

		<b>WINES BY THE GLASS &amp; BOTTLE</b>	
<i>Cheers!</i>		ROSÉ <hr/> SPARKLING	
<b>HARD SELTZER</b>		<b>HAND CRAFTED COCKTAILS</b>	
		<b>BEVERAGES</b>	
		WINE <hr/> SPIRITS	BEER <hr/> MIXERS
<p style="text-align: center;">Welcome</p> <p style="text-align: center;">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.</p> <p style="text-align: center;">Room Service is available 24 hours a day. Please dial extension 6280 to place an order.</p> <p style="text-align: center;">A \$5 delivery charge applies to all In-Room Dining orders, 22% service charge will be added to your check.</p>			

Paper Menu Available Upon Request

## WINE

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

### SPARKLING

5oz/8oz/Btl

Bisol <i>Jeio</i> Prosecco Doc Italy, NV	15/24/72
Gaston Chiquet <i>Brut Tradition</i> Champagne, France NV	28/44/145
Billecart-Salmon <i>Brut Rosé</i> Champagne, France NV	40/60/200
Dom Pérignon <i>Brut</i> Champagne, France '12	70/112/345
Krug <i>Grande Cuvée 168ème Édition</i> Champagne, France NV	85/135/385

### WHITES

5oz/8oz/Btl

Dönnhoff <b>Riesling</b> <i>Estate Nahe</i> , Germany '21	12/18/55
Glissade <b>Chardonnay</b> Lodi, California '21	13/20/60
Familia Torres <b>Albariño</b> <i>Pazo das Bruxas</i> Rías Baixas, Spain '20	14/22/68
Scarpetta <b>Pinot Grigio</b> Friuli DOC, Italy '20	14/22/68
Weingut Jäger <b>Grüner-Veltliner</b> <i>Vorder Seiber Federspiel</i> Wachau, Austria '20	15/24/70
Château Peyrassol <i>Réserve des Templiers</i> Rosé Côtes De Provence '20	16/25/75
Barmès-Buecher <b>Pinot Gris</b> <i>Rosenberg</i> Alsace, France '18	16/25/78
Val De Mer <b>Chardonnay</b> Chablis, France '20	20/32/95
Pascal Jolivet <b>Sauvignon Blanc</b> Sancerre, Loire Valley '20	22/35/105
Olivier Leflaive <b>Chardonnay</b> <i>Les Sétilles</i> Burgundy, France '20	24/38/115
Far Niente <b>Chardonnay</b> Napa Valley, California '20	29/45/140
Domaine Pavelot <b>Chardonnay</b> <i>1er Cru Sous Frétille</i> Pernand-Vergelesses, Burgundy '19	35/55/175

## WINE

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### REDS

**5oz/8oz/Btl**

Luigi Bosca <b>Malbec</b> <i>Finca La Linda</i> Mendoza, Argentina '20	10/16/48
Glissade <b>Pinot Noir</b> Lodi, California '19	13/20/60
Glissade <b>Cabernet Sauvignon</b> Lodi, California '20	14/22/65
Benanti <b>Nerello Mascalese/Nerello Cappuccio</b> Etna Rosso DOC Sicily, Italy '20	15/24/70
Michel & Stéphane Ogier <b>Grenache</b> <i>Le Temps est Venu</i> Côtes-du-Rhône '18	15/24/70
CVNE <b>Tempranillo</b> <i>Cune Reserva</i> Rioja, Spain '17	16/25/78
Domaine de Pallus <b>Cabernet Franc</b> <i>Les Pensées de Pallus</i> Chinon, Loire Valley '17	18/28/90
Domaine Eden <b>Pinot Noir</b> Santa Cruz, California '18	20/30/98
Barale Fratelli <b>Nebbiolo</b> Barolo Piedmont, Italy '18	22/35/100
Mayacamas <b>Cabernet Sauvignon</b> <i>Young Vines</i> Napa Valley, California '18	25/40/120
Sylvain Pataille <b>Pinot Noir</b> Marsannay, Burgundy '19	30/48/150
Heitz Cellar <b>Cabernet Sauvignon</b> Napa Valley, California '17	32/50/150

## BEVERAGE MENU SERVED DAILY, 11 AM - 10 PM

### COCKTAILS 22

GEMINI  
dumshanbo gin, riesling soda, cucumber

LIBRA  
tinkerman's, lillet blanc, pamplemousse, velvet falernum, grapefruit, lemon

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

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

CAPRICORN  
belvedere, domaine de canton, amaro nonino, verjus

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

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

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

### SPIRITS

HENDRICK'S 17

BELVEDERE 16

GREY GOOSE 16

TITO'S 16

CASAMIGOS BLANCO 21

ESPOLÓN SILVER 15

BASIL HAYDEN'S 19

APEROL 14

GRAND MARNIER 16

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

### CANNED BEER

LAGER 9  
mountain time, fort collins

APRICOT BLONDE 10  
dry dock, aurora

WHITE ALE 9  
avery white rascal, boulder

PALE ALE 10  
dale's, oskar brewing co, lyon

IPA 10  
great divide brew co, denver

IPA 12  
aspen brewing, co

IMPERIAL PORTER 15  
brewery x, california

### BOTTLED BEER

LAGER 10  
coors, golden

AMBER ALE 9  
fat tire, ft. collins

PILSNER 9  
stella artois, belgium

PILSNER 10  
trumer pils, california

### HARD SELTZER

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

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

### CIDER 14

cidrerie du vulcain transparente sec switzerland 2018

### VIRGIN LIBATIONS

AQUARIUS 12  
strawberry, agave, basil, lemon

PISCES 12  
lychee, pineapple, lime, pomegranate

BECK'S 8  
alcohol free beer

LEITZ EINS ZWEI ZERO 11  
alcohol free reisling

EN ROOT JAMES BEARD TEA 8  
strawberry lavender rosemary  
or apple lemon cayenne