

IN-ROOM DINING

Please note that applicable tax and 20% gratuity will be added to each order. There is a delivery charge of \$6 per room order in the hotel and \$10 for cottages and casitas.

BREAKFAST DINING

Served From 7am to 11am

COLD SELECTIONS

BANANA BREAD & ASSORTED MUFFIN BASKET <i>GF/V</i>	8
GARDEN OF THE GODS GRANOLA <i>GF/VG</i> Cinnamon, Dried Fruit, Pure Vermont Maple Syrup	9
YOGURT BOWL <i>GF/V</i> Vanilla Yogurt, Carmalized Apples, Popped Amaranth	9
ASSORTED COLD CEREALS <i>V</i> Choose One: Cheerios, Raisin Bran, Corn Flakes, Bran Flakes Choose One: Whole, 2 %, Skim, Soy, or Almond Milk	7

HOT SELECTIONS

BELGIAN WAFFLE <i>V</i> Fresh Berries, Whipped Cream, Pure Vermont Maple Syrup	14
CINNAMON-SCENTED BRIOCHE FRENCH TOAST <i>V</i> Sweet Cream Butter, Pure Vermont Maple Syrup	14
BUTTERMILK PANCAKES <i>V</i> Macerated Berries, Sweet Cream Butter, Pure Vermont Maple Syrup	13
GARDEN OF THE GODS BREAKFAST <i>GF</i> Two Eggs Any Style, Choice of: Applewood Smoked Bacon or Sausage, Breakfast Potatoes or Fresh Fruit	13
TRADITIONAL BENEDICT Two Poached Eggs, Canadian Bacon, Pea Shoot Salad Meyer Lemon Hollandaise, Breakfast Potatoes or Fresh Fruit	16
QUINOA & STEEL OATS <i>GF/V/DF</i> Topped with Cinnamon, Dried Fruit, Pure Vermont Maple Syrup	9
THREE EGG OMELET <i>GF</i> Three Fluffy Eggs with Choice of Three Toppings Homestyle Potatoes, Choice of Toast or English Muffin	15
TOPPING OPTIONS: Spinach, Tomatoes, Mushrooms, Bell Pepper, Avocados Olives, Green Chile, Onions, Country Ham, Sausage Applewood Smoked Bacon, Cheddar, Swiss, Pepper Jack Cheese	
<i>Additional Toppings: 1 Each</i>	

ALL-DAY DINING

Served From 11am to 10pm

SOUPS

SOUP OF THE DAY Seasonally Inspired, Locally Sourced	6/8
FRENCH ONION SOUP Savory Beef Broth, Sauteed Onions, Grilled Croutons, Broiled Gruyere	8

SALADS

STRATA SALAD <i>GF/VG</i> Organic Kale and Spinach, Blueberries, Strawberries, Pumpkin and Sunflower Seeds Carrots, Beets, Avocado Vinaigrette	14
THE MIX <i>GF/VG</i> Mesclun Greens, Heirloom Cherry Tomatoes, Carrot Ribbons, Choice of Dressing	11
THE AVIATOR Crisp Romaine, Focaccia Croutons, Shaved Parmigiano-Reggiano, White Anchovies Creamy Garlic Dressing <i>Protein Additions: 7</i> <i>Skuna Bay Salmon, Roasted Organic Chicken Breast, Local Bison Flat Iron, Garlic Sautéed Shrimp</i>	12

LARGE PLATES

ROCKS BURGER Half Pound Local Boulder Valley Beef Patty, Cheddar Cheese, Lettuce, Tomato Onion, Rocks Sauce, Broiche Bun, Pickle, French Fries or Side Salad	18
GRILLED REDBIRD CHICKEN SANDWICH Jack Cheese, House Cured Bacon, Avocado, Pico de Gallo, Lemon Aioli Broiche Bun	17
TRADITIONAL CLUB SANDWICH House Smoked Turkey Breast, Applewood Smoked Bacon, House Cured Ham Cheddar, Swiss, Green Leaf Lettuce, Vine-Ripened Tomato, Wheat or White Bread French Fries or Side Salad	14
NY STRIP STEAK <i>GF</i> Grilled Meyer Family Farms Steak, Russet Fries, House Made Steak Sauce Roasted Garlic Bulb, Add Avalanche Blue Cheese, Bearnaise or Chimichurri	30
ACHIOTE SALMON "A LA PLANCHA" <i>GF</i> Achiote Seared Salmon, Citrus, Avocado and Tomato Salad with Avocado Cream	20

CHILDREN'S MENU

CAESAR SALAD WITH GRILLED CHICKEN Chopped Romaine, Parmesan, Caesar Dressing	10
CHICKEN FINGERS Ranch Dressing, French Fries or Fresh Fruit	9
GRILLED CHEESE SANDWICH <i>V</i> French Fries or Fresh Fruit	8
PASTA <i>V</i> Choice of Marinara or Butter & Parmesan	7
GRILLED HAMBURGER Add Cheese, French Fries or Fresh Fruit	10

DESSERT

LEMON BLUEBERRY TART Citrus Meringue, Huckleberry Ice Cream, White Chocolate Sauce	11
TRIPLE CHOCOLATE BROWNIE <i>GF</i> Compressed Banana, Caramelia Ice Cream, Chocolate Sauce	11
MASCARPONE CHEESECAKE Lemon Snow, Blueberry Compote, Almond Feuilletine	11
SORBET <i>GF/V/DF</i> Raspberry, Mango, Lemon	6
ICE CREAM <i>GF/V</i> Vanilla Bean, Chocolate, Sea Salt Caramel	6

BEVERAGES

JUICE Orange, Grapefruit, Tomato V8, Apple or Cranberry	5	SODA Coke, Diet Coke, Sprite Ginger Ale, Club Soda	3
HERBAL TEA Hot or Iced	4	CAPPUCCINO CAFÉ LATTE	5
MILK Whole, 2%, Non-Fat, Almond or Soy	4	HOT COCOA Milk Chocolate	4
THE MOUNTAIN VALLEY Spring or Sparkling Water	10	COFFEE POT (3-4 CUPS) Regular or Decaffeinated	8

EVENING DINING

Served From 5:30pm to 10pm

SALADS

MEDITERRANEAN GF/VG 13
Mixed Greens, Heirloom Tomatoes, Olives, Pepperoncinis, Radishes
Chickpeas, Sundried Tomatoes, Cucumbers, Goat Cheese
Red Wine Vinaigrette

BISON FLAT IRON 20
Grilled Marinated Bison Steak, Arugula, Butternut Squash, Honey Crisp Apple
Goat Cheese, Aged Sherry Vinaigrette

STARTERS

SHRIMP COCKTAIL 15
Poached Jumbo Shrimp, Hand Crafted Cocktail Sauce, Jicama Slaw

PROSCIUTTO AND CANTELOUPE 13
Fig Jam, Quince Membrillo, Sherry Vinaigrette, Crispy Manchego

LENTIL WALNUT PATÉ GF/VG 16
Rice Crackers, Tofu Sour Cream, House Made Pickles

HOUSE MADE QUESO 9
House Made Yellow Corn Tortilla Chips

FLAT BREADS

CON FUNGI E SALSICCI 16
Chefs Mixed Mushrooms, Garlic, Fresh Herbs, Smoked Mozzarella
Cured Game Meats

PEPPERONI & SWEET ONION 14
Paprika Sausage, Sweet Red Onions, Marinara Sauce, Shredded Mozzarella

GARDEN VEGETABLE V/VG 15
Roasted Vegetables, House Made Basil Pesto, Blistered Tomatoes
Whole Milk or Vegan Ricotta

ENTREES

ROASTED SPAGHETTI SQUASH GF/VG 20
Tomato Garlic Compote, Blistered Heirloom Tomatoes
Tofu Ricotta, Basil Glass

MOROCCAN CHICKEN GF 23
Local Chicken Breast, Roasted Cauliflower
Red Pepper Sauce, Quinoa Pilaf, Saffron Curry Oil

GRILLED SKUNA BAY SALMON GF 30
Artichokes, Kalamata Olives, Spinach, Herbs, Farro Risotto

ROCKS CAV & CHEESE V 19
Cavatappi Pasta, Creamy White Cheddar Sauce

Add Bacon, House Made Sausage, House Cured Ham 2
Add Bison Short Rib, Maine Lobster 6

STEAKS AND CHOPS

GRILLED RIBEYE STEAK GF 33
Escaloped Potatoes, Grilled Asparagus, Crispy Shallots
Compound Butter

GRILLED FILET MIGNON GF 36
Mashed Potatoes, Sauteed Greens, Cognac Demi-Glace

GRILLED PORK CHOP GF 30
Mashed Potatoes, Kale and Apple Salad, Sherry Gastrique

ROAST HALF CHICKEN DINNER GF 25
Rice Pilaf, Roasted Vegetables

WINE, BEER & SPIRITS

Served From 11am to 10pm

WINE

REDS	GL/BTL	SPARKLING	SPLIT/BTL
Erath, Pinot Noir	11/40	La Grand Courtage	10/36
Patz and Hall, Pinot Noir	65	Nicolas Feuillate, Champagne	21/78
Belle Glos, Dairyman, Pinot Noir	78	Veuve Clicquot, Brut	120
Seghesio, Red Zinfandel	16/59		
The Prisoner, Blend	23/84	WHITES	GL/BTL
The Velvet Devil, Merlot	11/40	Santa Margherita, Pinot Grigio	61
Marie Beauregard, Cab Franc	14/52	Santi Apostoli, Pinot Grigio	9/33
Caymus, Cabernet	180	Dr. Loosen, Riesling	13/48
Auros, Cabernet	90	Kim Crawford, Sauv. Blanc	13/48
Susana Balbo, Malbec	16/59	Cakebread, Sauv. Blanc	71
Mauro Molino, Barolo	76	Novellum, Chardonnay	10/36
		Rombauer, Chardonnay	78

BEER

PREMIUM BOTTLES	8	DOMESTIC BOTTLES	7
Heineken		Budweiser	
Blue Moon		Bud Light	
Corona		Coors Light	
Stella Artois		Michelob Ultra	
COLORADO CRAFT BOTTLES	8	COLORADO CRAFT CANS	8
Great Divide Titan IPA		Citradelic IPA	
New Belgium Fat Tire		Avery El Gose	
Bristol Laughing Lab		Dry Dock Vanilla Porter	
Bristol Beehive		Stem Ciders Off-Dry Apple Cider	

SPIRITS

13
Tito's Vodka, Bacardi Rum, Patron Tequila, Tanqueray Gin, Chivas Regal Scotch
Maker's Mark Bourbon, Crown Royal Whiskey

Please call In-Room Dining at ext.5234 for expanded selections