

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

HOUSE-MADE GRANOLA ^{GF/V} 10

Low-Fat Greek Yogurt, Fresh Berries

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 15

Fresh Berries, Whipped Cream, Pure Vermont Maple Syrup

BUTTERMILK PANCAKES ^V 15

Macerated Berries, Sweet Cream Butter, Pure Vermont Maple Syrup

FRONT RANGE BREAKFAST* ^{GF} 14

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} 15

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](#)

ALL-DAY DINING

Served From 11am to 10pm

SOUPS

SOUP OF THE DAY 7

Seasonally Inspired, Locally Sourced

FRENCH ONION SOUP ^V 9.5

Sautéed Onions, Savory Stock, Grilled Crouton
Broiled Gruyère

SALADS

STRATA SALAD ^{GF/VG} 15

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

THE MIX ^{GF/VG} 11

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

CAESAR 15

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, Green Chile Queso,
Hand-Crafted Guacamole

LARGE PLATES

ROCKS BURGER* 18

Half Pound Local Boulder Valley Beef, 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
French Fries or Side Salad

THREE GRACES CLUB SANDWICH 15

Applewood Smoked Bacon, House-Roasted Turkey Breast
House-Smoked Ham, Cheddar, Swiss, 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, or
House-Smoked Ham 5

PAN SEARED TROUT* 20

Regional Trout, Wheat Berry-Farro Sauté
Garlic and Lemon Sautéed Haricot Verts

NY STRIP STEAK* ^{GF} 43

Creekstone Farms Strip Steak, Russet Fries, House-Made Steak Sauce
Garlic Confit, *Add Moody Blue Cheese, Bearnaise or Chimichurri*

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.

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, Seasonal Vegetable

GRILLED FLAT IRON STEAK* 12

Mashed Potatoes, Seasonal Vegetable

DESSERTS

DARK CHOCOLATE TART 11

Cocoa Nib Mousse, Mint Chocolate Gelato

TRIPLE CHOCOLATE BROWNIE ^{GF} 11

Compressed Banana, Stracciatella Gelato

MASCARPONE CHEESECAKE 11

Apple Cranberry Pecan Compote, Almond Florentine
Brown Butter Snow

SORBET ^{GF/VG} 7

Choice of Lemon, Mango, or Raspberry

ICE CREAM ^{GF/V} 7

Choice of Vanilla Bean, Chocolate, Sea Salt Caramel
or Featured Flavor

WINE, BEER & SPIRITS

Served From 7am to 10pm

WINE

SPARKLING

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

WHITES

Santa Margherita, Pinot Grigio	64
Livio Felluga, Pinot Grigio	16/24/62
Nik Weis, St. Urban-Hof, Riesling	14/21/55
Craggy Range, Sauvignon Blanc	16/24/62
Cakebread, Sauvignon Blanc	75
Moillard, Chardonnay, Chablis	18/27/70
Rombauer, Chardonnay	83

SPLIT/BTL

REDS

Rex Hill, Pinot Noir	20/30/80
Belle Glos, Dairyman, Pinot Noir	83
Montezoba, Valpolicella	14/21/55
The Prisoner, Blend	25/37/96
Two Mountain, Merlot	14/21/55
Textbook, Cabernet	20/30/80
Caymus, Cabernet	193
Piattelli, Malbec	15/22/56
Grattamacco, Super Tuscan	83

6OZ/9OZ/BTL

Ask Your In-Room Dining Agent About Our
Additional Wine by the Bottle Offerings

BEER

PREMIUM BOTTLES 8

Heineken
Blue Moon
Corona
Stella Artois

DOMESTIC BOTTLES 7

Budweiser
Bud Light
Coors Light
Michelob Ultra

Ask Your In-Room Dining Agent About
Our Current Draft Beer and Additional
Seasonal Bottled Beer Offerings

COLORADO CRAFT BOTTLES 8

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

COLORADO CRAFT CANS 8

Titan IPA
O'Dell Colorado Lager
Dry Dock Vanilla Porter
Stem Ciders Off-Dry Apple Cider

SPIRITS 13

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

Ask Your In-Room Dining Agent About Our More Extensive List of Spirits

BEVERAGE FARE TO SHARE

CHARCUTERIE 20

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

CHEESE 20

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

COMBO BOARD 22

Artisan Cured Meats and Cheeses, Jam
Crackers and Lavosh

BEVERAGES

JUICE 6

Orange, Grapefruit, Tomato, V8, Apple
Cranberry, Fresh Lemonade

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