

		<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**

**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 25  
2 sides of choice + toast

CHEFF'S OMELETTE 27 GF  
raclette cheese, winter mushrooms, spinach

WINTER VEGETABLE SCRAMBLE 25 GF  
broccoli, winter squash, kale, sun dried tomato,  
avocado, goat cheese

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

LEMON SOUFFLÉ PANCAKES 25\*  
raspberry syrup, toasted pine nuts

BRIOCHE FRENCH TOAST 23 V  
apple, granola, cinnamon, vanilla cream

HUEVOS RANCHEROS 23 GF, V  
farm eggs, black beans, pepper jack, tomatillo salsa

**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

**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

**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 '20 13/20/60  
Scarpetta **Pinot Grigio** Friuli, Italy '20 14/22/65  
Weszeli **Grüner-Veltliner** Terrafactum Kamptal, Austria '20 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  
Val de Mer **Chardonnay** Chablis '20 18/28/85  
Olivier Leflaive **Chardonnay** *Les Sétilles* Burgundy '20 20/30/98  
François Crochet **Sauvignon Blanc** Sancerre '20 20/30/98  
Lewis Cellars **Chardonnay** *Napa Valley Chardonnay* Napa Valley, California '20 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 '20 10/16/48  
Glissade **Pinot Noir** Lodi, California '19 13/20/60  
Glissade **Cabernet Sauvignon** Lodi, California '20 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 '16 16/25/78  
Domaine Marcel Lapierre **Gamay** *Morgon* Beaujolais, France '20 18/28/85  
Domaine Eden **Pinot Noir** Santa Cruz, California '18 20/30/98  
G.D. Vajra **Nebbiolo** *Albe* Barolo, Piedmont '17 22/35/100  
Mayacamas **Cabernet Sauvignon** *Young Vines* Napa, California '18 25/40/125  
Prélude a Grand-Puy Ducasse **Bordeaux Blend** *Pauillac* '16 28/44/135  
Domaine Simon-Bize & Fils **Pinot Noir** Savigny-les-Beaune '19 30/48/150  
Schrader **Cabernet Sauvignon** *Double Diamond* Napa Valley, California '18 45/70/220

**WINE**

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**LUXURY WINES**

	<b>5oz</b>
The Mascot <b>Cabernet Sauvignon</b> Napa Valley, California '12	75
Château D'yquem <b>Sémillon Premier Cru Supérieur</b> Saturnes '07	99*
Ridge <b>Cabernet Sauvignon Monte Bello</b> Santa Cruz Mountains, California '08	150
Lucien Le Moine <b>Pinot Noir Grand Cru</b> Latricières-Chambertin Gevrey-Chambertin '16	150

*\*Indicates 3oz*

**BUBBLES**

	<b>5oz/8oz/Btl</b>
Bisol <i>Jeio</i> Prosecco D.O.C.G. NV	15/24/72
René Geoffroy <i>Cuvée Expression</i> Brut Champagne, France NV	29/46/145
Billecart-Salmon Brut Rosé Champagne, France NV	40/62/200
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 guercia 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  
sesame crumble, 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

SPRING VEGETABLE GRAIN BOWL 24 GF, V  
wild rice, artichokes, carrots, spring peas, lemon

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

**SIMPLY PREPARED**  
*with choice of 2 sides*

HERB ROASTED CHICKEN 27

SALMON FILET 38

EMMA FARMS WAGYU (40Z OR 80Z) 59/110

**SIDES 9**

Potato Purée, Fries, Side Salad, Broccoli

**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 34  
beet, endive, pomegranate, sourdough bread

CITRUS CURED KING SALMON 36  
radish, avocado mousse, chili, citrus

BEET TORTELLONI 42  
herbed ricotta, baby beets, sorrel, hazelnuts

RIGATONI 46  
rabbit, pistachio, peas, mushrooms

*seasonal ingredients are subject to change*

**LARGE PLATES**

EMMA FARMS WAGYU 78/138  
spring onion, salsify, turnips, mushroom

ROSEN FARMS LAMB 82  
carrots, sugar snap peas, black garlic, lamb jus

SEA BASS 76  
shelling bean ragout, fennel, pearl onion

HAY SMOKED CARROT 56 V  
peas, morels, ginger, preserved lemon

*seasonal ingredients are subject to change*

**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

HUSTLER MARGARITA 28  
lalo blanco, green chartreuse, passion fruit, ginger, prosecco

NELL NEGRONI 26  
tanqueray, italicus, tokaji

SICILIAN SOUR 24  
hendrick's, italicus, lemon juice, sage, egg white

BETWEEN THE VINES 26  
bacardí, st-germain, verjus, green tea, agave

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

HOT TODDY 18  
chamomile infused buffalo trace, lemon, honey

**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

**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

**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