

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,
22% service charge will be added to your check.



THE
LITTLE
NELL

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 OMLETTE 27 GF
asparagus, chicken, maitake, brie + 2 sides of choice

SPRING VEGETABLE SCRAMBLE 22 GF
english peas, broccoli, avocado, goat cheese

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

LEMON SOUFFLÉ PANCAKES 23*
raspberry syrup, toasted pinenuts

BRIOCHE FRENCH TOAST 17* V
peach, caramelized white chocolate, almond

HUEVOS RANCHEROS 21* GF, V
farm eggs, black beans, pepperjack, tomatillo salsa
contains peanuts

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
Apple, Beet, Celery 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

REDS

5oz/8oz/Btl

2019 Luigi Bosca Malbec Finca La Linda Mendoza, Argentina	10/16/48
2018 Glissade Pinot Noir Lodi, California	13/20/60
NV Glissade Cabernet Sauvignon Lodi, California	14/22/65
NV Domaine du Pégau GSM/BDX Blend Plan Pégau Rhône Valley, France	15/24/70
2015 CVNE Tempranillo Cune Reserva Rioja, Spain	16/25/78
2019 Domaine Marcel Lapierre Gamay Morgon Beaujolais, France	18/28/85
2018 Salem Wine Co. Eola-Amity Hills, Willamette Valley, Oregon	18/28/85
2016 G.D. Vajra Nebbiolo Albe Barolo, Piedmont	22/35/100
2016 Mayacamas Cabernet Sauvignon Young Vines Napa, California	25/40/125
2015 Château Dauzac Cabernet Sauvignon/Merlot Margaux, Bordeaux	28/44/135
2018 Sylvain Pataille, Pinot Noir Marsannay, Burgundy	30/48/150
2016 Dunn Vineyards Cabernet Sauvignon Napa, California	45/70/200

WINE

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BUBBLES

5oz/8oz/Btl

NV Glera Jeio Valdobbiadene Prosecco Superiore D.O.C.G., Italy	15/24/70
NV Jean-Baptiste Adam Pinot Noir Crémant d'Alsace Brut Rosé, France	18/28/85
NV René Geoffroy Meunier/Pinot/Chardonnay Cuvée Expression Champagne, France	29/46/145

WHITES

5oz/8oz/Btl

2018 Maximin Grünhaus Riesling Monopol Feinherb Mosel, Germany	12/18/55
2019 Columna Albariño Rías Baixas, Spain	12/18/58
2018 Glissade Chardonnay Lodi, California	13/20/60
2019 Scarpetta Pinot Grigio Friuli, Italy	14/22/65
2019 Weszeli Grüner-Veltliner Terrafactum Kamptal, Austria	14/22/65
2019 Château Pigoudet Rosé Grenache/Cinsault Côteaux d'Aix-en-Provence	16/25/78
2018 Château d'Epiré Chenin Blanc Savennières, France	17/26/80
2020 Pascal Jolivet Sauvignon Blanc Sancerre, France	20/30/95
2019 Olivier Leflaive Chardonnay Les Sétilles Burgundy, France	20/30/95
2018 Domaine Christian Moreau Chardonnay Chablis, Burgundy	25/38/118
2018 Lewis Cellars Chardonnay Napa Valley Chardonnay Napa Valley, California	29/45/140
2018 Génot-Boulangier Chardonnay Clos du Cromin Meursault, France	40/60/180

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
strawberries, tomatoes, snow peas, feta, seed granola

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
quinoa, avocado, artichoke, portabella, arugula, herbed bean hummus

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 24
apple, asian pear, seeds, nuts, endive

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

FORAGED MUSHROOM CAVATELLI 24
arugula, ricotta salata

SHRIMP & GRITS 35
corn, chanterelles, green tomato

seasonal ingredients are subject to change

LARGE PLATES

EMMA FARMS WAGYU 65/120
potato pave, locally foraged mushrooms, shishito peppers

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

SEA BASS 68
winter squash, salsa verde, kale, pepitas

LOCAL SQUASH "RATATOUILLE" 48 V
eggplant, tomato, peppers, blossom

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 - 9 PM

COCKTAILS

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

ALPINE RUBY SPRITZ 18
empress gin, averna, apple cider, pomegranate, lemon

SUNDAY MORNING 20
earl grey infused gin, honey, lemon, earl grey foam

AUTUMN SOUR 26
casamigos reposado, grand marnier, rosemary, maple, citrus, egg white

BRAZILIAN ZINGER 22
jalapeño infused espolón reposado, domaine canton, lime, cucumber

NÓMADA 24
la vida mezcal, aperol, yellow chartreuse, lime

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

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

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

IMPERIAL PORTER 14
brewery x, california

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