

CABIN MENU

SHAREABLES

CHARCUTERIE

selection of cheeses & meats
\$50

CAVIAR SERVICE* *gf*

served with potato gaufrettes, chives,
crème fraîche
\$165 (30G) | \$490 (100G)

TARTIFLETTE *gf*

beer cheese, yukon potatoes, smoked pork
belly, caramelized onion, pretzel rolls
\$45

DIP TRIO

red pepper hummus, tzatziki, beet
horseradish dip, crudité, pita chips
\$30

SOUPS

LOCAL BEEF CHILI *gf*

tortilla strips, sour cream, cheddar, scallions
\$15

VEGAN CHILI *gf / vg*

tortilla chips, scallions
\$15

PANINIS

CUBANO

confit pork, rosemary ham, gruyere,
spicy pickle, dijonnaise
\$20

CHICKEN PESTO

grilled chicken, basil pesto,
roasted tomato, mozzarella
\$20

MARINATED EGGPLANT

grilled eggplant, basil pesto,
roasted tomato, mozzarella
\$18

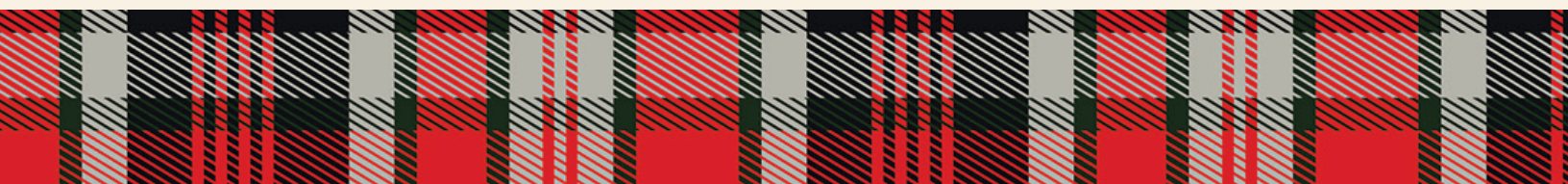
BAG OF CHIPS

\$5

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!

gf = gluten free, *df* = dairy free, *vg* = vegan



COCKTAIL MENU

SPECIALTY COCKTAILS \$22

APEROL SPRITZ

prosecco, aperol, soda water, lemon

RED BULL HUGO SPRITZ

red bull, prosecco, st. germain, soda water

BLACK DIAMOND MARGARITA

maestro dobel diamante, st. germain, persian lime juice

MONT BLANC WHISKEY MULE

stranahan's original, chambord, persian lime, ginger beer

SNOWDRIFT CIDER

stranahan's original, big b's apple cider, lemon

HERO'S COFFEE

stranahan's original, marble espresso liquer, coffee, whipped cream

FROM THE WELL

fireball \$14 | rumple mintz \$14 | belvedere vodka \$16
maestro dobel diamante \$17 | stranahan's original \$22
don julio 1942 \$55

APRÈS SPECIALS

BUCKET OF 5 BEERS \$40

BUCKET OF 5 CANNED COCKTAILS \$50

GREEN SHOTSKI \$55

rumple mintz, fireball

BLUE SHOTSKI \$70

belvedere vodka, maestro dobel diamante, stranahan's original

BLACK DIAMOND SHOTSKI \$150

don julio 1942

SHOT & A BEER \$15

choice of rumple mintz or fireball & a beer

BEER & CANNED COCKTAILS

BEER \$10 COCKTAILS \$15

BEER

mountain heart strawpile lager | mountain heart temerity ipa
gruvi ipa non-alcoholic

SURFSIDE

half & half | lemonade

APEROL SPRITZ

7oz single

WINE MENU

BY THE GLASS

VEUVE CLICQUOT yellow label champagne, france \$35

VEUVE CLICQUOT rosé champagne, france \$40

MINUTY "M" rosé provence, france \$15

MAISON DE MADELAINE sancerre loire valley, france \$25

BY THE BOTTLE

VEUVE CLICQUOT yellow label champagne, france \$130

VEUVE CLICQUOT rosé champagne, france \$150

MINUTY "M" rosé provence, france \$60

MAISON DE MADELAINE sancerre loire valley, france \$100

DOM PÉRIGNON brut champagne, france 2015 \$480

WILLIAM FEVRE chablis, france \$90

OLIVER LEFLAIVE Montrachet, france \$250

FAIVELEY mercury blanc, france \$150

FAIVELEY bourgogne rouge, france \$150

ELEVEN212 PARTY STARTER

party of 10 or more

ARMAND DE BRIGNAC ace of spades brut, 6L \$11,212

\$212 BOTTLE SERVICE

party of 6 or more

375ml MAESTRO DOBEL DIAMANTE

375ml STRANAHAN'S ORIGINAL WHISKEY

NON-ALCOHOLIC \$5

water | soda (coke/coke zero/diet/sprite) | fever tree soda & tonic
juice (cranberry, grapefruit, orange)

