

SUSTAINABILITY
STATEMENT



Every dish we serve starts by working closely with our local network of sustainable farmers and partners. Food choices that emphasize delicious, locally grown, seasonally fresh, and whole or minimally processed ingredients are good for us, good for local farming, and ranching communities, and good for the planet. Our on-mountain restaurants only serve ground beef that is locally raised, grass-fed, and hormone & antibiotic free. The chickens we serve are born and raised in Colorado. Our salmon is sustainably raised and source verified. We find great value in helping small-scale ranchers and farmers make a living from the land. A byproduct of our practice is a strengthened community by keeping many of our dollars in the Roaring Fork Valley.

Additionally, we work hard to reduce our waste stream and minimize our impact on the environment by composting. Sam's and Aspen Skiing Company are committed to protecting the environment and leading the way in corporate responsibility and sustainability.

THIS MENU IS THOUGHTFULLY
CREATED BY OUR VERY
PASSIONATE CULINARY TEAM

WE HOPE YOU
INDULGE + ENJOY

Sam's

SNOWMASS

ITALIAN-INFLUENCED
MOUNTAIN SOUL

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

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.

*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!

ANTIPASTI

OUR HOUSE BREAD

Whipped Butter, Preserves

15

Add Warm Ricotta, Orange Honey, Mint

+ 14

PROSCIUTTO SAN DANIELE

Coccoli Fritto, Fig Jam,

Bellwether Farms Ricotta, EVOO

31

CHILLED FRUTTI DI MARE

Calamari, Shrimp, Scallop, Mussels,

Preserved Lemon, 'Nduja Vinaigrette

32

FITCH RANCH BEEF CARPACCIO*

Cured Yolk, Pine Nut, Pecorino,

Saba, Sourdough Crostini

42

BRUSCHETTA

Grilled Sourdough, Tomato Jam,

Bresaola, Radish, Lemon Aioli

26

BURRATA

Pomodoro Jam, Balsamic

25

WARM OLIVES

Garlic, Fennel, Rosemary, EVOO

14

SLOPPY GIUSEPPE

Grass Fed Beef & Pork Bolognese,

Parmesan, Mint, Grilled Sourdough

25

PASTA

RIGATONI BOLOGNESE

Fitch Ranch Grass-Fed Beef & Pork,

Parmesan, Ricotta, Mint

26 | 37

BUCATINI POMODORO

San Marzano Tomato, Basil, Burrata

24 | 35

LOBSTER CANESTRI

Pistachio Artichoke Pesto,

Orange, Fennel, Cultured Butter

31 | 44

THE GRANDMA STYLE PIZZA

What Italian Grandmothers Would Make at Home,

The Pizza of the House, the Pizza á la Nonna

35

PLATES

FITCH RANCH BISTECCA ALLA FIORENTINA*

24 oz Bone In NY Strip, Radicchio,

Citrus-Anchovy Vinaigrette

90

GRILLED SWORDFISH

Kale, Meyer Lemon, Sundried Tomato

48

LEMON ROSEMARY CHICKEN

Arugula, Endive, Walnut, Apricot Relish

41

SAM'S BURGER*

Fitch Ranch Lamb, Guanciale, Balsamic Onion,

Roasted Tomato Aioli, Arugula, Smoked Provolone

32

SALADS + SOUPS

LEAFY GREENS

Shaved Apple, Hazelnut, Ricotta Salata,

Cider Vinaigrette

22

SQUASH PANZANELLA

Bellwether Farms Ricotta,

Winter Squash, Arugula, Pumpkin Seeds,

Focaccia, Butternut Vinaigrette

21

RIBOLLITA

Tuscan Bean Soup, Parmesan, Rosemary, EVOO

17

STRACCIATELLA*

Parmesan Broth, Egg, Chicken, Spinach

19

SIDES

All Sides are \$16 Each

TUSCAN WHITE BEANS

Roasted Garlic, Sage, EVOO

CHARRED BROCCOLINI

Bagna Cauda

BRUSSELS SPROUTS

Tahini, Pomegranate Molasses

ROSEMARY MARBLE POTATOES

Paprika Aioli

Sam's

FOOD FOR SHARING

PRANZO IN FAMIGLIA

WINE

SPARKLING

6 oz. | 8 oz. | Bottle

FLOR Prosecco 16 | N/A | 64
Veneto, Italy

MÖET & CHANDON Imperial Brut Champagne..... 35 | N/A | 140
Champagne, France

WHITE

GRANDES PERRIERES Sancerre..... 26 | 35 | 105
Loire Valley, France

PERMANI Pinot Grigio..... 15 | 20 | 60
Friuli, Italy

CIECK Erbaluce di Caluso 17 | 23 | 68
Piedmont, Italy

JEAN-MARC BROCARD Chablis 'Saint Claire' 23 | 31 | 92
Burgundy, France

FRANK FAMILY Chardonnay 20 | 27 | 80
Carneros, California

ROSÉ

LA SPINETTA Rosé di Casanova 18 | 24 | 70
Tuscany, Italy

RED

BELLE GLOS 'BÖEN' Pinot Noir 17 | 23 | 68
California, USA

BORGOGNO Barbera d'Alba 19 | 25 | 76
Piedmont, Italy

PODERE LE RIPI Sangiovese..... 22 | 29 | 88
Montalcino, Italy

CHATEAU L'ANGEVIN Bordeaux Supérieur..... 18 | 24 | 70
Bordeaux, France

CLOS DU VAL Cabernet Sauvignon 25 | 33 | 100
Napa Valley, California

BEER

MODELO ESPECIAL, Casa Modelo..... 10
Mexico City, Mexico

EXCESS IN MODERATION HAZY IPA, Aspen Brewing Co.. 11
Aspen, Colorado, USA

TEMERITY IPA, Mountain Heart Brewing Co..... 11
Carbondale, Colorado, USA

HOEGAARDEN BELGIAN WHEAT, Brouwerij Hoegaarden .. 11
Hoegaarden, Belgium

PERONI, Nastro Azzurro..... 10
Rome, Italy

STELLA ARTOIS, Anheuser-Busch..... 10
Leuven, Belgium

NON-ALCOHOLIC GOLDEN LAGER, Gruvi..... 10
Denver, Colorado, USA

DRINKS

COCKTAILS

NEGRONI SPRITZ

Tanqueray Gin,
Sweet Vermouth, Campari,
Aperol, Prosecco
24

BLOOD ORANGE PALOMA

Lalo Tequila, Blood Orange,
Grapefruit, Lime,
Soda, Tajin
24

CHAI WHITE RUSSIAN

Chai Infused Vodka,
Kahlúa, Cream
22

BULL RUN

Red Bull Tropical, Vodka,
Pineapple, Lime, Mint
19

PASSION FRUIT MARGARITA

Casa Dragones Tequila,
Cointreau, Passion Fruit,
Black Salt
29

ALPINE TODDY

Tin Cup Bourbon,
Marble Gingercello Liqueur,
Honey, Lemon
22

CARAJILLO

Licor 43, Espresso, Clove
21

PEACH LEMON SPRITZ N/A

Figlia Sole Aperitif,
Tonic, Lime
18

AMAROS

16 each

CAMPARI

APEROL

MONTENEGRO

NONINO

AVERNA

BRAULIO

RAMAZZOTI

STREGA

LUCANO

ZUCCA

CHARTREUSE YELLOW

CHARTREUSE GREEN

FERNET BRANCA

FLIGHT OF 3 AMAROS

Any 3 for \$31

DOLCI

OLIVE OIL CAKE

Mascarpone,
Fruit Preserves
14

CANNOLI

Flavor of the Moment
12 each

CHOCOLATE PANNA COTTA

Hazelnut Crumble
14

GELATO

Flavor of the Moment,
Pizzelle Cookie
12

AFFOGATO

Vanilla Gelato, Espresso
12

TIRAMISU AFFOGATO

Espresso, Mascarpone
15

COFFEE & DIGESTIF

CAFÉ AMARETTO 13

CHILLED CAFFO AMARO 13

BAR & PATIO

WARM RICOTTA

Orange Honey, Mint, Radish, Chilies,
Grilled Focaccia

24

SLOPPY GIUSEPPE

Grass Fed Beef & Pork Bolognese,
Pecorino, Mint, Grilled Sourdough

25

SALUMI Y FORMAGGI

Prosciutto San Daniele, Bresaola, Burrata
Bellwether Farms Ricotta, House Made Bread & Preserves

48

RIBOLLITA

Tuscan Bean Soup, Parmesan, Rosemary, EVOO

17

SAM'S BURGER*

Fitch Ranch Lamb, Guanciale, Balsamic Onion,
Roasted Tomato Aioli, Arugula, Smoked Provolone

32

RIGATONI BOLOGNESE

Fitch Ranch Grass-Fed Beef & Pork
Parmesan, Ricotta, Mint

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