

# MAIN LODGE CURBSIDE PICK UP

PLEASE CALL 719.725.6619

Please note a Service Charge of 18% and sales tax will be added to all sales. ALL SERVICE CHARGES & ADDED GRATUITIES WILL GO TO THE TEAM MEMBER FUND.

## BREAKFAST DINING

Served From 7am to 11am

### COLD SELECTIONS

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

### HOT SELECTIONS

<b>BELGIAN WAFFLE</b> <i>V</i> Fresh Berries, Whipped Cream, Pure Vermont Maple Syrup	14.5
<b>GRILLED BRIOCHE FRENCH TOAST</b> <i>V</i> Sweet Cream Butter, Pure Vermont Maple Syrup	14.5
<b>BUTTERMILK PANCAKES</b> <i>V</i> Macerated Berries, Sweet Cream Butter, Pure Vermont Maple Syrup	14.5
<b>FRONT RANGE BREAKFAST</b> <i>GF</i> Two Eggs Any Style, Homestyle Potatoes, Choice of: Sausage Applewood Smoked Bacon or Country Ham, Toast or English Muffin	13
<b>EGGS BENEDICT</b> Two Poached Eggs, Canadian Bacon, Meyer Lemon Hollandaise Breakfast Potatoes or Fresh Fruit	16
 <b>QUINOA &amp; STEEL OATS</b> <i>GF/V/DF</i> Topped with Cinnamon, Dried Fruit, Pure Vermont Maple Syrup	10
<b>THREE EGG OMELET</b> <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

<b>SOUP OF THE DAY</b> Seasonally Inspired, Locally Sourced	7
<b>FRENCH ONION SOUP</b> Sautéed Onions, Savory Beef Broth, Grilled Croutons, Broiled Gruyere	9.5

### SALADS

 <b>STRATA SALAD</b> <i>GF/VG</i> Organic Kale and Spinach, Blueberries, Strawberries, Pumpkin and Sunflower Seeds Carrots, Beets, Avocado Vinaigrette	14.5
 <b>THE MIX</b> <i>GF/VG</i> Mesclun Greens, Heirloom Cherry Tomatoes, Carrot Ribbons, Choice of Dressing	11
<b>THE AVIATOR</b> 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

<b>ROCKS BURGER</b> Half Pound Local Boulder Valley Beef Patty, Cheddar Cheese, Lettuce, Tomato Red Onion, Rocks Sauce, Brioche Bun, Pickle, French Fries or Side Salad	18
<b>GRILLED CHICKEN SANDWICH</b> Red Bird Farms Local Cage-Free Chicken, Jack Cheese, House Cured Bacon Avocado, Pico de Gallo, Lemon Aioli, Brioche Bun	17
<b>THREE GRACES CLUB SANDWICH</b> 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
<b>NY STRIP STEAK</b> <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

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

## DESSERT

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

## BEVERAGES

<b>SODA</b> Coke, Diet Coke, Sprite Ginger Ale, Club Soda	5	<b>THE MOUNTAIN VALLEY</b> Spring or Sparkling Water	10
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(GF) Indicates items that are carefully prepared to be gluten-free but may still contain trace amounts. (V) Indicates items that are Vegetarian. (VG) Indicates items that are Vegan. \* Consuming raw or under cooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

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## 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

**GRILLED NEW YORK STEAK GF** 42  
Snake River Farm American Wagyu, Escalloped Potatoes  
Fire Roasted Torpedo Onions, Wild Arugula Salad

**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, Super Tuscan	83	Rombauer, Chardonnay	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	