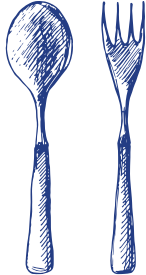



IN ROOM DINING

		WINES BY THE GLASS & BOTTLE	
<i>Cheers!</i>	ROSÉ		
	SPARKLING		
FOOD	HAND CRAFTED COCKTAILS		
	BON APPÉTIT!		
	 THE LITTLE NELL	BREAKFAST	LUNCH
		SWEETS	DINNER
<p>In Room Dining is available 24 hours a day. Please dial extension 6280 to place an order. A \$5 delivery charge applies to all orders. Please allow approximately 40 minutes for delivery. A 22% service charge will be added to your check.</p>			
<p>Due to current events and to ensure everyone's safety, servers are not permitted to enter rooms. Please place your cart in the hallway when finished and press the contactless tray retrieval button.</p>			

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

EGGS, ANY STYLE 19
2 sides of choice + toast

HUEVOS RANCHEROS 18
farm eggs, black beans, pepperjack, 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* V
macadamia granola, orange marmalade, vanilla cream

CHEFF'S OMLETTE 23
roast chilies, broccoli, aged cheddar, smoked chicken
+ 2 sides of choice

SIDES 9

Poultry Maple Sausage Grilled Portobello
Applewood Smoked Bacon Sauteéd Spinach
Potato Cake

BEVERAGES

Pot of Lavazza Coffee 12/16
Espresso 5/7
Americano 6
Cappuccino 6/7
Latte 6
Fresh Squeezed Orange or Grapefruit 10
Apple, Beet, Celery 10
Green Machine 10
Selection of Organic RishTeas 5

KIDS BREAKFAST SERVED DAILY, 7 AM - 11 AM

BOWL OF 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 PATTY 4

BEVERAGES 5
fruit smoothie, fresh squeezed orange or
grapefruit juice, apple juice

BAR CART MENU

HAND CRAFTED COCKTAILS 16

FRESH SQUEEZED MARGARITA 24
Casamigos Blanco, Grand Marnier, lime, agave

BELVEDERE MULE
Belvedere, Fever Tree Ginger Beer, lime

APEROL SPRITZ
Aperol, Prosecco, sparkling water

ESPRESSO MARTINI
Tito's, Kahlua, Baileys, espresso

E47 WHITE COSMO
Grey Goose, St. Germain, lime, white cranberry

AJAX HIBISCUS PALOMA
Espolon Silver, hibiscus syrup, grapefruit

SPIRITS

HENDRICKS 18

BELVEDERE 15

GREY GOOSE 15

TITO'S 15

CASAMIGOS BLANCO 20

ESPOLON SILVER 13

BASIL HAYDEN 13

APEROL 13

GRAND MARNIER 15

**MIXERS: FEVER TREE SODA, TONIC, GINGER ALE, GINGER
BEER, COKE, DIET COKE, SPRITE**

BEER 8

LAGER
New Belgium Mountain Time, Fort Collins

PILSNER
Trumer Pils, California

WHITE ALE
Avery White Rascal, Boulder

PALE ALE
Bonfire Brewery, Eagle

SODA 5

Ginger Ale, Ginger Beer, Coke, Diet Coke, Sprite

FOOD

CHARCUTERIE 29
Country pâté, foie torchon, La Quercia prosciutto,
mustards, frisée, cornichon, filone

COLORADO CHEESE PLATE 18
Selection of 3 cheeses, preserves, marcona almonds,
filone

ALPINE FONDUE 29
Chorizo, roasted mushrooms, cauliflower, fingerling
potatoes, apple

CHICKEN WINGS 25
Chicken wings, Little Nell hot sauce, blue cheese
crumble, celery

WAGYU BEEF SLIDERS 19
Wagyu beef, onion jam, cheddar, pickle

CHIPS AND SALSA 12
Tortillas, house-made salsa

DINNER MENU SERVED TUESDAY - SATURDAY, FROM 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 mustards, frisée, cornichon, filone

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

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 9

Potato Purée, Fries, Side Salad, Broccoli

AFTER HOURS MENU 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

SWEETS

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

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 popart, 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

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 Nell 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 Espirit 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 Weszeli 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-Boulangier 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 Fèlsina 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 Camille Giroud 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

THE LITTLE NELL BAR CART

For the ultimate in convenience and a nod to nostalgia, we have created The Little Nell Bar Cart, serving cocktails to your door made by our talented mixologists. This new delivery service is designed to bring the bar to you to enjoy signature classics in the comfort of your room, suite or residence. The Little Nell bar cart rolls through the hotel and residences nightly, announced with the sound of a cheerful melody coming down the hall and a ring of your doorbell to ask if we can make you a drink of your choosing. Cheers!



HOURS OF SERVICE:

The Little Nell - 4 pm and 6 pm nightly
Residences at The Little Nell - 5 pm pm nightly

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 mustards, frisée, cornichon, filone

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 poblano ranch dressing

CAESAR SALAD 15
parmesan, white anchovy, parker house croutons

KALE SALAD 17
winter squash, dates, goat cheese, curried cashews

chicken+9 salmon+12 shrimp+18

DECADENT

E47 CHEESEBURGER 27
onion jam, red rock cheddar, lettuce, tomato, pickles, fries

ALPINE CHEESESTEAK 45
sottoscenere al tartufo, onion jam, fries

VEGAN ENERGY BOWL 21 GF, V
quinoa, carrots, cauliflower, avocado, cashews, miso coconut

THE LITTLE NELL CLUB 18
turkey, ham, bacon, lettuce, tomato, chips

SHITAKE BURGER 19 V
mashed avocado, griddled onion, fries

LOCH DUART SALMON 31
brussels, parsnips, sweet potato, apricot mostarda

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 - 10 PM

SOUP + SALAD

CHICKEN NOODLE SOUP 12

GREEN SALAD 8
ranch dressing

PASTA

SHELLS 9
tomato sauce, parmesan

MACARONI + 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 Oreos, M&M's, chocolate sauce, whipped cream