

MAIN LODGE CURBSIDE PICK UP

PLEASE CALL 719.725.6619

Please note that applicable tax and 18% gratuity will be added to your order.

BREAKFAST DINING

Served From 7am to 11am

COLD SELECTIONS

YOGURT BOWL^{GF/V} 10

Vanilla Yogurt, Caramelized Apples, Popped Amaranth

AVOCADO TOAST^{VG} 12

Forked Avocado, Sourdough Toast, Over Easy Egg
Everything Bagel Seasoning, Mixed Greens Salad

ASSORTED COLD CEREALS^V 7

Choose One: Cheerios, Raisin Bran, Corn Flakes, Bran Flakes
Choose One: Whole, 2 %, Skim, Soy, or Almond

HOT SELECTIONS

BELGIAN WAFFLE^V 14.5

Fresh Berries, Whipped Cream, Pure Vermont Maple Syrup

BUTTERMILK PANCAKES^V 14.5

Macerated Berries, Sweet Cream Butter, Pure Vermont Maple Syrup

FRONT RANGE BREAKFAST^{GF} 13

Two Eggs Any Style, Homestyle Potatoes, Choice of: Sausage
Applewood Smoked Bacon or Country Ham, Toast or English Muffin

QUINOA & STEEL OATS^{GF/VG} 10

Topped with Cinnamon, Dried Fruit, Pure Vermont Maple Syrup

THREE EGG OMELET^{GF} 14.5

Three Fluffy Eggs with Choice of Three Toppings, Homestyle Potatoes
Choice of Toast or English Muffin (Egg Whites Available)

TOPPING OPTIONS:

Spinach, Tomatoes, Mushrooms, Bell Peppers, Avocados, Green Chile
Onions, Country Ham, Sausage, Applewood Smoked Bacon
Cheddar, Swiss, Pepper Jack Cheese [Additional Toppings 1 Each](#)

SOUPS

SOUP OF THE DAY 7

Seasonally Inspired, Locally Sourced

FRENCH ONION SOUP 9.5

Sauteed Onions, Savory Beef Stock
Grilled Croutons, Broiled Gruyere

SALADS

STRATA SALAD^{GF/VG} 14.5

Organic Kale and Spinach, Blueberries, Strawberries
Pumpkin and Sunflower Seeds, Carrots, Beets
Avocado Vinaigrette

THE MIX^{GF/VG} 11

Mesclun Greens, Heirloom Cherry Tomatoes
Carrot Ribbons, Choice of Dressing

CAESAR 14.5

Crisp Romaine, Shaved Parmigiano-Reggiano
White Anchovies, Focaccia Croutons
Creamy Garlic Dressing

*Salad Additions: Skuna Bay Salmon, Local Bison Flat Iron
Roasted Organic Chicken Breast, Sautéed Shrimp 9*

STARTERS

JUMBO SHRIMP COCKTAIL^{GF} 18

Poached Jumbo Shrimp, Hand-Crafted Cocktail Sauce
Jicama Slaw

TAOS TRIO 18

Crisp Yellow Corn Tortilla Chips, Salsa, Queso, Guacamole

ALL-DAY DINING

Served From 11am to 10pm

LARGE PLATES

ROCKS BURGER 18

Half Pound Local Boulder Valley Beef Patty, Cheddar, Green Leaf Lettuce
Red Onion, Vine-Ripened Tomato, Rocks Sauce, Brioche Bun, Pickle
Choice of French Fries or Side Salad

GRILLED CHICKEN SANDWICH 17

Red Bird Farms Local Cage-Free Chicken, Jack Cheese, Avocado
Applewood Smoked Bacon, Pico de Gallo, Lemon Aioli, Brioche Bun

THREE GRACES CLUB SANDWICH 15

Cheddar Cheese, Swiss Cheese, Applewood Smoked Bacon
Roasted Turkey Breast, House-Smoked Ham, Green Leaf Lettuce
Vine-Ripened Tomato, Choice of White, 7 Grain or Rye
French Fries or Side Salad

GULF SHRIMP & GRITS 29

Jumbo Shrimp, Creamy Stone Ground Grits, Red-Eye Gravy
Fried Pickles, Grilled Lemon

ROASTED SPAGHETTI SQUASH^{GF/VG} 21

Tomato Garlic Compote, Blistered Heirloom Tomatoes
Tofu Ricotta, Basil Glass

THE GODS CAV & CHEESE^V 19

Cavatappi Pasta, Creamy White Cheddar and Gruyere Sauce
*Add Bison Flat Iron, Maine Lobster 12
Add Applewood Smoked Bacon, House-Made Sausage
House-Smoked Ham 3*


PAN SEARED TROUT 20

Local Trout, Wild Rice Pilaf, Lemon-Thyme Compound Butter

NY STRIP STEAK^{GF} 43

Creekstone Farms Strip Steak, Russet Fries
House-Made Steak Sauce, Garlic Confit

^{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.

 Indicates items are wellness and health foods. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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ALL-DAY DINING

Served From 11am to 10pm

CHILDREN'S MENU

CHICKEN TENDERS 10

Choice of French Fries or Fresh Fruit

GRILLED CHEESEBURGER 11

Choice of French Fries or Fresh Fruit

GRILLED CHEESE SANDWICH^V 9

Choice of French Fries or Fresh Fruit

PASTA^V 8

Choice of Marinara or Butter & Parmesan

GRILLED CHICKEN BREAST 11

Mashed Potatoes and Seasonal Vegetable

DESSERTS

MILK CHOCOLATE TART 11

Peanut Butter Caramel, Huckleberry Ice Cream

TRIPLE CHOCOLATE BROWNIE^{GF} 11

Compressed Banana, Caramelia Ice Cream
Chocolate Sauce

MASCARPONE CHEESECAKE 11

Blueberry Compote, Lemon Snow
Almond Florentine

SORBET^{GF/VG} 7

Lemon, Mango, Raspberry

WINE, BEER & SPIRITS

Served From 7am to 10pm

WINE

SPARKLING

	SPLIT/BTL
Le Grand Courtage	10/36
Nicolas Feuillate, Champagne	22/83
Veuve Clicquot, Brut	120

WHITES

	6OZ/9OZ/BTL
Santa Margherita, Pinot Grigio	64
Torre di Luna, Pinot Grigio	9/12/33
Nik Weis, Urban Riesling, Riesling	11/15/40
The Pairing, Sauvignon Blanc	14/19/52
Cakebread, Sauv. Blanc	75
Chehalem, Chardonnay	12/16/44
Rombauer, Chardonnay	83

SPLIT/BTL

REDS

	6OZ/9OZ/BTL
Van Duzer, Pinot Noir	17/22/64
Domaine Faively, Borgogne, Pinot Noir	75
Belle Glos, Dairyman, Pinot Noir	83
Kunde Estate, Red Zinfandel	15/20/56
The Prisoner, Blend	23/31/87
Cannonball, Merlot	11/15/40
Grounded Wine Co., Cabernet	14/19/52
Caymus, Cabernet	193
Thistledown, Gorgeous Grenache	12/16/44
Susana Balbo, Malbec	60
Grattamacco, Bolgheri Rosso, Super Tuscan	83

6OZ/9OZ/BTL

BEER

PREMIUM BOTTLES 8

Heineken
Blue Moon
Corona
Stella Artois

DOMESTIC BOTTLES 7

Budweiser
Bud Light
Coors Light
Michelob Ultra

COLORADO CRAFT BOTTLES 8

Bristol Compass IPA
Bristol Laughing Lab
Bristol Beehive
New Belgium Fat Tire

COLORADO CRAFT CANS 8

Titan IPA
O'Dell Peach Stand Rambler
Dry Dock Vanilla Porter
Stem Ciders Off-Dry Apple Cider

GOOD COMPANY

HARD SELTZER 8

Black Cherry, Mountain Berry
Peach, Apple Pear, Honeydew

GOOD COMPANY HARD

LEMONADE SELTZER 8

Regular, Lime, Raspberry
Strawberry, Blueberry

Ask Your In-Room Dining Agent About

Our Current Draft Beer Offerings

BEVERAGE FARE TO SHARE

CHARCUTERIE BOARD 20

Selection of Chef's Artisan Cured and Cooked Meats
Mustard, Jam, House-Made Pickles
Crackers and Lavosh

CHEESE BOARD 20

Three Imported and Domestic Cheeses
Fig Jam, Mixed Nuts, Crackers and Lavosh

COMBO BOARD 20

Artisan Cured Meats and Cheeses, Jam
Crackers and Lavosh

BEVERAGES

JUICE 6

Orange, Grapefruit, Tomato
V8, Apple or Cranberry

SODA 5

Coke, Diet Coke, Sprite, Ginger Ale

CAPPUCCINO/LATTE 6

HOT COCOA 5

HERBAL TEA 5

Hot or Iced

MILK 5

Whole Milk, 2% Milk, Skim Milk
Almond Milk or Soy Milk

COFFEE POT (3-4 CUPS) 9

Regular or Decaffeinated

BOTTLED SPRING WATER 10

Spring or Sparkling Water

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