

FOR THE TABLE



Butter Board

*pickled shallots,
pickled mustard seeds,
fig jam, herbs, spiced seeds,
candied ginger, radishes,
marinated olives, grilled sourdough*
22

Fondue Sourdough Boule

*prosciutto, cornichons,
baby vegetables,
herbs, roasted garlic,
truffle raclette fondue*
32

Warm Popovers

huckleberry butter, colorado honey
12

Clams & Frites *gf*

*manila clams, white wine,
fennel, tomatoes, lemon,
herb seasoned french fries*
21

Bretzel

*creme fraiche, gruyère,
caramelized onion, lardons*
15

Alpin Duck Sausage *gf*

*duck prosciutto, braised cabbage,
crushed herb potatoes,
mustard cream sauce*
28/40

SOUPS & SALADS



Shaved Winter Root Leafless Salad *gf*

*beets, radishes, carrots,
parsnips, hazelnuts, apples,
pressed yuzu yogurt, apple cider vinaigrette*
19

Caesar Salad

*baby lettuce, garlic croutons,
parmesan snow, cracked pepper,
creamy caesar dressing*
17

Salade de Maison *gf/df*

*frisee/butter lettuce blend,
radishes, carrots, tomatoes,
chives, broken french vinaigrette*
17

+ add chicken breast to any salad
12

French Onion Soup

sourdough, gruyère, swiss
17

Gruyère Grilled Cheese & Heirloom Tomato Soup

26

MAINS



Chilean Sea Bass* *gf*

*potato & sunchoke puree,
heirloom tomato marmalade,
pickled mustard seeds,
pine lip oil*
38

Mountain Peak Burger*

*crispy onion, alpine aoili,
truffle raclette fondue*
32

Beef Bourguignon

*carrots, pearl onions, mushrooms,
creamy potatoes,
crusty sourdough*
34

Rustic Ratatouille *gf/df*

*squash, potatoes, zucchini,
eggplant, romesco, crusty bread*
28

Chicken Supreme *gf*

*prosciutto, gruyere mornay sauce,
roasted fingerling potatoes & carrots*
32

SIDES



Sautéed Spinach *gf/df*

garlic, shallots, white wine
11

Charred Asparagus *gf*

ACES RBR egg, goat cheese
14

Crushed Potatoes *gf*

*herbs, seasoned salt,
truffle aioli, pecorino*
14

SWEETS



Black Forest Torte *gf*

*flourless chocolate cake,
huckleberry coolis,
sweetened creme fraiche*
14

Brown Butter Almond Cake *gf*

*hazelnut glaze,
almond crumble*
14

Berries & Cream *gf/df*

*fresh mixed berries, vanilla
powdered sugar, whipped
coconut cream, mint gel*
10

Vanilla Pot de Creme *gf*

caramel, flake salt
12

ALPIN ROOM

SNOWMASS

The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame.
Please notify staff for more information about these ingredients. An automatic 22% gratuity will be added to all Tables of 6 or more

*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

17

Aperol Spritz	Jalapeño Pineapple Margarita
Espresso Martini	Negroni No. 21
Margarita	Old-Fashioned
Red Bull Hugo Spritz	

WINTER WARMERS

①

16

Alpin Toddy <i>Brandy, Lemon Squeeze, Honey, Hot Water, Cinnamon Stick</i>	Gluhwein <i>Vin Glogg Spiced Wine, Paso Robles</i>
Boozy Peppermint Hot Chocolate <i>Peppermint Schnapps, Hot Chocolate, Whipped Cream</i>	

BEER & CIDER

①

Etienne Dupont Cidre Bouché Brut 15 <i>France</i>
Stiegl Grapefruit Radler, 500ml 13 <i>Austria</i>
Kronenbourg 1664 Pale Lager, 16oz 12 <i>France</i>
Stella Artois Pilsner, 12oz 10 <i>Belgium</i>
König Pilsener, 500ml 13 <i>Germany</i>
Tucher Hefeweizen, 500ml 13 <i>Germany</i>
Saison Du Pont Farmhouse Ale, 500ml 15 <i>Belgium</i>
Brewery X Slap & Tickle IPA, 12oz 10 <i>Anaheim, CA</i>
Delirium Tremens, 500ml 13 <i>Belgium</i>
90 Shilling, 12oz 10 <i>Fort Collins, CO</i>

WINE BY THE GLASS

①

CHAMPAGNE & SPARKLING

BTG | BTB

Marcel Hugg, Crémant d'Alsace, Brut 16 64 <i>France NV</i>
Moët & Chandon, Champagne Brut 30 X <i>France NV</i>

WHITES

Philippe Girard, Sancerre 25 100 <i>Loire, France</i>
Permani, Pinot Grigio DOC 15 60 <i>Friuli, Italy</i>
Pierre Sparr, Grand Reserve Reisling 15 60 <i>Alsace, France</i>
Leth, Grüner Veltliner 14 56 <i>Niederösterreich, Austria</i>
Reunis, Chardonnay 'Cuvée Reserve' 19 76 <i>Burgundy, France</i>

ROSÉ

Minuty 'M' Rosé 16 64 <i>Provence, France</i>

REDS

Thevenet, Bourgogne Rouge 16 64 <i>Burgundy, France</i>
Cune, Tempranillo Crianza 16 64 <i>Rioja, Spain</i>
Château Barreyre, Bordeaux 17 68 <i>Bordeaux, France</i>
Patricia Green Reserve, Pinot Noir 20 90 <i>Willamette Valley, Oregon</i>
Justin, Cabernet Sauvignon 24 96 <i>Paso Robles, California</i>

DESSERT

Chateau Rieussec, Sauternes 15 X <i>Bordeaux, France</i>
Taylor Fladgate, 10 Year Tawny Port 12 X <i>Duoro, Portugal</i>
Graham's, 20 Year Tawny Port 20 X <i>Duoro, Portugal</i>

FOR THE KIDS



**Chicken Tenders
& Fries**

18

**Roasted Chicken
& Vegetables**

18

**Local Beef Cheeseburger
& Fries***

18

**Grilled Cheese & Tomato
Soup**

17

Side of Fries

8

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