

## 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 popart,  
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 Jean-Baptiste Adam Crémant d'Alsace, France

18/28/90

NV René Geoffroy Little Nell Cuvée Brut Champagne, France

29/46/145

### WHITES

5oz/8oz/Btl

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

12/19/60

2016 Memoir Chardonnay Lodi, California

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*

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### ADDITIONAL SNACKS

**Marcona Almonds** 9

**House-Made Trail Mix** 9

**Nut + Seed Granola** 9

**Chocolate Chip Cookies** 5

**Jumbo Chocolate Brownie** 6

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### 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

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### CHOICE OF SIDE

**Pasta Salad**

**Fruit Salad**

**Boulder Potato Chips**

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### 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

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### 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

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### 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

**Duck Confit Dumplings** 18

sesame, scallion, plum sauce

**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