
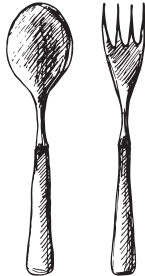



IN-ROOM DINING

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

<p>THE BLUEBIRD 35 Fresh Squeezed Juice Bowl of Seasonal Berries Eggs Any Style 2 sides of choice + toast Coffee, Tea or Hot Chocolate</p>	<p>THE CONTINENTAL DIVIDE 27 Freshly Squeezed Juice Assorted House-Made Pastries butter + jam Coffee, Tea or Hot Chocolate</p>
<p>MIXED BERRY BOWL 14 blueberries, raspberries, strawberries</p> <p>SELECTION OF CEREALS 6 add seasonal berries 16</p> <p>STEEL-CUT OATS 12 turmeric, cinnamon, blueberries</p> <p>HOUSE-MADE GRANOLA 15 choice of milk</p> <p>HOUSE-MADE PASTRY 6 butter croissant, homemade pop tart, banana bread</p> <p>SEASONAL MUFFIN 6</p> <p>CHEF'S PASTRY BASKET 17 three freshly baked pastries or muffins</p> <p>BREAD Toasted Bagel + Cream Cheese 5 Toast or English Muffin 2</p>	<p>EGGS, ANY STYLE 19 2 sides of choice + toast</p> <p>CHEFF'S OMLETTE 25 GF roasted local chili peppers, mushrooms, applewood smoked bacon, aged cheddar</p> <p>WINTER VEGETABLE SCRAMBLE 23 GF broccoli, winter squash, kale, sun dried tomato, avocado, goat cheese</p> <p>HOUSE SMOKED SALMON 22 egg, caper, red onion, bagel</p> <p>LEMON SOUFFLÉ PANCAKES 23* raspberry syrup, toasted pine nuts</p> <p>BRIOCHE FRENCH TOAST 21 V apple, granola, cinnamon, vanilla cream</p> <p>HUEVOS RANCHEROS 21* GF, V farm eggs, black beans, pepper jack, tomatillo salsa <i>contains peanuts</i></p>

KIDS BREAKFAST SERVED DAILY, 7 AM - 11 AM

<p>BOWL OF FRUIT 12</p> <p>CEREAL 6 Cheerios, Raisin Bran, Lucky Charms Rice Krispies, Fruit Loops, or Special K</p> <p>BUTTERMILK PANCAKES 14</p> <p>BANANA-CHOCOLATE PANCAKES 16</p> <p>SCRAMBLED EGGS 11 with potatoes</p> <p>WARM CINAMMON OATMEAL 7</p> <p>COUNTRY BACON 5</p> <p>SAUSAGE PATTY 5</p> <p>BEVERAGES 9 fruit smoothie, fresh squeezed orange or grapefruit juice, apple juice</p>	<p>SIDES 9</p> <p>Applewood Smoked Bacon Potato Cake Poultry Sausage Grilled Portobello 4oz Wagyu Steak +49 Sauteéd Spinach</p> <p>BEVERAGES</p> <p>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</p>
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WINE

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

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 NV	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
Salem Wine Co. Pinot Noir Eola-Amity Hills, Willamette Valley, Oregon '18	18/28/85
G.D. Vajra Nebbiolo Albe Barolo, Piedmont '16	22/35/100
Mayacamas Cabernet Sauvignon Young Vines Napa, California '18	25/40/125
Château Dauzac Cabernet Blend Aurore De Dauzac Margaux, Bordeaux '15	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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BUBBLES **5oz/8oz/Btl**

Bisol Glera Jeio Prosecco DOCG NV	15/24/72
Jean-Baptiste Adam Pinot Noir Crémant D'alsace Rosé, France Alsace, France NV	18/28/85
René Geoffroy Cuvée Expression Brut Champagne, France NV	29/46/145
Dom Pérignon Brut Champagne, France '10	70/112/340
Krug Grande Cuvée 167ème Edition Champagne, France NV	85/135/385

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
Château d'Epiré Chenin Blanc Savennières, France '18	17/26/80
Pascal Jolivet Sauvignon Blanc Sancerre, France '19	20/30/95
Olivier Leflaive Chardonnay Les Sétilles Burgundy, France '20	20/30/95
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

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, dulce seaweed, radish, avocado, finger lime

ANNIE'S PIEROGI 28
farmer's cheese, potato, black truffle, ramps

SHRIMP & GRITS 35
corn, chanterelles, green tomato

seasonal ingredients are subject to change

LARGE PLATES

EMMA FARMS WAGYU 65/125
potato pave, foraged mushrooms, sweet drop peppers

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

SEA BASS 68
winter squash, nage, kale, 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 poptart, 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

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

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
huckleberry, brewery x, 12oz, 5% abv

SELTZER 16
jungle juice, brewery x, 16oz, 10% abv

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