	13/21
2016 zorzal wines <b>cabernet franc</b> <i>eggo franco</i> mendoza, argentina	15/24
2014 seghesio <i>old vines</i> <b>zinfandel</b> sonoma county, california	18/28
2015 castagnoli <b>sangiovese</b> chianti classico, italy	19/31
2015 pago de los capellanes crianza <b>tempranillo</b> ribera del duero, spain	20/32
2017 vincent cluzel <b>syrah</b> st.-joseph, france	20/32
2015 evening land <b>pinot noir</b> <i>seven springs vineyard</i> willamette valley, oregon	22/35
2015 domaine la manarine <b>grenache</b> châteauneuf-du-pape, france	26/42
2014 confidences de prieuré-lichine <b>cabernet blend</b> margaux, bordeaux	26/42
2015 produttori del barbaresco <b>nebbiolo</b> barbaresco, italy	28/44
2016 routestock <b>cabernet sauvignon</b> napa valley, california	29/45
2013 antonin guyon <b>pinot noir</b> <i>la justice</i> gevey-chambertin, burgundy	32/51
2013 heitz cellar <b>cabernet sauvignon</b> <i>trailside vineyard</i> napa valley, california	55/85

## starters

St

**red pepper bisque** 19  
prawn, fennel, garlic scape

**salmon crudo** 18  
plum, radish, sesame crisp

**wagyu tartare** 23  
puffed tendon, egg yolk, house potato chips

**heirloom tomatoes** 18  
green garlic, basil, focaccia, smoked feta

**mixed baby greens** 15  
shaved vegetables, lemon vinaigrette, grains + seeds granola

**corn salad** 17  
masa, squash blossom, vegetable chorizo, cotija

**roasted king crab** 30  
cedar, avocado, smoked trout roe

**charred octopus** 24  
white bean, tomato, bacon, leek

**hudson valley foie gras** 29  
peach, almond, sorrel

**charcuterie** 24  
la quercia tamworth ham, country pote, foie gras torchon

**cheese plate** 29  
chef's selection of five premium cheeses, served with preserves + filone

## pasta

Pa

**mushroom risotto** 18  
maitake cluster, parmesan, chive

**truffle bucatini** 19/34  
pecorino, egg yolk, chive

**sourdough rigatoni** 32/64  
lobster, uni butter, roasted cauliflower

**herbed ricotta ravioli** 26  
duck confit, ramps, shiitake, swiss chard

## indulge

*caviar*

**sturia vintage oscietra** 295/oz  
traditional accoutrements

## mains

Mn

### **veta la palma sea bass** 38

peas + carrots, carrot top vinaigrette

### **loch duart salmon** 38

beetroot, apple, caraway, horseradish

### **rosen farm's lamb** 60

belly agnolotti, artichoke + olive barigoule

### **heritage chicken** 42

chanterelle, corn, okra

### **dry-aged rohan duck** 51

summer squash, shishito, eggplant

### **antelope** 64

red cabbage, baby turnips, mustard greens

### **concentrated tomato** 34

cannellini bean + smoked mushroom ragout, swiss chard pesto

### **icelandic wolffish** 42

baby beets, endive, watercress

### **emma farms wagyu new york strip** 59/110

### **emma farms wagyu tenderloin** 68/130

4oz or 8oz, baked potato purée, melange of baby vegetables, crispy toadstool

## vegetables

Vg

### **summer squashes** 9

### **roasted maitake cluster** 9

### **wedge frites** 9

### **potato purée** 9

### **broccolini** 9

### **wood fired carrots** 9

### **swiss chard** 9

*element 47 is pleased to accommodate diners with any food allergies, intolerances and dietary restrictions. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*