BREAKFAST | 7AM - 3PM

HOUSE-MADE GRANOLA & NOOSA HONEY YOGURT
• 9 Add Berries for +$3

NOOSA HONEY YOGURT & BERRIES GF
• 9

GARDEN OMELETTE GF
Mushrooms, onions, peppers, spinach, asparagus, served with home fries and choice of toast • 16

DENVER OMELETTE GF
Ham, red pepper, onions, white cheddar, served with home fries and choice of toast • 16

CLASSIC BENEDICT
Poached eggs, thick-cut ham, hollandaise, served on an English muffin with home fries • 16

AVOCADO BENEDICT
Poached eggs, avocado, tomato, hollandaise, served on an English muffin with home fries • 16

BUTTERMILK PANCAKES
Whipped butter, 100% pure maple syrup • 12

TOAST
Sourdough, English Muffin, wheat, rye • 4
Gluten free +2

NEW ENGLAND STYLE CLAM CHOWDER
Cup • 6 / Bowl • 9

CRISPY BRUSSELS SPROUTS & CAULIFLOWER GF
Chilli-soy glaze • 10

HOUSE SMOKED BUFFALO WINGS GF
Bleu cheese dressing, jalapeños • 12

CHOPPED CHICKEN WALDORF SALAD GF
Grapes, apples, candied pecans, celery, white cheddar, white balsamic vinaigrette • 17

MUSTARD CRUSTED VERLASSO SALMON* GF
Kale, quinoa, dried cherries, apples, sunflower seeds, white balsamic vinaigrette • 18

CAESAR SALAD
House-made dressing, garlic crouton
Half • 9 / Whole • 14
Add chicken +$6 or Verlasso salmon* +$8

HOUSE SMOKED PRIME RIB SANDWICH*
Shaved to order CAB prime rib, au jus, horseradish aioli, served with choice of fries or coleslaw • 20

VERLASSO SALMON SANDWICH*
Red onion marmalade, baby spinach, horseradish aioli, served with choice of fries or coleslaw • 16

ROSEMARY CHICKEN SANDWICH
Smoked Gouda, arugula, tomato, black pepper aioli, served with choice of fries or coleslaw • 15

SWEET POTATO SANDWICH
Toasted baguette, roasted sweet potatoes, beet slaw, cumin aioli, mint, parsley, basil, crumbled feta, served with choice of fries or coleslaw • 16

ANGUS BURGER*
CAB, lettuce, tomato, onion, served with choice of fries or coleslaw • 15
Add bacon, cheese or avocado +1

STEAK & FRIES* GF
Grilled 7 oz. sirloin, truffle fries, bordelaise, arugula salad • 19

SPRUCE SPRING PASTA
Snap peas, asparagus, red peppers, roasted garlic, parmesan, extra virgin olive oil, basil • 16

ALL DAY | 7AM - 10PM

IN-ROOM DINING
DIAL EXT. 4108 FROM YOUR GUEST ROOM PHONE FOR IN-ROOM DINING
Please allow 30-45 minutes for delivery. $3 service charge + 20% gratuity will be included in your bill.

IN-ROOM DINING

= All eggs are 100% Organic from Fair Farm (Longmont, CO)
= CAB (Certified Angus Beef)
= Verlasso salmon was the first farmed salmon rated yellow, “Good Alternative” by the Monterey Bay Aquarium seafood watch program.
GF = Gluten Free Item. We are happy to accommodate dietary restrictions.
*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.
DINNER | 4PM - 10PM

HOUSE-SMOKED PRIME RIB* GF
(limited availability)
CAB served with vegetables and mashed potatoes
10 oz. • 27 / 14 oz. • 31

BISON BOLOGNAISE
Bacon-infused house-made bison bolognaise, parmesan cheese • 22

CERTIFIED ANGUS BEEF RIB EYE STEAK* GF
Grilled 14 oz. CAB rib eye steak, bordelaise, crispy onions, served with vegetables and mashed potatoes • 32

VERLASSO SALMON* GF
Black quinoa, green beans, roasted tomato harissa sauce • 24

DESSERTS | 7AM - 10PM

CHOCOLATE LAYER CAKE
Raspberry buttercream • 12

KEY LIME PIE
Graham cracker crust • 9

ICE CREAM & SORBET GF
Ice Cream Alchemy of Louisville
Ask about our current flavors • 10

BEER SELECTIONS AVAILABLE

WINES | 7AM - 10PM

ANGELINE, CALIFORNIA Chardonnay • 8/32
KIM CRAWFORD, NZ Sauvignon Blanc • 10.5/42
LA FIERA, VENETO Pinot Grigio • 8/32
BR COHN SILVER LABEL, NORTH COAST Cabernet Sauvignon • 12/48
LA CREMA, MONTEREY Pinot Noir • 11/44
VISTALBA CORTE C, MENDOZA Malbec • 9/36

SPARKING WINES | 7AM - 10PM

STELLINIA DI NOTTE, ITALY Prosecco • 7.5/30
MASCHIO BRUT ROSÉ 187ML, ITALY Sparkling • 10
DOMAINE CHANDON BRUT 187ML, NAPA VALLEY Sparkling • 13

COCKTAILS | 7AM - 10PM

BOULDERADO BARREL AGED MANHATTAN - OUR SIGNATURE COCKTAIL
Kentucky Bourbon, Luxardo Maraschino liqueur, Carpano Antica Formula Vermouth, orange bitters, aged 2 months in house barrels • 12

SPRUCE MARTINI
Breckenridge Vodka, dry vermouth rinse, true salt, blue cheese stuffed olives • 15

BURNT ORANGE OLD FASHIONED
Grilled orange and cherry infused bourbon, bitters • 13

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