

LYNN BRITT CABIN

SHARED PLATES

Charcuterie Board 20
selection of cured meats, pickled
vegetables, grain mustard

Lynn Britt Cabin Pâté* 18
preserves, crostini

Baked MouCo Camembert 19
apple-caramel, pecans, grilled baguette
*please allow 15 minutes preparation

Tangerine and Piquin Chili
Marinated Olives 9

SOUPS & SALADS

Soup du Jour 13

Lynn Britt Cabin Chili 14
local grass-fed beef, aged white
cheddar, scallions, crema

Cabin Salad 16
winter greens, cranberry,
chèvre, pecans

add:

crispy skin chicken breast +12
grilled Vancouver Island salmon* +17

MAINS

Lynn Britt Cabin Grass-fed Burger 25
aged white cheddar, bacon jam,
roasted tomato, crispy onions

Vancouver Island Salmon 28
meyer lemon, arugula

Cider Brined 10-oz Pork Chop 32
apple BBQ sauce

Braised Veal Shank 36
black cherry gastrique, charred leek

Boulder Natural Chicken Cacciatore 27
tomatoes, peppers, cipollini onion,
mushrooms

Mushroom Farroto 26
roasted vegetables, kale, parmigiano

SIDES

Crispy Potatoes 9
rosemary aioli

White Cheddar Stone Ground Grits 9

Bacon Braised Kale 9

Roasted Vegetable of the Moment 9

DESSERT

Warm Apple Strudel 12
fresh whipped cream

S'mores Kit 10
Hershey's Chocolate, marshmallows,
graham crackers

Our local partners & purveyors:

Colorado Native Chicken, Denver, CO | Nieslanik Beef, Carbondale, CO | Source Verified Vancouver Island Salmon, Farm Runners, Hotchkiss, CO

22% gratuity will be added to parties of six or more

*These items can be served raw or undercooked, to your liking. Consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness.

Lunch

LYNN BRITT CABIN

CHAMPAGNE & SPARKLING:

Castillo Perelada , Cava Brut, Spain	13	52
Henriot , Brut Souverain, Champagne, France NV	35	120

WHITE:

Michel Vattan , Sauvignon Blanc 'O.P.', Sancerre, France	18	76
Leth , Grüner Veltliner, Austria	13	56
Trimbach , Riesling, Alsace, France	17	68
Domaine Cheveau , Chardonnay, Pouilly Fuissé, France	25	100

ROSÉ:

Domaine Triennes , Grenache, Provence, France	13	52
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RED:

Sebastien Besson , Beaujolais 'Julienas', France	18	80
Belle Glos , Pinot Noir 'Clark & Telephone', California	25	100
Piattelli , Malbec 'Reserva', Argentina	13	60
Château L'Angevin , Bordeaux Supérieur, France	16	64

COCKTAILS 16

Spicy Bloody Mary

Rolling Still green chili vodka,
house bloody mary mix

Campground Hot Buttered Rum

Rum, Mountain Rescue's
homemade recipe, whipped cream*

Smokey's Old Fashioned

Makers Mark 46 Bourbon, maple,
smoked sugar rim

Velvet Falls

Moonlight Espresso, hot chocolate,
whipped Cream

LBC Gin Fizz

Roku gin, St. Germain, lemon juice,
prosecco

Sheer Bliss

Crown Royal Apple, Big B's hot
apple cider, cinnamon

Blood Island Margarita

Maestro Dobel Cristalino añejo, Naranja
orange liqueur, fresh Persian lime juice

The Dawdler Mule

Marble Distillery vodka, fresh Persian
lime juice, Fever Tree ginger beer

BEER 8

Coors

Golden, Colorado

White Rascal

Avery Brewing Co

Mexican Lager

Ska Brewing

Heineken

Netherlands

Throwin Haze

Denver Beer Co

LYNN BRITT CABIN

Join us for après! Starting at 2:30 pm

COCKTAILS 12

Vodka Mule, Cutwater, San Diego, California
Lime Margarita, Cutwater, San Diego, California
Tequila Paloma, Cutwater, San Diego, California
Ranch Water Hard Seltzer, Topo Chico

SINGLE SERVE WINE 12

Nomadica Rosé, Rosé, NV California
Nomadica White, Chardonnay, NV California
Nomadica Red, Red Blend, NV California

PREMIUM COCKTAILS 16

Margarita

Tres Generaciones, naranja liqueur,
Persian lime juice, agave

Lavender Hot Toddy

Kilbeggan Irish whiskey, lemon juice,
lavender syrup

Sheer Bliss

Crown Royal Apple, Big B's hot apple cider,
cinnamon

Cabin Water

Tres generaciones, Persian lime,
soda water

BOTTLE SERVICE 100

Aperol Spritz

aperol (375ml), Prelada Cava (1 btl), club soda
*serves 4-8

GREEN-BLUE SHOT SKI 48

Jim Beam Fire | Crown Apple | Peppermint Schnapps | Lemon Drop

BLACK DIAMOND SHOT SKI 72

Tres Generaciones Blanco | Maker's Mark 46 | Killbeggan Irish whiskey

DOUBLE BLACK SHOT SKI 200

Don Julio 1942 | Clase Azule Plate

*Shot Ski includes 4 shots



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local grass-fed beef, aged white cheddar,
scallions, crema

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winter greens, cranberry, chèvre, pecans
add:
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Veal Tacos 18

veal shank, pickled slaw, sour cream,
aged white cheddar

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Après

