

		WINES BY THE GLASS & BOTTLE		
		ROSÉ SPARKLING		
FOOD		HAND CRAFTED COCKTAILS		
		BON APPÉTIT!		
		BREAKFAST		LUNCH
		SWEETS		DINNER
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, For your convenience, a 22% service charge is added to your check				

MINI BAR			
SNACKS		LIQUOR	
SOUR GUMMIES CHOCOLATE CHERRIES SPA MIX DARK CHOCOLATE SEA SALT CARAMELS HONEY MUSTARD PRETZELS CHIPOTLE HONEY CASHEWS CHEESE CRISPS POTATO CHIPS <i>These snacks have been stocked for your enjoyment free of charge & will be restocked once a day. Additional restockings are available for a fee by calling Housekeeping using the direct dial on your in-house phone or at ext. 6309.</i>		75 WOODY CREEK VODKA 90 WOODY CREEK GIN 90 BAILEY'S IRISH CREAM 95 LAW'S BOURBON 100 JOHNNIE WALKER SCOTCH 160 CASA DRAGONES TEQUILA	
		BEER	
		9 CORONA 9 STELLA	10 TITAN 10 RAMONA WINE SPRITZ
		WINES	
		110 BILLECART-SALMON, BRUT ROSÉ 375ML CHAMPAGNE, FRANCE NV 178 VILMART & CIE, LITTLE NELL GRAND RÉSERVE CHAMPAGNE, FRANCE NV 200 KRUG, GRANDE CUVÉE 169 ÉDITION 375ML CHAMPAGNE, FRANCE MV 65 TYLER, CHARDONNAY SANTA BARBARA, CALIFORNIA 2022 85 FAILLA, PINOT NOIR SONOMA COAST, CALIFORNIA 2022 85 CARTELLO, CABERNET SAUVIGNON ALEXANDER VALLEY, CALIFORNIA 2021 80 MINUTY, PRESTIGE ROSÉ CÔTES DE PROVENCE 2023	
BEVERAGES		ADDITIONAL AMENITIES	
COKE	FLAVORED S. PELLEGRINO	40 TRUO2 PERSONAL OXYGEN	
DIET COKE		40 WINE KEY	
SPRITE	S. PELLEGRINO SPARKLING WATER		
RED BULL	ACQUA PANNA		
<i>These non-alcoholic beverages have been stocked for your enjoyment free of charge & will be restocked once a day. Additional restockings are available for a fee by calling Housekeeping using the direct dial on your in-house phone or at ext. 6309.</i>			

BREAKFAST SERVED DAILY, 7 AM - 11 AM			
THE BLUEBIRD* 45 Fresh Squeezed Juice Bowl of Seasonal Berries Eggs Any Style Choice of 2 Sides & Toast Coffee, Tea, or Hot Chocolate		THE CONTINENTAL DIVIDE 27 Fresh Squeezed Juice Assorted House-Made Pastries Butter & Jam Coffee, Tea, or Hot Chocolate	
MIXED BERRY BOWL 15 GF Blueberries, Raspberries, Strawberries SELECTION OF CEREALS 9 Add Seasonal Berries 8 BERRY PARFAIT 17 N, GF Little Nell Granola, Greek Yogurt, Mixed Berries STEEL-CUT OATS 17 GF Blueberries, Honeycomb WARRIOR PUDDING 15 N, GF Quinoa, Chia, Oats, Hemp Hearts, Almond Milk, Raisins, Pepitas HOUSE-MADE GRANOLA 15 N, GF Choice of Milk HOUSE-MADE PASTRY 7 Classic Croissant Banana Bread, N GF Kouign-Amann + 10 SEASONAL POP TART 9 CHOCOLATE BABKA 9 CHEF'S PASTRY BASKET 17 Three Freshly Baked Pastries BREAD Toasted Bagel & Cream Cheese 7 Toast 5 English Muffin 7		AVOCADO TOAST 23 N Fennel, Piquillo Pepper, Marcona Almond, Pecorino EGGS, ANY STYLE* 26 Toast & Choice of 2 Sides CHEF'S OMELETTE* 29 GF Heirloom Tomato, Mozzarella, Basil VEGETABLE SCRAMBLE* 26 GF Avocado, Tomato, Spinach, Summer Squash, Feta HUEVOS RANCHEROS* 28 GF Refried Beans, Chipotle Salsa, Pepper Jack, Chorizo NELL WAGYU ENCHILADAS* 29 Farm Fresh Eggs, Salsa Roja, Pepper Jack, Cotija TURKISH LAMB & EGGS* 28 Tomato, Curry, Potato Flat Bread HOUSE-SMOKED SALMON* 26 Egg, Caper, Onion, Tomato, Bagel, Cream Cheese LEMON SOUFFLÉ PANCAKES 26 N Raspberry, Toasted Pine Nuts, Powdered Sugar BRIOCHE FRENCH TOAST 25 N Peach, Oat Crumble, Caramel Mascarpone BLUEBERRY PANCAKES 25 Powdered Sugar, Blueberry Syrup, Cinnamon	
BEVERAGES - AVAILABLE ALL DAY			
JUICE 12 FRESHLY-SQUEEZED CITRUS Orange or Grapefruit REFRESH Watermelon, Basil, Strawberry SMOOTHIE OF THE DAY Chef's Daily Selection HOT BEVERAGES Pot of Lavazza Coffee Small 14 Large 18 Espresso Single 6 Double 8 Americano 7 Cappuccino 7 Macchiato 7 Latte 7 Hot Chocolate 16 Matcha Latte 9		SKIN GLOW Carrot, Ginger, Lemon GREEN MACHINE Kale, Green Apple, Celery, Cucumber	
KIDS BREAKFAST SERVED DAILY, 7 AM - 11 AM			
CEREAL 9 Cheerios, Raisin Bran, Lucky Charms, Rice Krispies, Fruit Loops, or Corn Flakes FRENCH TOAST 17 WARM CINNAMON OATMEAL 15 GF OLD FASHIONED BUTTERMILK PANCAKES 16 BANANA-CHOCOLATE CHIP PANCAKES 19 EGGS ANY STYLE* 21 Choice of 1 side BOWL OF FRUIT 12 COUNTRY BACON 7 POULTRY SAUSAGE 7 BEVERAGES 7 Fruit Smoothie, Apple Juice, Fresh Squeezed Orange, or Grapefruit Juice			

GF : gluten free | N : contains nuts | please inform your server of dietary restrictions
 Please be advised that our kitchen regularly uses ingredients including soy, milk, eggs, fish, wheat, tree nuts, peanuts, and sesame.

WINE

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

SPARKLING

5oz/8oz/Btl

Bisol Jeio Brut Prosecco, Veneto, Italy NV	15/24/68
Raventós i Blanc Blanc de Blancs, Conca del Riu Anoia, Spain '22	18/28/81
Jean-Baptiste Adam Crémant d'Alsace Rosé, Alsace, France NV	19/30/86
Pierre Peters Cuvée de Réserve Grand Cru Blanc de Blancs, Champagne, France NV	40/64/180
Billecart-Salmon Brut Rosé, Champagne, France NV	45/70/203
Vilmart & Cie Little Nell Grand Réserve Champagne, France NV	35/56/162

WHITE/ROSÉ

5oz/8oz/Btl

Weiser-Künsterl Riesling Mosel Riesling, Mosel Valley, Germany '22	16/25/72
Schloss Gobelsberg Grüner-Veltliner Kamptal, Austria '23	15/24/68
Bernard Defaix Chardonnay Chablis, Burgundy, France '23	19/30/86
Bailly-Reverdy Sauvignon Blanc Franck & Aurélien Sancerre, Loire Valley, France '23	22/35/99
Pax Chenin Blanc Helios, California '23	17/27/76
Massican Chardonnay/Ribolla/Friulano Annia Napa Valley, California '23	18/21/81
DuMOL Chardonnay Cuvée HHS, Napa Valley, California '22	25/40/113
Maison Verget Chardonnay 1er Cru Sur La Roche Pouilly-Fuissé, Burgundy, France '23	33/52/158
Château Minuty Provençal Blend Prestige Rosé, Côtes de Provence, France '23	17/27/80

WINE

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REDS

5oz/8oz/Btl

Jean Foillard **Gamay** Beaujolais-Villages Beaujolais, France '22

19/30/86

Evesham Wood **Pinot Noir** Willamette Valley, Oregon '23

19/30/86

Talenti **Sangiovese** Rosso di Montalcino, Tuscany, Italy '19

19/30/86

C.V.N.E. **Tempranillo** Cune Reserva Rioja, Spain '19

17/27/80

Château Ducru-Beaucaillou **Cabe/Merlot** Petit Ducru Saint-Julien, Bordeaux '18

29/46/131

Domaine Sylvain Pataille **Pinot Noir** Marsannay, Burgundy, France '22

29/46/131

Burgess Cellars **Cabernet Sauvignon** Contadina, Napa Valley, California '18

29/46/158

LUNCH & DINNER SERVED DAILY, 11 AM - 10:30 PM

SNACKS

TRUFFLE FRIES 17
Parsley, Parmesan, Sherry Aioli

CHEESE 35 N
La Tur, Comte, 18 Month Beemster, Marcona Almonds, Honey

CHARCUTERIE 45 N
Foie Terrine, Country Pate, Bresaola, Salami

WAGYU SLIDERS* 25
Gochujang Aioli, Cabbage, Pickles

CRUDITÉ 18
Carrot Hummus, Meyer Lemon, Aleppo, Lavash

SOUP & SALAD

TORTILLA SOUP 17
Chicken, Avocado, Pepper Jack

CHICKEN NOODLE SOUP 17
Chicken & Ricotta Tortellini, Celery Root, Carrot, Pearl Onion

THE LITTLE NELL COBB 28 GF
Chicken, Bacon, Avocado, Tomato, Blue Cheese, Poblano Ranch

CAESAR SALAD 23
Parmesan, White Anchovy, Parker House Croutons

PEACH SALAD 25 GF N
Kale, Candied Almond, Ricotta

add to any salad:

chicken+15 shrimp*+18 salmon*+21 3oz wagyu*+34*

SIMPLY PREPARED

served with chimichurri & choice of 2 sides

PAN SEARED CHICKEN* 27

SALMON FILET* 38

5oz NELL WAGYU* 65

SIDES

Side Salad Broccoli

Potato Puree French Fries

+ \$3 Side of Fresh Fruits

CAVIAR

please contact our in-room dining team for caviar service

DECADENT

CHEF'S WAGYU BURGER* 30
Lettuce, Tomato, Bacon, Pepper Jam, Smoked Cheddar

THE LITTLE NELL CLUB 18
Turkey, Ham, Bacon, Lettuce, Tomato, Chips

BLTA 27
Beet Bacon, Lettuce, Heirloom Tomato, Avocado, Parmesan

WAGYU PASTRAMI 30
Sauerkraut, Gruyere, House Mustard, Rye

GRAIN BOWL 24 GF, N
Quinoa, Sorghum, Basmati Rice, Bok Choy, Cashew

SWEETS

SWEET BITES 22 N
Assortment of Chocolates & Petit Fours

THE LITTLE NELL SUNDAE 16 GF, N
Chocolate & Vanilla Ice Cream, Whipped Cream, Amarena Cherries, Candied Cashews, Salted Caramel Sauce

PANNA COTTA 16
Peach, Vanilla, Rosemary

THE COOKIE 10
Chocolate Chip or Lemon Meringue

FRESHLY BAKED BROWNIE 10 GF

ICE CREAM & SORBET 13

CANINE DELIGHTS DAILY 18

7 AM - 10:30 PM

Epicurean treats for our four-legged friends.

All meals include carrots, brown rice & scrambled eggs

Served in doggy-friendly bowls.

GROUND BEEF | GRILLED CHICKEN BREAST | SALMON

KIDS SERVED DAILY, 11 AM - 11 PM

SOUP & SALAD

CHICKEN NOODLE SOUP 12
Chicken & Ricotta Tortellini, Celery Root, Carrot, Pearl Onion

GREEN SALAD 7
Ranch Dressing

SANDWICHES

PB & HOUSEMADE JELLY & CHIPS 9 N

CHEESEBURGER & FRIES 20

GRILLED CHEESE & CHIPS 11

PASTA

WITH BUTTER OR MARINARA SAUCE 11

MACARONI & CHEESE 11

MAINS

GRILLED CHICKEN & 2 SIDES 18

SALMON & 2 SIDES 20

SHRIMP & 2 SIDES 24

FRIED CHICKEN FINGERS & 2 SIDES 18

5oz NELL WAGYU & 2 SIDES 65

SIDES 10

Fruit Cup
Potato Purée
Chips
Fries

SWEETS

KIDS SUNDAE 10
M&M, Oreo Crumble, Sprinkles, Whip Cream
SORBET 9

COOKIE OR BROWNIE 10
With Milk

GF : gluten free | N : contains nuts | please inform your server of dietary restrictions

*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness.

AFTER HOURS MENU SERVED DAILY, 10:30 PM - 7 AM

COMFORT

CHIPS & SALSA 12 GF

CLASSIC CAESAR SALAD 23
Parmesan, Anchovy, Parker House Croutons

CHICKEN NOODLE SOUP 17
Chicken & Ricotta Tortellini, Celery Root, Carrot, Pearl Onion

NELL WAGYU BOLOGNESE 23
Parmesan

THE LITTLE NELL CLUB 18
Turkey, Ham, Bacon, Lettuce, Tomato, Chips

SWEETS

THE LITTLE NELL SUNDAE 16 GF, N
Chocolate & Vanilla Ice Cream, Whipped Cream,
Amarena Cherries, Candied Cashews, Salted Caramel Sauce

FRESHLY BAKED COOKIE
Chocolate Chip 10
Lemon Meringue 10

FRESHLY BAKED BROWNIE 10 GF

EARLY RISER

Available at 5:30 am

THE CONTINENTAL DIVIDE 27
Fresh Squeezed Juice
Assorted House-Made Pastries
Butter & Jam
Coffee, Tea, or Hot Chocolate

FRESHLY BAKED PASTRY 7 N
Classic Croissant, Banana Bread *gf*, Croissant Roll+5

SEASONAL POP TART 9

CHOCOLATE BABKA 9

CHEF'S PASTRY BASKET 17
Three Items Of Your Choice From Our Bake Shop

CEREAL 9
Cheerios, Raisin Bran, Lucky Charms
Rice Krispies, Fruit Loops, or Special K

BEVERAGE MENU SERVED DAILY, 11 AM - 11 PM

COCKTAILS

SUMMIT SPRINT 28

Vodka, Braulio, Espresso, Mint

CLARITY NO. 7 23

Pea Flower Infused Vodka, St-Germain, Sparkling Wine, Lemon

PAR AVION 24

Yellow Chartreuse, Honey, Lemon, Prosecco

ARTEMISIA 23

Pernod Absinthe, Dolin Blanc, Lime, Cucumber, Sparkling Water

JALISCO PJ 22

Blanco Tequila, Aperol, Amaro Montenegro, Dolin Blanc, Lemon

APACHE SMASH 22

Bourbon, Benedictine, Lemon Apricot

CANNED + BOTTLED BEER

LAGER 10

Corona 'Extra', Mexico

LAGER 10

Stella Artois, Belgium

IPA 10

Aspen Brewing 'Independence Pass', Aspen, Co

CIDER

SEMI-DRY 14

Colorado Cider 'Glider Cider', Denver, Co

GLUTEN FREE

LAGER 10

Estrella Damm 'Daura'

ZERO PROOF

ATHLETIC BREWING 10

'Run Wild' Ipa, Stratford, Ct

ATHLETIC BREWING 10

'Athletic Lite' Lager, Stratford, Ct

LEITZ EINS ZWEI ZERO 11

Alcohol Free Riesling

LEITZ 14

Zero Point Five De-Alcoholized Pinot Noir, Baden, Germany

SPIRITS

HENDRICK'S 23

BELVEDERE 20

GREY GOOSE 19

TITO'S 19

LALO BLANCO 23

CODIGO 1530 REPOSADO 30

BASIL HAYDEN'S 19

APEROL 19

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