

DINNER 5 TO 9

Starters + Share Plates

- ahi tuna tartare** ahi tuna, seasoned wonton chips, wasabi peas, celery salad, burnt shallot yuzu sauce | 32
- burrata & prosciutto** tomato carpaccio, basil, anchovy, caper, torn ciabatta | 36
- meat & cheese board** three cheeses, three cured meats, accoutrements for two | 31 for four | 62
- caviar board** egg, chives, crème fraîche, shallot, blini 30 grams | 120 120 grams | 450



Salads + Small Plates

- chopped kale salad** cabbage, radish, grilled corn, roasted peppers, cherry tomatoes, black beans, pickled jalapeños, tortilla strips, cotija, poblano avocado dressing | 22
- watermelon & peach salad** marinated, compressed watermelon & peach, feta, kalamata olives, arugula, torn shiso, yuzu vinaigrette | 23
- seasonal grilled vegetables** romesco sauce | 19
- coconut lime corn** shaved corn, coconut cream, kafir lime, coconut chips, cilantro | 20
- osaka style okonomiyaki** savory cabbage pancake, seared oyster mushroom, sriracha sesame mayo, scallion, shichimi togarashi, aonori | 20
- roasted baby beets** turmeric yogurt, pistachios, cumin, herbs | 19

Chicken, Steak + Mains

- roisserie chicken board** roasted potatoes*, lightly dressed seasonal greens half | 35 whole | 70
- steak board** butcher's cut with seasonal butter, roasted potatoes*, lightly dressed seasonal greens | 58
- *substitute** roasted sweet potato tidbits for potatoes half | 6 whole | 10
- bossam korean pork board** butter lettuce, kimchi, pickled cucumber, ssam sauce, ginger scallion sauce, white rice | 52 serves two
- rice dumplings** korean chili sauce, shredded pork, jammy egg, bok choy | 23
- trout** panko, mint, parsley, basil, almonds, lemon, garlic, creme fraiche | 38
- colorado bibimbap** sauteed local vegetables, pickled cucumbers & daikon radish, spinach, mushrooms, tofu, white rice, korean hot sauce | 24 add crispy egg | 3
- merguez sausage** black lentils, arugula, roasted carrots, spiced yogurt, cilantro sauce | 36
- side of** roasted potatoes | 11 roasted sweet potatoes | 14

Kids' Meals | 14

- noodle ramen** | **quesadilla** | **chicken & waffles**
served with crudité & a marshmallow treat

Desserts

- coconut tres leches cake** crispy coconut flakes | 16
- lemon curd & toasted almond cake** | 16
- chocolate flourless cake** caramel, praline crunch | 16
- burnt basque cheesecake** seasonal fruit compote | 16

Not all ingredients are listed on the menu

Please let us know of any allergies, aversions or dietary restrictions you might have so that we can tailor the menu to your preferences.

And now a few words from the legal team:

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Cocktails | 19

jalapeño margarita jalapeño & pineapple infused tequila

talking tiki diplomatico exclusiva, mango, pineapple, lemon, mint, tonic

aspen summer aspen vodka, montenegro, lemon, watermelon, basil, ginger beer

pick your poison fresh grapefruit punch & your choice of spirit: gin | tequila | vodka

dusty berries michter's rye, mata vermouh blanco, lemon, blueberry syrup, thyme, bitters

aspen elixir cap rock gin, yellow chartreuse, pineapple, lemon, kombucha

Wine by the Glass | 🍷 = Natural Wine

SPARKLING

🍷 2019 Biokult Naken Pinot Gris Pet Nat | Niederösterreich, AUT | 16/64

🍷 2021 Scribe Rose of Pinot Noir Pet Nat | Sonoma Coast, CA | 21/84

Col Solivo Prosecco | Veneto, IT | 12/48

Simonnet-Febvre Crémant de Bourgogne Brut Rosé | Burgundy, FR | 15/60

Champagne Moutard Pere et Fils NV | Champagne, FR | 26/104

ROSÉ

2020 Domaine de Fontsaite Gris de Gris Rosé | Corbières, FR | 14/56

2020 Domaine de la Fouquette Rosé d'Aurore | Côtes de Provence, FR | 18/72

🍷 2021 Matthiasson Rose | CA | 21/84

WHITE

2020 Robaliño Albariño | Rias Baixas, ES | 16/64

🍷 2021 Martha Stoumen Post Flirtation White | CA | 19/76

🍷 2020 Bernard Fleuriet Sancerre Tradition | Loire Valley, FR | 21/84

🍷 2019 Laporte Le Bouquet Sauvignon Blanc | Loire Valley, FR | 15/60

🍷 2020 Martin Woods Havlin Vineyard Gruner Veltliner | Willamette Valley, OR | 15/60

🍷 2020 Au Bon Climant Chardonnay | Santa Barbara, CA | 18/72

🍷 2020 Domain Frantz Chagnoleau Saint-Verán Prélude | Burgundy, FR | 26/104

RED

🍷 2019 Martin Woods Gamay | Willamette Valley, OR | 21/84

🍷 2019 The Wonderland Project Two Kings Pinot Noir | Sonoma County, CA | 18/72

2020 Domaine du Séminaire Syrah Grenache | Côtes-du-Rhône, FR | 17/68

🍷 2020 Paul Dolan Cabernet Sauvignon | Mendocino, CA | 14/56

🍷 2019 Château Le Puy Duc de Nauves | Bordeaux, FR | 24/96

🍷 2019 Rivetto Langhe Nebbiolo | Piedmont, IT | 20/80

Sake

lucky dog sake sake juice box with its own straw | 17

Non-Alcoholic

fresh-pressed juices 6oz | 10

aspen mountain red – red apple, green apple, ginger, carrot, lemon, beet

kale citrus lifter – kale, cucumber, celery, ginger, lemon, apple

coke or diet coke | 5

san pelligrino sodas blood orange, lemon | 6

rocky mountain soda company root beer | 6

house made **lemongrass lemonade** | 7

iced tea | 5

house sparkling | 3

two leaves and a bud hot tea tropical green, peppermint, earl grey, darjeeling, chamomile | 7

rock canyon coffee company cold brew black | 7 vietnamese | 8 cream, milk, oat or almond | 8