

FOR THE TABLE

Warm Popovers
*basket of 4,
served with butter and seasonal jam*
9

**Tartiflette – potato &
caramelized onion "fondue"**
*cornichon
and pretzel bread*
27

Warm Bavarian Pretzel
*sweet mustard, beer cheese,
Colorado honey*
12

Mushroom Vol Au Vent
onion, sage, cream
18

Poutine *gf*
cheese curds, gravy
14

Harvest Board *gf*
*charcuterie, artisan cheeses, roasted vege-
tables, pickled veggies, mustard & jam*
28

choucroute garnie *gf*

*beer braised bratwurst,
crisp pork belly, all beef
frankfurter, sauerkraut,
Bavarian mustard*

24/38

MAINS

Chicken Cordon Bleu
*mustard beurre blanc, local leafy greens,
whipped potatoes*
27

Grilled Salmon* *gf df*
vegetable cassoulet, spinach
28

Winter Vegetable "Baecheoffe" *gf*
*mushroom, brussels sprouts, acorn
squash, marble potato, sage*
26

Pork Tenderloin *gf*
*apricot demi glace, asparagus, fondant
potatoes*
27

Waygu Beef Rouladen* *gf*
*butter braised endive, radicchio fennel
salad, blood orange gastrique*
31

Oktoberfest Alpine Burger*
*pretzel bun, beer cheese, caramelized onion,
pastrami bacon*
24

SOUPS & SALADS

Shaved Brussels & Kale *gf*
*clementine, candied nuts,
goat cheese, red onions, butternut squash,
creamy avocado dressing*
16

Beet Carpaccio *gf*
*arugula, pistachio, cracked pepper, gorgon-
zola, white balsamic*
17

+ *add to any salad:*
*grilled chicken 11
seared salmon* 14*

French Onion Soup Gratinée
the classic
15

**Gruyère Grilled Cheese
& Tomato Soup**
18

SIDES

Crispy Asparagus *gf*
fried egg, pecorino
9

Potato Wedges
parmesan, herbs, truffle mayo
9

Grilled Winter Vegetables *gf*
romesco sauce
9

German Potato Salad *gf df*
9

SWEETS

**Creme
Brulee *gf***
fresh berries
10

**Crepe
Suzette**
label side flambee + 5
9

**Brown Butter
Almond Cake *gf***
hazelnut glaze, vanilla crumble
10

**Frankische
Apfelkuchle**
fried apple rings
9

ALPIN ROOM

SNOWMASS

**These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. The Colorado Department of Health would like to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. We would like to inform you that these "raw or undercooked" foods are also delicious!*

gf = gluten free, df = dairy free

COCKTAILS

①

16

Old-Fashioned

*Knob Creek Bourbon,
Bitters, Sugar*

Espresso Martini

*Effen Vodka,
Espresso Liqueur*

Margarita

*Hornitos Plata, Triple Sec,
Lime, Agave*

Aviation

*Larios Gin, Marachino Liqueur,
Creme De Violette, Lemon*

Jalapeño Pineapple Margarita

*Tres Generaciones Tequila,
Triple Sec, Lime, Pineapple*

Cosmopolitan

*Effen Vodka, Triple Sec,
Cranberry Juice*

WINTER WARMERS

①

15

Alpin Toddy

*Brandy, Honey, Lemon
Squeeze, Hot Water,
Cinnamon Stick*

Gluhwein

*Vin Glogg Spiced Wine,
Paso Robles*

Boozy Peppermint

Hot Chocolate

*Peppermint Schnapps,
Hot Chocolate, Whipped Cream*

BEER

①

Stella Artois Pilsner, 12oz 8.25
Belgium

Green Drake IPA, 12oz 8.25
Basalt, CO

König Pilsener, 500ml 13
Germany

Tucher Hefeweizen, 500ml 12
Germany

Stiegl Grapefruit Radler, 500ml 12
Austria

Delirium Tremens, 500ml 13
Belgium

Saison Du Pont Farmhouse Ale, 500ml 13
Belgium

Duvel Golden Ale, 500ml 13
Belgium

WINE BY THE GLASS

①

CHAMPAGNE & SPARKLING

BTG | BTB

Lucien Albrecht, Crémant d'Alsace, Brut 14 | 56
France NV

Moët & Chandon, Champagne Brut 25 | X
France NV

WHITES

Jean Quenard, Jacquère 17 | 68
Savoie, France

Roger Naudet, Sauvignon Blanc 20 | 80
Sancerre, France

Freixenet, Pinot Grigio 12 | 48
Garda, Italy

Lagler, Grüner Veltliner 13 | 56
Niederösterreich, Austria

Domaine Cheveau, Chardonnay 25 | 100
Pouilly Fuissé, France

ROSÉ

Whispering Angel, Grenache 15 | 60
Provence, France

REDS

Paul Achs, Blaufränkisch 16 | 64
Burgenland, Austria

Patricia Green, Pinot Noir Reserve 19 | 76
Willamette Valley, Oregon

Cune, Tempranillo Reserva 15 | 60
Rioja, Spain

Château L'Angevin, Bordeaux Supérieur 14 | 56
Bordeaux, France

Turnbull, Cabernet Sauvignon 30 | 120
Napa Valley, California