

IN ROOM DINING

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

THE BLUEBIRD 35

Fresh Squeezed Juice
Bowl of Seasonal Berries
Eggs Any Style
2 sides of choice + 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 14
blueberries, raspberries, strawberries

SELECTION OF CEREALS 6
add seasonal berries 16

STEEL-CUT OATS 12
turmeric, cinnamon, blueberries

HOUSE-MADE GRANOLA 15
choice of milk

HOUSE-MADE PASTRY 6
butter croissant, homemade pop tart,
banana bread

SEASONAL MUFFIN 6

CHEF'S PASTRY BASKET 17
three freshly baked pastries or muffins

BREAD
Toasted Bagel + Cream Cheese 5
Toast or English Muffin 2

EGGS, ANY STYLE 19
2 sides of choice + toast

CHEFF'S OMELETTE 25 GF
raclette cheese, winter mushrooms, spinach

WINTER VEGETABLE SCRAMBLE 23 GF
broccoli, winter squash, kale, sun dried tomato,
avocado, goat cheese

HOUSE SMOKED SALMON 22
egg, caper, red onion, bagel

LEMON SOUFFLÉ PANCAKES 23*
raspberry syrup, toasted pine nuts

BRIOCHE FRENCH TOAST 21 V
apple, granola, cinnamon, vanilla cream

HUEVOS RANCHEROS 21* GF, V
farm eggs, black beans, pepper jack, tomatillo salsa

KIDS BREAKFAST SERVED DAILY, 7 AM - 11 AM

BOWL OF FRUIT 12

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

BUTTERMILK PANCAKES 14

BANANA-CHOCOLATE PANCAKES 16

SCRAMBLED EGGS 11
with potatoes

WARM CINAMMON OATMEAL 7

COUNTRY BACON 5

SAUSAGE PATTY 5

BEVERAGES 9
fruit smoothie, fresh squeezed orange or
grapefruit juice, apple juice

SIDES 9

Applewood Smoked Bacon Potato Cake
Poultry Sausage Grilled Portobello
4oz Wagyu Steak +49 Sauteéd Spinach

BEVERAGES

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

WINE

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

WHITES

5oz/8oz/Btl

Maximin Grünhaus **Riesling** Schloss Ruwer, Germany '20

12/18/55

Glissade **Chardonnay** Lodi, California '18

13/20/60

Scarpetta **Pinot Grigio** Friuli, Italy '20

14/22/65

Weszeli **Grüner-Veltliner** Terrafactum Kamptal, Austria '19

14/22/65

Château Peyrassol **Réserve Des Templiers** Rosé Côtes De Provence '19

15/24/70

Domaine de la Guilloterie **Chenin Blanc** *Élegance* Saumur, Loire Valley '18

16/25/78

Olivier Leflaive **Chardonnay** *Les Sétilles* Burgundy, France '20

20/30/95

Gérard Boulay **Sauvignon Blanc** *Sancerre* '20

20/30/98

Domaine Christian Moreau **Chardonnay** Chablis, France '18

25/38/118

Lewis Cellars **Chardonnay** *Napa Valley Chardonnay* Napa Valley, California '19

29/45/140

Domaine Pavelot **Chardonnay** *1er Cru Sous Frétilles* Pernand-Vergelesses '19

35/55/175

REDS

5oz/8oz/Btl

Luigi Bosca **Malbec** *Finca La Linda* Mendoza, Argentina '19

10/16/48

Glissade **Pinot Noir** Lodi, California '18

13/20/60

Glissade **Cabernet Sauvignon** Lodi, California '19

14/22/65

Villa Cerna **Sangiovese** *Primocolle* Chianti Classico, Tuscany '17

15/24/72

Jean-Louis Chave **GSM** *Mon Coeur* Côtes Du Rhône, France '19

15/24/72

Cvne **Tempranillo** *Cune Reserva* Rioja, Spain '15

16/25/78

Domaine Marcel Lapierre **Gamay** *Morgon* Beaujolais, France '19

18/28/85

Domaine Eden **Pinot Noir** Santa Cruz, California '18

20/30/98

G.D. Vajra **Nebbiolo** *Albe* Barolo, Piedmont '16

22/35/100

Mayacamas **Cabernet Sauvignon** *Young Vines* Napa, California '18

25/40/125

Château Gruaud Larose **Bordeus Blend** *Sarget de Gruaud Larose* St. Julian, Bordeaux '18

28/44/135

Sylvain Pataille **Pinot Noir** Marsannay, Burgundy '18

30/48/150

Schrader **Cabernet Sauvignon** *Double Diamond* Napa Valley, California '17

50/80/245

WINE

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LUXURY WINES

5oz

Château D'yquem Sémillon Premier Cru Supérieur Saturnes '07	99*
Gaja Nebbiolo Barbaresco DOCG '12	105
Château Lynch-Bages Bordeaux Bend Pauillac, Bordeaux '06	110
Domaine Roulot Chardonnay 1er Cru Clos Des Bouchères , Meursault '18	120
Ridge Cabernet Sauvignon Monte Bello Santa Cruz Mountains, California '08	150
Lucien Le Moine Pinot Noir Grand Cru Griotte-Chambertin Gevrey-Chambertin '16	150
Domaine Leflaive Chardonnay 1er Cru Folatières Puligny-Montrachet '17	150
Bond Cabernet Sauvignon Pluribus 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