

element **47**

starters

St

"mcnell" wagyu tartare 28

alliums, brioche, special sauce, cornichon, cave aged cheddar cheese

baby greens salad 21

strawberry, stone fruit, yuzu blueberry vinaigrette

local melon 27

river bear ham, grapes, pearl onion, rye crisp, violet mustard

buttermilk panna cotta 26

heirloom tomato, strawberries, figs, arugula

rigatoni 36

chicken confit, peas, foraged mushrooms, pistachios

porcini cavatelli 38

fennel sausage, mushrooms, garlic scapes, ricotta salata

strozzapreti 32

corn, pickled chilies, pecorino, rocket arugula

caviar

available in 1oz
traditional accoutrements

golden kaluga 150

golden osetra 200

platinum osetra 250

grandeur osetra 350

flight 800

1oz of each
traditional accoutrements

flight & bottle of dom pérignon 1100

mains

Ma

nell wagyu 72

cauliflower, shishitos, mushrooms, olives, beef jus
8oz option +60

sea bass 58

ratatouille, salsa verde

venison 50

cabbage, apple, squash, juniper

"bbq eggplant" 38

tonkatsu, corn, tomato, basil

green circle chicken 48

sweet corn grits, mushrooms, asparagus, confit garlic, chicken jus

2 for \$47

choose 1 starter & 1 main

starters

baby greens salad
local melon
rigatoni

mains

sea bass
"bbq eggplant"
green circle chicken

dessert

Ds

chocolate banana pop 18

dulce de leche, hazelnut

gooseberry panna cotta 18

thyme, honey cake, vanilla

lemon verbena cube 18

lemon verbena, goat cheese, olive oil

first snow cheese 18

honeycomb, cherry mostarda

peaches & cream 18

peach, buttermilk, almond

house-spun ice creams + sorbets 12

sides 18

blistered shishitos

yuzu kōsho vin

mixed mushroom

garlic confit

wines by the glass

Wi

sparkling

bisol <i>jeio</i> prosecco doc italy, nv	5oz/8oz 15/24
gaston chiquet <i>brut tradition</i> champagne, france nv	28/44
billecart-salmon <i>brut rosé</i> champagne, france nv	40/60
dom pérignon <i>brut</i> champagne, france '12	70/112
krug <i>grande cuvée 168ème édition</i> champagne, france nv	85/135

white

dönnhoff riesling <i>estate nahe</i> , germany '21	5oz/8oz 12/18
glissade chardonnay lodi, california '21	13/22
familia torres albariño <i>pazo das bruxas rías baixas</i> , spain '20	14/22
scarpetta pinot grigio friuli doc, italy '20	14/22
weingut jäger grüner-veltliner <i>vorder seiber federspiel wachau</i> , austria '20	15/24
château peyrassol <i>réserve des templiers rosé</i> côtes de provence '20	16/25
barmès-buecher pinot gris <i>rosenberg</i> alsace, france '18	16/25
val de mer chardonnay chablis, france '20	20/32
pascal jolivet sauvignon blanc sancerre, loire valley '20	22/35
olivier leflaive chardonnay <i>les sétilles</i> burgundy, france '20	24/38
far niente chardonnay napa valley, california '20	29/45
domaine pavelot chardonnay <i>1er cru sous frétille</i> pernard-vergelesses, burgundy '19	35/55

red

luigi bosca malbec <i>finca la linda</i> mendoza, argentina '20	5oz/8oz 10/16
glissade pinot noir lodi, california '19	13/20
glissade cabernet sauvignon lodi, california '20	14/22
benanti nerello mascalese/nerello cappuccio etna rosso doc sicily, italy '20	15/24
michel & stéphane ogier grenache <i>le temps est venu</i> côtes-du-rhône '18	15/24
cvne tempranillo <i>cune reserva</i> rioja, spain '17	16/25
domaine de pallus cabernet franc <i>les pensées de pallus</i> chinon, loire valley '17	18/28
domaine eden pinot noir santa cruz, california '18	20/30
barale fratelli nebbiolo barolo piedmont, italy '18	22/35
mayacamas cabernet sauvignon <i>young vines</i> napa valley, california '18	25/40
sylvain pataille pinot noir marsannay, burgundy '19	30/48
heitz cellar cabernet sauvignon napa valley, california '17	32/50

cocktails

Ct

gemini

libra

aries

virgo

capricorn

scorpio

leo

sagittarius

drumshanbo gin, riesling soda, cucumber 22

tinkerman's, lillet blanc, pamplemousse, velvet falemum, grapefruit, lemon 22

dobel tln barrel, jalapeño, solerno, lime, agave, passionfruit 22

bacardí white, fresh lime juice, strawberry syrup, prosecco 22

belvedere, domaine de canton, amaro nonino, verjus 22

grey goose, mr black, amaretto, pineapple juice, espresso 22

lalo, 400 conejos, crème de cacao, pineapple, banana, chocolate bitters 22

rittenhouse rye, amaro montenegro, carpano antica, rumple minze, orange 22

nell style

As

paper plane

aspen star

caviar martini

1942 margarita

michter's manhattan

jefferson's ocean rye, aperol, amaro nonino, lemon 48

chopin family reserve vodka, passionfruit, lime, dom pérignon 50

chopin family reserve, 0.5 oz osetra caviar 200

don julio 1942, grand marnier revelation, fresh lime, agave 135

michter's bourbon 10yr, carpano antica formula, bitters 110

make your martini "nell style" topped with dom pérignon +35

virgin libations

Vi

aquarius

pisces

beck's

leitz eins zwei zero

en root james beard tea

strawberry, agave, basil, lemon 12

lychee, pineapple, lime, pomegranate 12

alcohol free beer 8

alcohol free reisling 11

strawberry lavender rosemary or apple lemon cayenne 8

beers

Br

tap

lager coors light, golden 10

pale ale bell's, michigan 12

scottish ale odell brewing, fort collins 10

ipa outer range, frisco 15

can

lager new belgium mountain time, fort collins 9

apricot blonde dry dock, aurora 10

white ale avery white rascal, boulder 9

pale ale dale's, oskar brewing co, lyon 10

ipa great divide brew co, denver 10

ipa aspen brewing, co 12

bottle

amber ale fat tire, ft. collins 9

pilsner stella artois, belgium 9

pilsner trumer pils, california 10

hard seltzer

seltzer huckleberry, brewery x, 12oz, 5% abv 13

seltzer jungle juice, brewery x, 16oz, 10% abv 17

cider

cidre rie du vulcain transparente sec switzerland 2018 14