



THE
LITTLE
NELL

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</p>	<p>EGGS, ANY STYLE 19 2 sides of choice + toast</p> <p>CHEFF'S OMLETTE 27 GF asparagus, chicken, maitake, brie + 2 sides of choice</p> <p>HUEVOS RANCHEROS 21* farm eggs, black beans, pepperjack, tomatillo salsa</p> <p>VEGETABLE SCRAMBLE 22 GF english peas, maitake, avocado, goat cheese</p> <p>HOUSE SMOKED SALMON 22 egg, caper, red onion, bagel</p> <p>LEMON SOUFFLÉ PANCAKES 23* raspberry syrup, toasted pinenuts</p> <p>BRIOCHE FRENCH TOAST 17* V macadamia granola, orange marmalade, vanilla cream</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 Apple, Beet, Celery 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
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
2014 Cvne Tempranillo Cune Reserva Rioja, Spain	16/25/78
2019 Domaine Marcel Lapierre Gamay Morgon Beaujolais, France	18/28/85
2019 Comando G Grenache La Bruja de Rozas Sierra de Gredos, Spain	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 Clos La Gaffelière Merlot/Cabernet Franc Saint-Émilion, Bordeaux	28/44/135
2018 Sylvain Pataille, Pinot Noir Marsannay, Burgundy	30/48/150
2016 Dunn Vineyards Cabernet Sauvignon Napa, California	45/70/200

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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 Little Nell Cuvée Brut Champagne, France	29/46/145

WHITES

5oz/8oz/Btl

2018 Maximin Grünhaus Riesling Monopol Feinherb Mosel, Germany	12/18/55
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
2015 Luis A. Rodríguez Vázquez Treixadura/Albariño Os Pasás Ribeiro, Spain	17/26/80
2018 Château d'Epiré Chenin Blanc Savennières, France	17/26/80
2019 Pascal Jolivet Sauvignon Blanc Sancerre, France	20/30/95
2019 Olivier Leflaive Chardonnay Les Sétilles Burgundy, France	20/30/118
2018 Domaine Christian Moreau Chardonnay Chablis, Burgundy	25/40/125
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 - 10 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

KALE SALAD 19 V
green goddess, grains, artichoke, roasted tomato, zucchini bread crouton

BABY GREENS 17 GF, V
strawberries, rhubarb, 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, gigante beans, portabella, arugula herb gremolata

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

LOCH DUART SALMON 31 GF
asparagus, peas, new potatoes, béarnaise

GNOCCHI 27*
ramp pesto, peas, braised wagyu, mozzarella

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 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

PORK BELLY LETTUCE WRAP 21 GF
sweet potato, cucumber, red onion & cilantro salad

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 31
green garlic, almond, rhubarb, arugula

KAMPACHI CRUDO 31
strawberry, celery, basil

SAFFRON RISOTTO 35
braised wagyu, peas, morels, ramps

OCTOPUS 31
yuca, black mint, peppers

RABBIT TORTELLINI 29
black garlic, artichoke, fava, pecorino

LARGE PLATES

EMMA FARMS WAGYU 65/120
4oz or 8oz wagyu, carrot, spring onion, shitake, miso

ROSEN FARMS LAMB 65
artichoke, garbanzo, fava, chimichurri

ROHAN DUCK 55
rhubarb, citrus, beet, fennel

HALIBUT 62
baby gem, hazelnut, maitake, brown butter hollandaise

BUCKWHEAT ROTOLI 35
asparagus, arugula, broccolini, chanterelle, pine nut

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, 10 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 - 10 PM

COCKTAILS

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

WATERMELON MULE 20
belvedere, lime, strawberry-watermelon juice, ginger beer

TROPICS OF THE NORTH 22
empress gin, campari, lime, pineapple

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

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

THE DOVE 18
high west bourbon, grapefruit, lime, ginger maple

GOOD VIBES ONLY 24
goslings, 10 cane, amaretto, ginger-pineapple, egg white

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 8

AMBER ALE
fat tire, ft. collins

PILSNER
stella artois, belgium

LAGER
budweiser mo, st. louis

LAGER
bud light mo, st. louis

CERVEZA
corona, mexico

HARD SELTZER

SELTZER 12
huckleberry, brewery x, 12oz, 5% abv

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