

AFTER HOURS

Served daily, 9 pm - 7 am

COMFORT

Chips & Salsa 12
tortillas, house-made salsa

Classic Caesar Salad 15
white anchovies, parmesan

Chicken Noodle Soup 12
chicken confit + ricotta salata tortellini

Wagyu Bolognese 23
pennette, parmesan

The Little Nell Club 18
turkey, ham, bacon, lettuce, tomato, chips

SWEET CONCLUSIONS

The Little Nell Sundae 16
chocolate and vanilla ice cream, whipped cream,
amarena cherries, candied cashews,
salted caramel sauce

Freshly Baked Cookie 5

Freshly Baked Brownie 6

AIR FARE

Served daily, 7 am - 9 pm

If you thought our food was great at 10,000 ft.,
wait till you try it at 30,000 ft. in the comfort
of your own plane.

We will happily cater your journey home with
a customized menu for you and your precious
cargo.

The following menu items serve as a starting
point, but with 24 hours notice, even we are
amazed at what we can pull off.

Please dial ext. 6280 and we'll get you cleared
for take off.

SNACKS

Charcuterie Board
Selection of Artisanal + Colorado Cheeses

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 7
butter croissant, homemade pop tart,
banana bread

Freshly Baked Muffin 5

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

BREAKFAST

Breakfast Sandwiches
Breakfast Burritos
House-Smoked Salmon, Bagel + Cream Cheese
Whole Fresh Fruit
Seasonal Sliced Fruit + Berries
Freshly Baked Banana Bread
Nut + Seed Granola
Butter Croissant + Poptart + Muffin
Cereal Selection

LUNCH

Tortilla Soup
Chicken Noodle Soup
Mixed Farm Greens
Cobb Salad
Assorted Sandwiches + Wraps

DINNER

Garlic + Herb Roasted Chicken
4oz Wagyu Petit Steak
Roasted Salmon



Welcome

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.

**Room Service is available 24 hours a day.
Please dial extension 6280 to place an order.**

A \$5 delivery charge applies to all In-Room Dining orders.
Please allow approximately 40 minutes for delivery.
A 22% service charge will be added to your check.

Due to current events and to ensure everyone's safety,
servers are not allowed to enter rooms. Please place dirty carts
in the hallway and press the contactless tray retrieval button.

BREAKFAST

Served daily, 7 am - 11 am

The Bluebird 35

Freshly Squeezed Juice
Bowl of Seasonal Berries
Two Farm Eggs Any Style
potatoes, bacon or sausage, and toast
Coffee, Tea or Hot Chocolate

Avocado Smoothie Bowl 18

green apple, toasted flaxseed, banana, almond

Mixed Berry Bowl 14

blueberries, raspberries, strawberries

Selection of Cereals 6

add seasonal berries 16

Steel Cut Oats 12

apple cider, cinnamon, honey

House-Made Granola 15

choice of milk

House-Made Pastry 7

butter croissant, homemade popart,
banana bread

Seasonal Muffin 5

Chef's Pastry Basket 17

three freshly baked pastries or muffins

SIDES

Poultry Maple Sausage 12

Applewood Smoked Bacon 7

Toasted Bagel + Cream Cheese 5

Toast or English Muffin 2

The Continental Divide 27

Freshly Squeezed Juice
Assorted House-Made Pastries
butter + jam
Coffee, Tea or Hot Chocolate

Eggs, Any Style 19

potatoes, bacon or sausage.
3oz wagyu steak +25

Huevos Rancheros 18

farm eggs, black beans, pepperjack, tomatillo salsa

Vegetable Scramble 18

eggs, summer squash, broccoli, avocado, cherry tomatoes, chèvre

The Little Nell Omelette 25

heirloom tomato, mozzarella, crab

House Smoked Salmon 22

bagel, capers, egg yolk, chive

Lemon Soufflé Pancakes 19

toasted pine nuts, raspberry syrup

Peaches & Cream French Toast 17

brioche, caramelized white chocolate, almonds

BEVERAGES

Pot of Lavazza Coffee 12/16

Espresso 5/7

Americano 6

Cappuccino 6/7

Latte 6

Freshly Squeezed Orange or Grapefruit 10

Apple, Beet, Celery 10

Green Machine 10

Selection of Organic Rishi Teas 5

WINE

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

BUBBLES

5oz/8oz/Btl

2018 Le Vigne di Alice Doro Nature Valdobbiadene Prosecco Superiore, Italy

14/22/70

NV Paul Laurent Brut Rosé Cuvée du Fondateur Champagne, France

18/28/90

NV René Geoffroy Little Nell Cuvée Brut Champagne, France

29/46/145

WHITES

5oz/8oz/Btl

2015 G.Steinmetz Riesling Brauneberger Juffer Kabinett Mosel, Germany

12/19/60

2018 Château Gassier Rosé Grenache/Syrah Espirit Côtes De Provence, France

12/19/60

2016 Memoir Chardonnay Lodi, California

13/21/65

2018 Prà Garganega Otto Soave Classico Veneto, Italy

13/21/65

2018 Jager Grüner-Veltliner Vorder Seiber Federspiel Wachau, Austria

14/22/70

2018 Scarpetta Pinot Grigio Friuli, Italy

14/22/70

2018 Walter Scott Chardonnay La Combe Verte Willamette Valley, Oregon

15/23/72

2019 Château Pigoudet Rosé G/S/Cab/Cin Première Côteaux d'Aix en Provence, France

16/25/80

2018 Pascal Jolivet Sauvignon Blanc Sancerre, France

18/28/90

2018 Olivier Leflaive Chardonnay Les Sétilles Burgundy, France

18/28/90

2018 Lewis Cellars Chardonnay Napa Valley, California

29/45/145

2016 Genot-Boulangier Chardonnay Clos Du Cromin Meursault, France

35/55/175

REDS

5oz/8oz/Btl

2018 Luigi Bosca Finca La Linda Malbec Mendoza, Argentina

10/16/50

2016 Memoir Pinot Noir Lodi, California

13/21/65

2016 Memoir Cabernet Sauvignon Lodi, California

13/21/65

2014 Cvne Tempranillo Cune Reserva Rioja, Spain

16/25/80

2018 Bedrock Old Vine Zinfandel Sonoma, California

19/30/95

2017 Domaine Marcel Lapierre Gamay Morgon Beaujolais, France

19/31/95

2017 Julien Cécillon Syrah Les Marguerites Crozes-Hermitage, Rhône Valley

20/32/100

2017 Sandhi Pinot Noir Sta. Rita Hills, California

22/35/110

2016 Trefethen Cabernet Sauvignon Oak Knoll Napa Valley, California

22/35/110

2017 Camille Giroud Pinot Noir Ladoix-Serrigny, Burgundy

25/40/120

2015 André Brunel Grenache Blend Châteauneuf-du-Pape, Rhône Valley

25/40/125

2014 Mocali Sangiovese Brunello di Montalcino Tuscany, Italy

27/43/135

2015 Clos La Gaffelière Merlot/Cabernet Franc St.-Émilion Grand Cru

28/44/140

2015 Nervi-Conterno Nebbiolo Gattinara Piedmont, Italy

28/44/140

2016 Dunn Vineyards Cabernet Sauvignon Napa Valley, California

45/72/225

TAKE AWAY

Head out of bounds with gourmet offerings packed just for you as a boxed lunch. Kindly allow 2 hours advance notice.

PACK LUNCH

For a fully-customized picnic with exquisite wine and/or beer pairings, please provide 24 hours advance notice.

European Vacation 44
*selection of cured meats
assortment of artisanal cheeses
mustards, pickles + preserves
filone, grapes + strawberries*

Backcountry Kit 32
*nut + seed granola
whole fruit
Colorado cheese + crackers
Acqua Panna*

ADDITIONAL SNACKS

Marcona Almonds 9

House-Made Trail Mix 9

Nut + Seed Granola 9

Chocolate Chip Cookies 5

Jumbo Chocolate Brownie 6

BEVERAGES 6

San Pellegrino Sparkling Water

Acqua Panna Still Water

Cranberry Juice

Orange Juice

Sodas

FOOD SELECTIONS 35

Served with choice of one side + one dessert

Kale Salad
manchego, pine nuts, strawberry vinaigrette

Grilled Chicken Cobb Salad
chicken, bacon, avocado, blue cheese, poblano ranch

Smoked Salmon Bagel
cream cheese, cucumber, tomato

Shitake Burger ✓
mashed avocado, griddled onion, fries

The Little Nell Club
turkey, ham, bacon, lettuce, tomato, chips

Ham + Cheese Croissant
dijon mustard

CHOICE OF SIDE

Pasta Salad

Fruit Salad

Boulder Potato Chips

CHOICE OF DESSERT

Crispy Caramel Corn

Chocolate Brownie

Chocolate Chip Cookie

ALL DAY

Served daily, 11 am - 9 pm

SNACKS

Colorado Cheese Plate 18
preserves, marcona almonds

Parmesan Fries 11
parsley, sherry aioli

Fish Tacos 18
salsa verde, cilantro, corn tortilla

SOUP + SALAD

Tortilla Soup 12
chicken, avocado, pepper jack

Chicken Noodle Soup 12
chicken confit + ricotta salata tortellini

Cobb Salad 23
chicken, avocado, bacon, blue cheese
poblano ranch dressing

Caesar Salad 15
shaved parmesan, white anchovies

Kale Salad 16
manchego, pine nuts, strawberry vinaigrette

chicken +9 **salmon** +12 **shrimp** +18

DECADENT

E47 Cheeseburger 27
bacon jam, smoked blue cheese, crispy onions, fries

Fried Chicken 26
buttermilk coleslaw, georgia mustard bbq

The Little Nell Club 18
turkey, ham, bacon, lettuce, tomato, chips

Shitake Burger 18 ✓
mashed avocado, griddled onion, fries

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

KIDS

Served daily, 11 am - 9 pm

BREAKFAST

Served daily, 7 am - 11 am

Bowl o' Fruit 6

Cereal 6

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

Buttermilk Pancakes 7

Banana-Chocolate Pancakes 8

Scrambled Eggs 7

with potatoes

Warm Cinammon Oatmeal 7

Country Bacon 4

Sausage Patties 4

Beverages 5

fruit smoothie, fresh orange or
grapefruit juice, local apple juice

SOUP + SALAD

Chicken Noodle Soup 12

Green Salad 8

ranch dressing

PASTA

Cavatappi 9

tomato sauce, parmesan

Macaroni and Cheese 9

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 22

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 7

with milk

Kids Sundae 10

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

DINNER

Available during element 47 dinner hours

STARTERS

Fish Tacos 18

salsa verde, cilantro, corn tortilla

Salmon Dumplings 18

miso coconut cream, scallion, sesame seeds

Colorado Cheese Plate 18

preserves, marcona almonds

Charcuterie 24

country terrine, foie torchon,
crispy fried sweet breads

VEGETABLES

Corn Salad 19 *gf*

halloumi, summer squash, guajillo

Grilled Artichoke Salad 17

polenta croutons, arugula, smoked feta vinaigrette

Grilled Portobello 16 *gf, v*

peppers, gigante beans, pistachio green goddess

SIMPLY PREPARED

with choice of 2 sides

Herb Roasted Chicken 27

Salmon Filet 38

Emma Farms Cut Du Jour (4oz or 8oz) 59/110

SIDES 9

Potato Purée

Fries

Fingerlings

Broccoli

CANINE DELIGHTS

Served daily, 11 am - 9 pm

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

Ground Beef 19

Grilled Chicken Breast 19

Salmon 19