BREAKFAST
Served daily, 7 am - 11 am

**The Bluebird** 35
Freshly 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

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**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

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**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 Brut Rosé, France 18/28/90
- NV René Geoffroy Little Noll Cuvée Brut Champagne, France 29/46/145

**WHITES**
5oz/8oz/Btl
- 2018 Maximin Grünhaus Riesling Monopol Feinherb Mosel, Germany 11/18/55
- 2018 Château Gassier Grenache/Syrah Esprit Côtes de Provence, France 12/19/60
- 2016 Memoir Chardonnay Lodi, California 13/21/65
- 2018 Scarpetta Pinot Grigio Friuli, Italy 14/22/70
- 2019 Woszeli Grüner Veltliner Terrafactum Kamtal, Austria 14/22/70
- 2019 Entourage Grenache/Cinsault Rosé Côtes de Provence, France 16/25/80
- 2018 Château d’Epiré Chenin Blanc Savennières, France 17/27/85
- 2017 Lingua Franca Chardonnay Willamette, Oregon 18/28/90
- 2018 Pascal Jolivet Sauvignon Blanc Sancerre, France 18/28/90
- 2018 Olivier Leflaive Chardonnay Les Sétilles Burgundy, France 18/28/90
- 2017 Racines Chardonnay Sta. Rita Hills Cuvée, Sta. Rita Hills, California 22/35/110
- 2018 Génot-Boulanger Chardonnay Clos du Cromin Meursault, France 35/55/175

**REDS**
5oz/8oz/Btl
- 2018 Luigi Bosca Malbec Finca La Linda 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 Félisa Sangiovese Chianti Classico, Tuscany 16/25/80
- 2019 Domaine Marcel Lapierre Gamay Morgon Beaujolais, France 17/27/85
- 2018 Bedrock Wine Co. Zinfandel Old Vines Sonoma, California 19/30/95
- 2018 Julien Cécillon Syrah Les Marguerites Crozes-Hermitage, Rhône Valley 20/32/100
- 2016 G.D. Vajra Nebbiolo Albe Barolo, Piedmont 20/32/100
- 2017 Sandhi Pinot Noir Sta. Rita Hills, California 22/35/110
- 2017 Domaine du Gour de Chaulé Grenache Blend Gigondas, France 25/40/120
- 2016 Mayacamas Cabernet Sauvignon Young Vines Napa, California 25/40/120
- 2017 Carino Grout Pinot Noir Ladoix, Burgundy 25/40/125
- 2015 Clos La Gaffelière Merlot/Cabernet Franc Saint-Émilion, Bordeaux 28/44/140
- 2017 Lewis Cellars Cabernet Sauvignon Mason’s Napa, California 35/55/175

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**Eggs, Any Style** 19
2 sides of choice + toast

**Huevos Rancheros** 18
farm eggs, black beans, pepper jack, tomatillo salsa

**Vegetable Scramble** 18
eggs, summer squash, broccoli, avocado, cherry tomatoes, chèvre

**Custom Omelette** 25
choose from: oven dried tomatoes, mushrooms, broccoli, onions, peppers, bacon, ham, cheddar, swiss, goat cheese, sausage + 2 sides

**House Smoked Salmon** 22
egg, caper, red onion, bagel

**Lemon Soufflé Pancakes** 23*
raspberry syrup, toasted pine nuts

**Brioche French Toast** 17*
macadamia granola, orange marmalade, vanilla cream

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**SIDES**

**Poultry Maple Sausage** 9

**Applewood Smoked Bacon** 9

**Potato Cake** 9

**Grilled Portobello** 9

**Sautééed Spinach** 9

**BREAD**

**Toasted Bagel + Cream Cheese** 5

**Toast or English Muffin** 2
**ALL DAY**  
Served daily, 11 am - 10 pm

**SNACKS**

- Colorado Cheese Plate  18  
  selection of 3 cheeses, preserves, marcona almonds, filone
- Parmesan Fries  11  
  parsley, sherry aioli
- Charcuterie  29  
  country pâté, foie torchon, la quercia prosciutto

**SOUP + SALAD**

- Tortilla Soup  12  
  gf, chicken, avocado, pepper jack
- Chicken Noodle Soup  12  
  shells, pulled chicken, carrots, celery root
- Cobb Salad  23  
  gf, chicken, avocado, bacon, blue cheese
- Caesar Salad  15  
  parmesan, white anchovy, parker house croutons
- Kale Salad  17  
  winter squash, dates, goat cheese, curried cashews

**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**

Served 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

**DINNER**  
Served Tuesday - Saturday, 6 - 9 pm

**STARTERS**

- Chicken Wings  25  
  little nell hot sauce, blue cheese crumble, celery
- Colorado Cheese Plate  18  
  selection of 3 cheeses, preserves, marcona almonds, filone
- Charcuterie  29  
  country pâté, foie torchon, la quercia prosciutto

**SMALL PLATES**

- Burrata  20  
  peppers, radicchio, focaccia
- Winter Vegetable Salad  20  
  cranberry, endive, goat cheese
- Wagyu Brisket  29  
  spätzle, alliums, hon shimeji
- Saffron Ricotta Cavatelli  29  
  lobster, fennel, blood orange
- Gnocchi  25  
  duck confit, acorn squash, kale, pecorino

**DECADENT**

- E47 Cheeseburger  27  
  onion jam, red rock cheddar, lettuce, tomato, pickles, fries
- Vegan Energy Bowl  21  
  quinoa, carrots, cauliflower, avocado, cashews, miso coconut
- The Little Nell Club  18  
  turkey, ham, bacon, lettuce, tomato, chips
- Shiitake Burger  19  
  mashed avocado, griddled onion, fries
- Loch Duart Salmon  31  
  brussels, parsnips, sweet potato, apricot mostarda

**LARGE PLATES**

- Millbrook Venison  59  
  pomegranate, beets, parsnip
- Charred Cauliflower  29  
  tamale, squash, black garlic mole
- Dry-Aged Rohan Duck  59  
  apple, spinach, carrots
- Hawaiian Mero Bass  59  
  brussels, kuri squash, shitake, gigante beans

**SIMPLY PREPARED**  
with choice of 2 sides

- Herb Roasted Chicken  27  
- Salmon Filet  38  
- Emma Farms Wagyu (4oz or 8oz)  59/110

**SIDES**

- Potato Purée  
- Fries  
- Side Salad  
- Broccoli
KIDS
Served daily, 11 am - 10 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 Cinnamon Oatmeal 7
Country Bacon 4
Sausage Patty 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
Shells 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 25
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, Oreo, M&M’s, chocolate sauce, whipped cream

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

AFTER HOURS
Served daily, 10 pm - 7 am

COMFORT
Chips & Salsa 12
tortillas, house-made salsa

Classic Caesar Salad 15
parmesan, anchovie, 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

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

Freshly Baked Cookie 6

Freshly Baked Brownie 6

BREAKFAST
Served daily, 7 am - 11 am

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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 Cinnamon Oatmeal 7
Country Bacon 4
Sausage Patty 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
Shells 9
tomato sauce, parmesan
Macaroni and Cheese 9

SANDWICHES
Grilled Cheese 9
house-made potato chips
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hand cut french fries

A LITTLE BIT MORE
Grilled Chicken Breast 16
Grilled Salmon 19
Petite Steak 25
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Broccoli
French Fries
Mashed Potatoes
Fresh Fruit

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Jumbo Cookie or Brownie 6
with milk
Kids Sundae 8
chocolate and vanilla ice cream, sprinkles, Oreo, M&M’s, chocolate sauce, whipped cream