

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.

BREAKFAST DINING

Served From 7am to 11am

COLD SELECTIONS

BANANA BREAD & ASSORTED MUFFIN BASKET <i>GF/V</i>	8.5
 HOUSE-MADE GRANOLA <i>GF/VG</i> Low-Fat Greek Yogurt, Fresh Berries	10
YOGURT BOWL <i>GF/V</i> Vanilla Yogurt, Caramelized Apples, Popped Amaranth	10
AVOCADO TOAST <i>VG</i> Forked Avocado, Sourdough Toast, Over Easy Egg Everything Bagel Seasoning, Mixed Greens Salad	12
ASSORTED COLD CEREALS <i>V</i> Choose One: Cheerios, Raisin Bran, Corn Flakes, Bran Flakes Choose One: Whole, 2 %, Skim, Soy, or Almond	7

HOT SELECTIONS

BELGIAN WAFFLE <i>V</i> Fresh Berries, Whipped Cream, Pure Vermont Maple Syrup	14.5
GRILLED BRIOCHE FRENCH TOAST <i>V</i> Sweet Cream Butter, Pure Vermont Maple Syrup	14.5
BUTTERMILK PANCAKES <i>V</i> Macerated Berries, Sweet Cream Butter, Pure Vermont Maple Syrup	14.5
FRONT RANGE BREAKFAST <i>GF</i> Two Eggs Any Style, Homestyle Potatoes, Choice of: Sausage Applewood Smoked Bacon or Country Ham, Toast or English Muffin	13
EGGS BENEDICT Two Poached Eggs, Canadian Bacon, 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	10
THREE EGG OMELET <i>GF</i> Three Fluffy Eggs with Choice of Three Toppings, Homestyle Potatoes Choice of Toast or English Muffin (Egg Whites Available)	14.5
TOPPING OPTIONS: Spinach, Tomatoes, Mushrooms, Bell Peppers, Avocados, 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	7
FRENCH ONION SOUP Sautéed Onions, Savory Beef Broth, Grilled Croutons, Broiled Gruyere	9.5

SALADS

 STRATA SALAD <i>GF/VG</i> Organic Kale and Spinach, Blueberries, Strawberries, Pumpkin and Sunflower Seeds Carrots, Beets, Avocado Vinaigrette	14.5
 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: 8.5</i> <i>Skuna Bay Salmon, Roasted Organic Chicken Breast, Local Bison Flat Iron, Garlic Sautéed Shrimp</i>	14.5

LARGE PLATES

ROCKS BURGER Half Pound Local Boulder Valley Beef Patty, Cheddar Cheese, Lettuce, Tomato Red Onion, Rocks Sauce, Brioche Bun, Pickle, French Fries or Side Salad	18
GRILLED CHICKEN SANDWICH Red Bird Farms Local Cage-Free Chicken, Jack Cheese, House Cured Bacon Avocado, Pico de Gallo, Lemon Aioli, Brioche Bun	17
THREE GRACES CLUB SANDWICH House-Smoked Turkey Breast, Applewood Smoked Bacon, House-Cured Ham Cheddar, Swiss, Green Leaf Lettuce, Vine-Ripened Tomato, White, 7 Grain or Rye French Fries or Side Salad	15
NY STRIP STEAK <i>GF</i> Snake River Farm American Wagyu Sliced, Russet Fries, House Made Steak Sauce Roasted Garlic Bulb Add Moody Blue Cheese, Béarnaise or Chimichurri	43

CHILDREN'S MENU

GRILLED CHICKEN CAESAR SALAD Chopped Romaine, Parmesan, Caesar Dressing	11
CHICKEN FINGERS Ranch Dressing, French Fries or Fresh Fruit	10
GRILLED CHEESE SANDWICH <i>V</i> French Fries or Fresh Fruit	9
PASTA <i>V</i> Choice of Marinara or Butter & Parmesan	8
GRILLED HAMBURGER Cheddar Cheese, French Fries or Fresh Fruit	11

DESSERT

CHOCOLATE ALMOND TART White Chocolate Sauce, Kirsch Cherries, Butter Brickle Ice Cream	11
TRIPLE CHOCOLATE BROWNIE <i>GF</i> Compressed Banana, Caramelia Ice Cream, Chocolate Sauce	11
MASCARPONE CHEESECAKE Apple Cranberry Pecan Compote, Brown Butter Snow Florentine Cookie	11
SORBET <i>GF/V/DF</i> Lemon, Mango, Raspberry	7
ICE CREAM <i>GF/V</i> Vanilla Bean, Chocolate, Sea Salt Caramel	7

BEVERAGES

JUICE Orange, Grapefruit, Tomato V8, Apple or Cranberry	6	SODA Coke, Diet Coke, Sprite Ginger Ale, Club Soda	5
HERBAL TEA Hot or Iced	5	CAPPUCCINO CAFÉ LATTE	6
MILK Whole Milk, 2% Milk, Skim Milk Almond Milk or Soy Milk	5	HOT COCOA Milk Chocolate	5
THE MOUNTAIN VALLEY Spring or Sparkling Water	10	COFFEE POT (3-4 CUPS) Regular or Decaffeinated	9

EVENING DINING

Served From 5pm to 10pm

SALADS

MEDITERRANEAN GF/VG 14.5
 Mixed Greens, Heirloom Tomatoes, Olives, Pepperoncinis, Radishes
 Chickpeas, Sundried Tomatoes, Cucumbers, Goat Cheese
 Red Wine Vinaigrette

BISON FLAT IRON 22
 Grilled Marinated Bison Flat Iron Steak, Wild Arugula, Shaved Ham
 Honey Crisp Apple, Goat Cheese, Sherry Vinaigrette

STARTERS

JUMBO SHRIMP COCKTAIL GF 18
 Poached Jumbo Shrimp, Hand Crafted Cocktail Sauce, Jicama Slaw

PROSCIUTTO AND APPLE GF 16
 Calvados Compressed Apples, House-Cured Prosciutto, Fig Jam
 Quince Membrillo, Sherry Vinaigrette

TAOS TRIO 18
 Crisp Yellow Corn Tortilla Chips, Salsa, Queso, Guacamole

FLAT BREADS & PIZZA

PEPPERONI & SWEET ONION FLATBREAD 15.5
 Paprika Pepperoni, Sweet Red Onions, Marinara Sauce, Shredded Mozzarella

GARDEN VEGETABLE FLATBREAD V/VG 15.5
 Roasted Vegetables, House Made Basil Pesto, Blistered Tomatoes
 Whole Milk or Vegan Ricotta

BUILD YOUR OWN PIZZA 24
 14 Inch Neapolitan Pizza, Your Choice of Cheese and Toppings
 With San Marzano Herb Tomato Sauce

Cheese Options: Shredded Mozzarella or Manchego
 Topping Options: Italian Sausage, House Cured Canadian Bacon, Pepperoni
 Sweet Red Onions, Black Olives, Mushrooms, Caramelized Pineapple

ENTREES

ROASTED SPAGHETTI SQUASH GF/VG 21
 Tomato Garlic Compote, Blistered Heirloom Tomatoes
 Tofu Ricotta, Basil Glass

MOROCCAN CHICKEN GF 29
 Local Chicken Breast, Roasted Cauliflower
 Red Pepper Sauce, Quinoa Pilaf, Saffron Curry Oil

JAMÓN IBÉRICO WRAPPED SALMON GF 32
 Skuna Bay Salmon Wrapped in Cured Ham, Lyonnaise Potatoes
 Local Mushrooms, Sauce Béarnaise

THE GODS CAV & CHEESE V 19
 Cavatappi Pasta, Creamy White Cheddar and Gruyere Sauce

Add Bacon, House Made Sausage, House Cured Ham 3
 Add Bison Short Rib, Maine Lobster 12

STEAKS AND CHOPS

GRILLED FILET MIGNON GF 40
 Hand-Cut Beef Filet, Mashed Potatoes, Sauteed Greens
 Cognac Demi-Glace

GRILLED BERKSHIRE PORK CHOP 33
 Durham Ranch Pork, Kale and Apple Salad, Cranberry Bread Pudding
 Calvados Cream, Sherry Gastrique

NY STRIP STEAK GF 43
 Snake River Farm American Wagyu Sliced, Russet Fries
 House Made Steak Sauce, Roasted Garlic Bulb
 Add Moody Blue Cheese, Béarnaise or Chimichurri

GRILLED REGIONAL ELK LOIN GF 36
 Fondant Sweet Potatoes, Haricot Verts, Pickled Beets
 Sauce Bordelaise

WINE, BEER & SPIRITS

Served From 11am to 10pm

WINE

REDS	6 OZ/9 OZ/BTL	SPARKLING	SPLIT/BTL
Erath, Pinot Noir	11/15/40	La Grand Courtage	10/36
Domaine Faively, Borgogne, Pinot Noir	75	Nicolas Feuillate, Champagne	21/78
Belle Glos, Dairyman, Pinot Noir	82	Veuve Clicquot, Brut	120
Seghesio, Red Zinfandel	16/21/60	WHITES	6 OZ /9 OZ/BTL
The Prisoner, Blend	23/31/87	Santa Margherita, Pinot Grigio	64
The Velvet Devil, Merlot	11/15/40	Torre di Luna, Pinot Grigio	9/12/33
Roth, Cabernet	16/21/60	Dr. Loosen, Riesling	13/17/48
Caymus, Cabernet	193	Kim Crawford, Sauv. Blanc	13/17/48
Auros, Cabernet	95	Cakebread, Sauv. Blanc	75
Susana Balbo, Malbec	16/21/59	Novellum, Chardonnay	13/17/48
Grattamacco, Bolgheri Rosso,		Rombauer, Chardonnay	83
Super Tuscan	83		

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		Compass IPA	
New Belgium Fat Tire		Denver Beer Co. Prost	
Bristol Laughing Lab		Dry Dock Vanilla Porter	
Bristol Beehive		Stem Ciders Off-Dry Apple Cider	

Ask Your In-Room Dining Agent About Our Current Draft Offerings

SPIRITS

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

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