

		WINES BY THE GLASS & BOTTLE	
Cheers!		ROSÉ SPARKLING	
FOOD	HAND CRAFTED COCKTAILS		
	BON APPÉTIT!		
	BREAKFAST		LUNCH
	SWEETS		DINNER
Welcome We are pleased to present you with delicious options from Element 47 for your In-Room Dining. The following pages list menus that we will happily deliver to your Room. Room Service is available 24 hours a day. Please dial extension 6280 to place an order. A \$5 delivery charge applies to all In-Room Dining orders, For your convenience, a 22% service charge is added to your check			

MINI BAR			
SNACKS		LIQUOR	
SEA SALT CHOCOLATE COOKIES		75 WOODY CREEK VODKA	
CARAMELIZED ALMONDS		90 WOODY CREEK GIN	
CHOCOLATE STONES		90 BAILEY'S IRISH CREAM	
COCOA-DUSTED CANDIED CRANBERRIES		95 LAW'S BOURBON	
SAVORY PARMESAN COOKIES		100 JOHNNIE WALKER SCOTCH	
ROSEMARY SNACK CRACKERS		160 CASA DRAGONES TEQUILA	
ENERGY NUT MIX		BEER	
CHILI-SPICED CASHEW NUTS		9 CORONA10 TITAN	
<i>These snacks have been stocked for your enjoyment free of charge & will be restocked once a day. Additional restockings are available for a fee by calling Housekeeping using the direct dial on your in-house phone or at ext. 6309.</i>		9 STELLA10 RAMONA WINE SPRITZ	
		WINES	
		110 BILLECART-SALMON, BRUT ROSÉ 375ML CHAMPAGNE, FRANCE NV	
BEVERAGES		178 VILMART & CIE, LITTLE NELL GRAND RÉSERVE CHAMPAGNE, FRANCE NV	
COKE	FLAVORED	200 KRUG, GRANDE CUVÉE 169 ÉDITION 375ML CHAMPAGNE, FRANCE MV	
DIET COKE	S. PELLEGRINO	65 TYLER, CHARDONNAY SANTA BARBARA, CALIFORNIA 2022	
SPRITE	S. PELLEGRINO	85 FAILLA, PINOT NOIR SONOMA COAST, CALIFORNIA 2022	
RED BULL	SPARKLING WATER	85 CARTELLO, CABERNET SAUVIGNON ALEXANDER VALLEY, CALIFORNIA 2021	
	ACQUA PANNA	80 MINUTY, PRESTIGE ROSÉ CÔTES DE PROVENCE 2023	
<i>These non-alcoholic beverages have been stocked for your enjoyment free of charge & will be restocked once a day. Additional restockings are available for a fee by calling Housekeeping using the direct dial on your in-house phone or at ext. 6309.</i>		ADDITIONAL AMENITIES	
		40 TRUO2 PERSONAL OXYGEN	
		40 WINE KEY	

BREAKFAST SERVED DAILY, 7 AM - 11 AM**THE BLUEBIRD 45**

Fresh Squeezed Juice
Bowl of Seasonal Berries
Eggs Any Style
Choice of 2 Sides & Toast
Coffee, Tea, or Hot Chocolate

THE CONTINENTAL DIVIDE 27

Freshly Squeezed Juice
Assorted House-Made Pastries
Butter & Jam
Coffee, Tea, or Hot Chocolate

MIXED BERRY BOWL 15 GF
Blueberries, Raspberries, Strawberries

SELECTION OF CEREALS 9
Add Seasonal Berries 8

BERRY PARFAIT 17 N, GF
Little Nell Granola, Greek Yogurt, Mixed Berries

STEEL-CUT OATS 17 GF
Blueberries, Honeycomb

WARRIOR PUDDING 15 N, GF
Quinoa, Chia, Oats, Hemp Hearts, Almond Milk, Raisins, Pepitas

HOUSE-MADE GRANOLA 15 N, GF
Choice of Milk

HOUSE-MADE PASTRY 7 N
Classic Croissant, Banana Bread N, GF, Kouign-Amann +5

SEASONAL POP TART 9

CHOCOLATE BABKA 9

CHEF'S PASTRY BASKET 17
Three Freshly Baked Pastries

BREAD
Toasted Bagel & Cream Cheese 7 | Toast 3 | English Muffin 7

AVOCADO TOAST 23
Queso Fresco, Pepitas, Pickled Onion, Salsa Macha, Cilantro

EGGS, ANY STYLE* 26
Toast & Choice of 2 Sides

CHEF'S OMELETTE* 29 GF
Asparagus, Maitake, Brie, Fine Herbs

VEGETABLE SCRAMBLE* 26 GF
Avocado, Tomato, Spinach, Summer Squash, Feta

HUEVOS RANCHEROS* 28 GF
Refried Beans, Chipotle Salsa, Pepper Jack, Chorizo

NELL WAGYU ENCHILADAS* 29
Farm Fresh Eggs, Salsa Roja, Pepper Jack, Cotija

TURKISH LAMB & EGGS* 28
Tomato, Curry, Potato Flat Bread

HOUSE-SMOKED SALMON* 26
Egg, Caper, Onion, Tomato, Bagel, Cream Cheese

LEMON SOUFFLÉ PANCAKES 26 N
Raspberry, Toasted Pine Nuts, Powdered Sugar

BRIOCHE FRENCH TOAST 25 N
Strawberry, Rhubarb, Pistachio Crumble, Cream Cheese

BLUEBERRY PANCAKES 25
Powdered Sugar, Blueberry Syrup, Cinnamon

BEVERAGES - AVAILABLE ALL DAY**JUICE 12**

FRESHLY-SQUEEZED CITRUS SKIN GLOW
Orange or Grapefruit Carrot, Ginger, Lemon

REFRESH GREEN MACHINE
Watermelon, Basil, Strawberry Kale, Green Apple, Celery, Cucumber

SMOOTHIE OF THE DAY
Chef's Daily Selection

HOT BEVERAGES

Pot of Lavazza Coffee Small 14 | Large 18
Espresso Single 6 | Double 8
Americano 7
Cappuccino 7
Macchiato 7
Latte 7
Hot Chocolate 16
Matcha Latte 9

SIDES 10

Applewood Smoked Bacon GF Potato Cake
Poultry Sausage GF Grilled Portobello GF
3oz Nell Wagyu Steak* +34 GF Sauteéd Spinach GF

KIDS BREAKFAST SERVED DAILY, 7 AM - 11 AM

CEREAL 9
Cheerios, Raisin Bran, Lucky Charms, Rice Krispies,
Fruit Loops, or Corn Flakes

FRENCH TOAST 17 || WARM CINNAMON OATMEAL 15 GF

OLD FASHIONED BUTTERMILK PANCAKES 16

BANANA-CHOCOLATE CHIP PANCAKES 19

EGGS ANY STYLE* 21
Choice of 1 side

BOWL OF FRUIT 12 | COUNTRY BACON 7 | POULTRY SAUSAGE 7

BEVERAGES 7
Fruit Smoothie, Apple Juice, Fresh Squeezed Orange, or Grapefruit Juice

GF : gluten free | N : contains nuts | please inform your server of dietary restrictions
Please be advised that our kitchen regularly uses ingredients including soy, milk, eggs, fish, wheat, tree nuts, peanuts, and sesame.

LUNCH & DINNER SERVED DAILY, 11 AM - 10:30 PM

SNACKS

TRUFFLE FRIES 17
Parsley, Parmesan, Sherry Aioli

CHEESE 35 N
La Tur, Comte, 18 Month Beemster, Marcona Almonds, Honey

CHARCUTERIE 45 N
Foie Terrine, Country Pate, Bresaola, Salami

WAGYU SLIDERS* 25
Gochujang Aioli, Cabbage, Pickles

CRUDITÉ 18
Pea Hummus, Aleppo, Lemon Oil, Lavash

SOUP & SALAD

TORTILLA SOUP 17
Chicken, Avocado, Pepper Jack

CHICKEN NOODLE SOUP 17
Chicken & Ricotta Tortellini, Celery Root, Carrot, Pearl Onion

THE LITTLE NELL COBB 28 GF
Chicken, Bacon, Avocado, Tomato, Blue Cheese, Poblano Ranch

CAESAR SALAD 23
Parmesan, White Anchovy, Parker House Croutons

KALE SALAD 27 GF N
Manchego, Candied Pine Nuts, Strawberry Vinaigrette

add to any salad:

chicken+15 shrimp*+18 salmon*+21 3oz wagyu*+34*

SIMPLY PREPARED

served with chimichurri & choice of 2 sides

PAN SEARED CHICKEN* 27

SALMON FILET* 38

5oz NELL WAGYU* 65

SIDES

Side Salad Broccoli

Potato Puree French Fries

+ \$3 Side of Fresh Fruits

CAVIAR

please contact our in-room dining team for caviar service

DECADENT

CHEF'S WAGYU BURGER* 30
Pineapple, Bacon Jam, Sundried Tomato Aioli, Pepperjack

THE LITTLE NELL CLUB 18
Turkey, Ham, Bacon, Lettuce, Tomato, Chips

SHIITAKE BURGER 27
Beet Pancetta, Carrot Capicola, Avocado, Arugula

WAGYU PASTRAMI 30
Sauerkraut, Gruyere, House Mustard, Rye

GRAIN BOWL 24 GF, N
Quinoa, Sorghum, Basmati Rice, Bok Choy, Cashew

SWEETS

SWEET BITES 22 N
Assortment of Chocolates & Petit Fours

THE LITTLE NELL SUNDAE 16 GF, N
Chocolate & Vanilla Ice Cream, Whipped Cream, Amarena Cherries, Candied Cashews, Salted Caramel Sauce

BANANA VERRINE 17
Wafer Cookie, Banana Mousse, Caramel

THE COOKIE 10
Chocolate Chip or Lemon Meringue

FRESHLY BAKED BROWNIE 10 GF

ICE CREAM & SORBET 13

CANINE DELIGHTS DAILY 18 7 AM - 10:30 PM

Epicurean treats for our four-legged friends.

All meals include carrots, brown rice & scrambled eggs

Served in doggy-friendly bowls.

GROUND BEEF | GRILLED CHICKEN BREAST | SALMON

KIDS SERVED DAILY, 11 AM - 11 PM

SOUP & SALAD

CHICKEN NOODLE SOUP 12
Chicken & Ricotta Tortellini, Celery Root, Carrot, Pearl Onion

GREEN SALAD 7
Ranch Dressing

SANDWICHES

PB & HOUSEMADE JELLY & CHIPS 9 N V

CHEESEBURGER & FRIES 20

GRILLED CHEESE & CHIPS 11 V

PASTA

WITH BUTTER OR MARINARA SAUCE 11

MACARONI & CHEESE 11

MAINS

GRILLED CHICKEN & 2 SIDES 18

SALMON & 2 SIDES 20

SHRIMP & 2 SIDES 24

FRIED CHICKEN FINGERS & 2 SIDES 18

5OZ NELL WAGYU & 2 SIDES 65

SIDES 10

Fruit Cup
Potato Purée
Chips
Fries

SWEETS

KIDS SUNDAE 10
M&M, Oreo Crumble, Sprinkles, Whip Cream
SORBET 9

COOKIE OR BROWNIE 10
With Milk

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*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness.

AFTER HOURS MENU SERVED DAILY, 10:30 PM - 7 AM

COMFORT

CHIPS & SALSA 12 GF

CLASSIC CAESAR SALAD 23
Parmesan, Anchovy, Parker House Croutons

CHICKEN NOODLE SOUP 17
Chicken & Ricotta Tortellini, Celery Root, Carrot, Pearl Onion

NELL WAGYU BOLOGNESE 23
Parmesan

THE LITTLE NELL CLUB 18
Turkey, Ham, Bacon, Lettuce, Tomato, Chips

SWEETS

THE LITTLE NELL SUNDAE 16 GF, N
Chocolate & Vanilla Ice Cream, Whipped Cream,
Amarena Cherries, Candied Cashews, Salted Caramel Sauce

FRESHLY BAKED COOKIE
Chocolate Chip 10
Lemon Meringue 10

FRESHLY BAKED BROWNIE 10 GF

EARLY RISER

Available at 5:30 am

THE CONTINENTAL DIVIDE 27
Freshly Squeezed Juice
Assorted House-Made Pastries
Butter & Jam
Coffee, Tea, or Hot Chocolate

FRESHLY BAKED PASTRY 7 N
Classic Croissant, Banana Bread, Croissant Roll +5

SEASONAL POP TART 9

CHOCOLATE BABKA 9

CHEF'S PASTRY BASKET 17
Three Items Of Your Choice From Our Bake Shop

CEREAL 9
Cheerios, Raisin Bran, Lucky Charms
Rice Krispies, Fruit Loops, or Special K

GF : gluten free | N : contains nuts | please inform your server for severe allergies

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

BEVERAGE MENU SERVED DAILY, 11 AM - 11 PM

COCKTAILS

SERENITY SIP 23
Weller 'Special Reserve', Cremè De Cassis, Lime, Ginger Beer

BERRY BLISS 24
Strawberry Infused Gin, Strawberry Shrub, Basil-Cello

FOREST REVIVE 28
Espolón Reposado, Green Chartreuse, Lime

ZESTFUL BALANCE 19
Italicus, Campari, Tanqueray

GOLDEN GLOW 24
Barr Hill Gin, Honey, Lemon, Rosemary Bitters

CLARITY NO. 7 23
Grey Goose, Lemon, Pea Flower, Prosecco

OASIS SPRITZ 21
St-Germain, Sage, Prosecco

CANNED + BOTTLED BEER

LAGER 10
Corona 'Extra', Mexico

LAGER 10
Stella Artois, Belgium

IPA 10
Aspen Brewing 'Independence Pass', Aspen, Co

CIDER

SEMI-DRY 14
Colorado Cider 'Glider Cider', Denver, Co

GLUTEN FREE

LAGER 10
Estrella Damm 'Daura'

VIRGIN LIBATIONS

ATHLETIC BREWING 10
'Run Wild' Ipa, Stratford, Ct

ATHLETIC BREWING 10
'Athletic Lite' Lager, Stratford, Ct

LEITZ EINS ZWEI ZERO 11
Alcohol Free Riesling

LEITZ 14
Zero Point Five De-Alcoholized Pinot Noir, Baden, Germany

SPIRITS

HENDRICK'S 23

BELVEDERE 20

GREY GOOSE 19

TITO'S 19

LALO BLANCO 23

CODIGO 1530 REPOSADO 30

BASIL HAYDEN'S 19

APEROL 19

MIXERS: FEVER TREE SODA, TONIC, GINGER ALE, GINGER BEER, COKE, DIET COKE, SPRITE

WINE

For our complete Grand Award-winning wine list, please contact In-Room Dining at ext. 6280

SPARKLING

5oz/8oz/Btl

Bisot Jeio Brut Prosecco, Veneto, Italy NV	15/24/68
Raventós i Blanc Blanc de Blancs, Conca del Riu Anoia, Spain '22	18/28/81
Jean-Baptiste Adam Crémant d'Alsace Rosé, Alsace, France NV	19/30/86
Pierre Peters Cuvée de Réserve Grand Cru Blanc de Blancs, Champagne, France NV	35/56/158
Billecart-Salmon Brut Rosé, Champagne, France NV	45/70/203
Krug Grande Cuvée 169ème édition, Champagne, France MV	69/110/311

WHITE/ROSÉ

5oz/8oz/Btl

Weiser-Künsterl Riesling Mosel Riesling, Mosel Valley, Germany '22	16/25/72
Schloss Gobelsberg Grüner-Veltliner Kamptal, Austria '23	15/24/68
Bernard Defaix Chardonnay Chablis, Burgundy, France '23	19/30/86
Bailly-Reverdy Sauvignon Blanc Franck & Aurélien Sancerre, Loire Valley, France '23	22/35/99
Pax Chenin Blanc Helios, California '23	17/27/76
Château Closiot Semillon / Sauvignon Gris Le C de Sec Barsac, Bordeaux, France '23	19/30/86
DuMOL Chardonnay Cuvée HHS, Napa Valley, California '22	25/40/113
Maison Verget Chardonnay 1er Cru Sur La Roche Pouilly-Fuissé, Burgundy, France '23	33/52/158
Château Minuty Provençal Blend Prestige Rosé, Côtes de Provence, France '23	17/27/80

WINE

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REDS

5oz/8oz/Btl

Martin Woods **Gamay Noir** Tualatin Estate Vineyard, Willamette Valley, Oregon '23 15/24/68

Evesham Wood **Pinot Noir** Willamette Valley, Oregon '23 19/30/86

Talenti **Sangiovese** Rosso di Montalcino, Tuscany, Italy '19 19/30/86

Condado de Oriza **Tempranillo** Gran Reserva, Ribera del Duero, Spain '14 19/30/86

Château Ducru-Beaucaillou **Cabe/Merlot** Petit Ducru Saint-Julien, Bordeaux '18 29/46/131

Domaine Sylvain Pataille **Pinot Noir** Marsannay, Burgundy, France '22 29/46/131

Burgess Cellars **Cabernet Sauvignon** Contadina, Napa Valley, California '18 29/46/158