

		WINES BY THE GLASS & BOTTLE	
<i>Cheers!</i>	ROSÉ		
	SPARKLING		
HARD SELTZER	HAND CRAFTED COCKTAILS		
	BEVERAGES		
	WINE	BEER	
	SPIRITS	MIXERS	
<p>Welcome</p> <p>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>Room Service is available 24 hours a day. Please dial extension 6280 to place an order.</p> <p>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

PREMIUM WHITES

5oz

William Fèvre Chardonnay <i>Bougras Grand Cru</i> Chablis, Burgundy '19	60
Domaine De Chevalier Sauvignon Blanc/Sémillon Pessac-Léognan '15	70
Bernard Moreau Chardonnay <i>1er Cru Morgeot</i> Chassagne-Montrachet '17	80

PREMIUM REDS

5oz

Maccario Dringenberg Rossese <i>Posaú Rossese Di Dolceacqua</i> Doc Liguria, Italy '20	25
Domaine Jean-Louis Chave Syrah Hermitage, Northern Rhône Valley '09	120
Domaine G. Roumier Pinot Noir <i>1er Cru Clos De La Bussière</i> Morey-Saint-Denis '15	125
Dunn Cabernet Sauvignon <i>Howell Mountain</i> Napa Valley, California '01	125
Château Palmer Bordeaux Blend <i>Grand Vin</i> Margaux, Bordeaux '05	200

SPARKLING

5oz/8oz/Btl

Bisot <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

WINE

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WHITES

5oz/8oz/Btl

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

REDS

5oz/8oz/Btl

Luigi Bosca Malbec <i>Finca La Linda</i> Mendoza, Argentina '20	10/16/48
Glissade Pinot Noir Lodi, California '19	13/20/60
Glissade Cabernet Sauvignon Lodi, California '20	14/22/65
Benanti Nerello Mascalese/Nerello Cappuccio Etna Rosso DOC Sicily, Italy '20	15/24/70
Michel & Stéphane Ogier Grenache <i>Le Temps est Venu</i> Côtes-du-Rhône '18	15/24/70
CVNE Tempranillo <i>Cune Reserva</i> Rioja, Spain '16	16/25/78
Domaine Eden Pinot Noir Santa Cruz, California '18	20/30/98
Marcel Lapierre Gamay Morgon, Beaujolais '19	20/32/98
G.D. Vajra Nebbiolo <i>Albe</i> Barolo, Piedmont, Italy '18	22/35/100
Daou Cabernet Sauvignon <i>Reserve</i> Paso Robles '19	25/40/120
Sylvain Pataille Pinot Noir Marsannay, Burgundy '19	30/48/150
Heitz Cellar Cabernet Sauvignon 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
maestro dobel, 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

MEXICAN LAGER 11
s.o.k brewery x, california

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

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