

# IN ROOM DINING

		<b>WINES BY THE GLASS &amp; BOTTLE</b>	
<i>Cheers!</i>	<b>ROSÉ</b>		
	<b>SPARKLING</b>		
<b>FOOD</b>	<b>HAND CRAFTED COCKTAILS</b>		
	<b>BON APPÉTIT!</b>		
	 <b>THE LITTLE NELL</b>	<b>BREAKFAST</b>	<b>LUNCH</b>
		<b>SWEETS</b>	<b>DINNER</b>
<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>			

**BREAKFAST SERVED DAILY, 7 AM - 11 AM**

<p><b>THE BLUEBIRD 35</b>                  Fresh Squeezed Juice                  Bowl of Seasonal Berries                  Eggs Any Style                  2 sides of choice + toast                  Coffee, Tea or Hot Chocolate</p>	<p><b>THE CONTINENTAL DIVIDE 27</b>                  Freshly Squeezed Juice                  Assorted House-Made Pastries                  butter + jam                  Coffee, Tea or Hot Chocolate</p>
<p>MIXED BERRY BOWL 14                  blueberries, raspberries, strawberries</p> <p>SELECTION OF CEREALS 6                  add seasonal berries 16</p> <p>STEEL-CUT OATS 12                  turmeric, cinnamon, blueberries</p> <p>HOUSE-MADE GRANOLA 15                  choice of milk</p> <p>HOUSE-MADE PASTRY 6                  butter croissant, homemade pop tart,                  banana bread</p> <p>SEASONAL MUFFIN 6</p> <p>CHEF'S PASTRY BASKET 17                  three freshly baked pastries or muffins</p> <p>BREAD                  Toasted Bagel + Cream Cheese 5                  Toast or English Muffin 2</p>	<p>EGGS, ANY STYLE 19                  2 sides of choice + toast</p> <p>CHEFF'S OMELETTE 25 GF                  raclette cheese, winter mushrooms, spinach</p> <p>WINTER VEGETABLE SCRAMBLE 23 GF                  broccoli, winter squash, kale, sun dried tomato,                  avocado, goat cheese</p> <p>HOUSE SMOKED SALMON 22                  egg, caper, red onion, bagel</p> <p>LEMON SOUFFLÉ PANCAKES 23*                  raspberry syrup, toasted pine nuts</p> <p>BRIOCHE FRENCH TOAST 21 V                  apple, granola, cinnamon, vanilla cream</p> <p>HUEVOS RANCHEROS 21* GF, V                  farm eggs, black beans, pepper jack, tomatillo salsa</p>

<p><b>KIDS BREAKFAST SERVED DAILY, 7 AM - 11 AM</b></p>	
<p>BOWL OF FRUIT 12</p> <p>CEREAL 6                  Cheerios, Raisin Bran, Lucky Charms Rice Krispies,                  Fruit Loops, or Special K</p> <p>BUTTERMILK PANCAKES 14</p> <p>BANANA-CHOCOLATE PANCAKES 16</p> <p>SCRAMBLED EGGS 11                  with potatoes</p> <p>WARM CINAMMON OATMEAL 7</p> <p>COUNTRY BACON 5</p> <p>SAUSAGE PATTY 5</p> <p>BEVERAGES 9                  fruit smoothie, fresh squeezed orange or                  grapefruit juice, apple juice</p>	<p><b>SIDES 9</b></p> <p>Applewood Smoked Bacon    Potato Cake                  Poultry Sausage            Grilled Portobello                  4oz Wagyu Steak +49        Sauteéd Spinach</p> <p><b>BEVERAGES</b></p> <p>Pot of Lavazza Coffee 14/18                  Espresso 6/8                  Americano 7                  Cappuccino 7/8                  Macchiato 7                  Latte 7                  Selection of Organic RishTeas 6                  Nell Hot Chocolate 14                  Fresh Squeezed Orange or Grapefruit 10                  Citrus Splash 10                  Green Machine 10</p>

**WINE**

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

<p><b>WHITES</b></p>	<p><b>5oz/8oz/Btl</b></p>
Maximin Grünhaus <b>Riesling</b> Schloss Ruwer, Germany '20	12/18/55
Glissade <b>Chardonnay</b> Lodi, California '18	13/20/60
Scarpetta <b>Pinot Grigio</b> Friuli, Italy '20	14/22/65
Weszeli <b>Grüner-Veltliner</b> Terrafactum Kamptal, Austria '19	14/22/65
Château Peyrassol <i>Réserve Des Templiers</i> Rosé Côtes De Provence '19	15/24/70
Domaine de la Guillerie <b>Chenin Blanc</b> <i>Élegance</i> Saumur, Loire Valley '18	16/25/78
Olivier Leflaive <b>Chardonnay</b> <i>Les Sétilles</i> Burgundy, France '20	20/30/95
Gérard Boulay <b>Sauvignon Blanc</b> <i>Sancerre</i> '20	20/30/98
Domaine Christian Moreau <b>Chardonnay</b> Chablis, France '18	25/38/118
Lewis Cellars <b>Chardonnay</b> <i>Napa Valley Chardonnay</i> Napa Valley, California '19	29/45/140
Domaine Pavelot <b>Chardonnay</b> <i>1er Cru Sous Frétilles</i> Pernand-Vergelesses '19	35/55/175
<p><b>REDS</b></p>	<p><b>5oz/8oz/Btl</b></p>
Luigi Bosca <b>Malbec</b> <i>Finca La Linda</i> Mendoza, Argentina '19	10/16/48
Glissade <b>Pinot Noir</b> Lodi, California '18	13/20/60
Glissade <b>Cabernet Sauvignon</b> Lodi, California '19	14/22/65
Villa Cerna <b>Sangiovese</b> <i>Primocolle</i> Chianti Classico, Tuscany '17	15/24/72
Jean-Louis Chave <b>GSM</b> <i>Mon Coeur</i> Côtes Du Rhône, France '19	15/24/72
Cvne <b>Tempranillo</b> <i>Cune Reserva</i> Rioja, Spain '15	16/25/78
Domaine Marcel Lapierre <b>Gamay</b> <i>Morgon</i> Beaujolais, France '19	18/28/85
Domaine Eden <b>Pinot Noir</b> Santa Cruz, California '18	20/30/98
G.D. Vajra <b>Nebbiolo</b> <i>Albe</i> Barolo, Piedmont '16	22/35/100
Mayacamas <b>Cabernet Sauvignon</b> <i>Young Vines</i> Napa, California '18	25/40/125
Château Gruaud Larose <b>Bordeus Blend</b> <i>Sarget de Gruaud Larose</i> St. Julian, Bordeaux '18	28/44/135
Sylvain Pataille <b>Pinot Noir</b> Marsannay, Burgundy '18	30/48/150
Schrader <b>Cabernet Sauvignon</b> <i>Double Diamond</i> Napa Valley, California '17	50/80/245

## WINE

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### LUXURY WINES

5oz

Château D'yquem <b>Sémillon Premier Cru Supérieur</b> Saturnes '07	99*
Domaine Roumier <b>Pinot Noir 1er Cru Clos De La Bussière</b> Morey-Saint-Denis '15	200
Domaine Roulot <b>Chardonnay 1er Cru Clos Des Bouchères</b> , Meursault '18	120
Ridge <b>Cabernet Sauvignon Monte Bello</b> Santa Cruz Mountains, California '04	145
Lucien Le Moine <b>Pinot Noir Grand Cru Griotte-Chambertin</b> Gevrey-Chambertin '16	150
Château Latour <b>Cabernet Blend Les Forts De Latour</b> Pauillac, Bordeaux '09	165
Coche-Dury <b>Chardonnay Bourgogne Blanc</b> Burgundy '14	200
Bond <b>Cabernet Sauvignon Pluribus</b> Napa Valley, California '16	250

\*Indicates 3oz

### BUBBLES

5oz/8oz/Btl

Bisot <i>Jeio</i> Prosecco DOCG NV	15/24/72
Jean-Baptiste Adam <i>Crémant d'Alsace</i> Rosé, France Alsace, France NV	18/28/85
René Geoffroy <i>Cuvée Expression</i> Brut Champagne, France NV	29/46/145
Dom Pérignon <i>Brut</i> Champagne, France '10	70/112/340
Krug <i>Grande Cuvée 167ème Edition</i> Champagne, France NV	85/135/385

## ALL DAY SERVED DAILY, 11 AM - 9 PM

### SNACKS

ARTISAN CHEESE PLATE\* 25/40 V  
3 or 5 of chef's daily selections, preserves, marcona almonds, filone

PARMESAN FRIES 11  
parsley, sherry aioli

CHARCUTERIE 35  
country pâté, foie torchon, la quercia prosciutto salumi, mustards, cornichon, filone

### SOUP + SALAD

TORTILLA SOUP 14  
chicken, avocado, pepper jack

CHICKEN NOODLE SOUP 12  
shells, pulled chicken, carrots

COBB SALAD 25 GF  
chicken, bacon, avocado, blue cheese, poblano ranch

CAESAR SALAD 17  
parmesan, anchovy, parker house croutons

BABY GREENS 17 GF, V  
pomegranate, beets, citrus, goat cheese

add to any salad:  
chicken+9 salmon+12 shrimp+18

### DECADENT

E47 CHEESEBURGER 27  
onion jam, rocking w gouda, lettuce, tomato, pickles, fries

SHITAKE BURGER 19 V  
mashed avocado, griddled onion, fries

VEGAN ENERGY BOWL 24 GF, V  
sweet potato mole, butternut squash, quinoa, gigante beans, avocado

THE LITTLE NELL CLUB 18  
turkey, ham, bacon, lettuce, tomato, chips

### SWEETS

SWEET BITES 16  
assortment of sweet treats + cookies

THE LITTLE NELL SUNDAE 16  
chocolate and vanilla ice cream, whipped cream, amarena cherries, candied cashews, salted caramel sauce

SEASONAL CRÈME BRÛLÉE 16

### CANINE DELIGHTS DAILY, 11 AM - 9 PM

*Epicurean treats for our four-legged friends. All meals include carrots, brown rice + scrambled eggs Served in doggy-friendly bowls.*

GROUND BEEF 19 | GRILLED CHICKEN BREAST 19 | SALMON 19

## KIDS SERVED DAILY, 11 AM - 9 PM

### SOUP + SALAD

CHICKEN NOODLE SOUP 12

GREEN SALAD 8  
ranch dressing

### PASTA

SHELLS 11  
tomato sauce, parmesan

MACARONI + CHEESE 11

### SANDWICHES

GRILLED CHEESE 9  
house-made potato chips

PEANUT BUTTER + JELLY 8  
house-made potato chips

LIL' CHEESEBURGERS 17  
hand cut french fries

### A LITTLE BIT MORE

GRILLED CHICKEN BREAST 16  
GRILLED SALMON 19  
PETITE STEAK 49  
FRIED CHICKEN FINGERS 15  
Served with a choice of two sides

### SIDES 5

Broccoli  
French Fries  
Mashed Potatoes  
Fresh Fruit

### SWEETS

JUMBO COOKIE OR BROWNIE 6  
with milk

KIDS SUNDAE 8  
chocolate and vanilla ice cream, sprinkles Oreos, M&M's, chocolate sauce, whipped cream

**DINNER MENU SERVED TUESDAY - SATURDAY, FROM 6 PM - 9 PM**

**STARTERS**

ARTISAN CHEESE PLATE 25/40\* V  
3 or 5 of chef's daily selections, preserves, marcona almonds, filone

CHARCUTERIE 35  
country pâté, foie torchon, la quercia prosciutto, salumi, mustards, cornichon, filone

**SMALL PLATES**

BURRATA 26  
apple, asian pear, seeds, nuts, endive

KAMPACHI CRUDO 27  
yuzu kosho, cucumber, dulse seaweed, radish, avocado, finger lime

ANNIE'S PIEROGI 28  
farmer's cheese, potato, black truffle, ramps

SHRIMP & GRITS 35  
corn, mushrooms, green tomato

*seasonal ingredients are subject to change*

**LARGE PLATES**

EMMA FARMS WAGYU 65/125  
potato pave, foraged mushrooms, aji colorado hot sauce, nasturtium

ROSEN FARMS LAMB 75  
carrots, charred leek, za'atar, pepper condiment

SEA BASS 68  
winter squash, nage, kale, pearl onion, pepitas

LOCAL SQUASH 52 V  
sunchoke, pepitas, duxelles, lovage, mushroom bordelaise

*seasonal ingredients are subject to change*

**SERVED DAILY, 6 PM - 9 PM**

**SIMPLY PREPARED**

*with choice of 2 sides*

HERB ROASTED CHICKEN 27

SALMON FILET 38

EMMA FARMS WAGYU (4OZ OR 8OZ) 59/110

**SIDES 9**

Potato Purée, Fries, Side Salad, Broccoli

**AFTER HOURS MENU SERVED DAILY, 9 PM - 7 AM**

**COMFORT**

CHIPS & SALSA 12  
tortillas, house-made salsa

CLASSIC CAESAR SALAD 17  
parmesan, anchovy, parker house croutons

CHICKEN NOODLE SOUP 12  
shells, pulled chicken, carrots, celery root

WAGYU BOLOGNESE 23  
shells, parmesan

THE LITTLE NELL CLUB 18  
turkey, ham, bacon, lettuce, tomato, chips

**SWEETS**

THE LITTLE NELL SUNDAE 16  
chocolate and vanilla ice cream, whipped cream, amarena cherries, candied cashews, salted caramel sauce

FRESHLY BAKED COOKIE 9

FRESHLY BAKED BROWNIE 9

**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 6  
butter croissant, homemade pop tart, banana bread

FRESHLY BAKED MUFFIN 6

CHEF'S PASTRY BASKET 17  
three items of your choice from our bake shop

CEREAL 6  
Cheerios, Raisin Bran, Lucky Charms  
Rice Krispies, Fruit Loops, or Special K

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

**COCKTAILS**

LAVENDER COSMO 18  
lavender infused grey goose, st-germain, lime, white cranberry

ASPEN 75 17.50  
belvedere, lemon, sugar, veuve clicquot

NELL NEGRONI 26  
tanqueray, italicus, tokaji

CONEJITO 28  
coconut washed casamigos, yellow chartreuse, pineapple preserves, lime

WINTER BRAMBLE 18  
bulldog gin, lemon, demerara, winterized cassis

MAPLE OLD FASHIONED 22  
high west double rye!, spiced maple syrup, bitters

SCOTCH HIGHLBALL 22  
johnnie walker black, campari, lemon, ginger syrup

SNOW BUNNY 20  
tito's, raspberry, lime, cream, dehydrated strawberry

HOT TODDY 18  
chamomile infused buffalo trace, lemon, honey

HOT BUTTERED RUM 18  
bacardi spiced, brown sugar, butter, holiday spices

TLN HOT CHOCOLATE 20  
kahlúa, baileys, nell signature hot chocolate, whipped cream

**SPIRITS**

HENDRICKS 18

BELVEDERE 15

GREY GOOSE 15

TITO'S 15

CASAMIGOS BLANCO 20

ESPOLÓN SILVER 14

BASIL HAYDEN 18

APEROL 13

GRAND MARNIER 15

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

**CANNED BEER**

LAGER 8  
mountain time, fort collins

MEXICAN LAGER 10  
s.o.k brewery x, california

GOLDEN ALE 8  
boulder beer co, boulder

PILSNER 8  
trumer pils, california

APRICOT BLONDE 9  
dry dock, aurora

WHITE ALE 8  
avery white rascal, boulder

PALE ALE 9  
dale's, oskar brewing co, lyon

IPA 9  
great divide brew co, denver

PORTER 9  
little mo' porter, poncha springs

IMPERIAL PORTER 14  
brewery x, california

**BOTTLED BEER**

AMBER ALE 8  
fat tire, ft. collins

PILSNER 8  
stella artois, belgium

LAGER 8  
budweiser mo, st. louis

LAGER 8  
bud light mo, st. louis

CERVEZA 8  
corona, mexico

**HARD SELTZER**

SELTZER 12  
watermelon lime, brewery x, 12oz, 5% abv

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

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