



SINGLE USE MENU 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.

BREAKFAST | 7AM - 11AM

HOUSE-MADE GRANOLA & NOOSA HONEY YOGURT VG

•11 Add berries +4

CLASSIC BREAKFAST GF

Two eggs any style, home fries, choice of bacon, black forest ham or breakfast link sausage, choice of toast • 15

DENVER OMELETTE GF

Black forest ham, red peppers, onions, white cheddar, served with home fries and choice of toast • 16

CLASSIC BENEDICT

Poached eggs, thick-cut black forest 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
Add smoked salmon +6

PANCAKE OF THE DAY

Chef's special pancakes

FRENCH TOAST OF THE DAY

Chef's daily challah French toast

QUICHE OF THE DAY

Chef's special quiche creation

GF = GLUTEN FREE OR CAN BE PREPARED GLUTEN FREE | VG = VEGETARIAN | V = VEGAN

*These items may be served raw or undercooked based on your specification, or conatin 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.

ALL DAY | 7AM - 10PM

ALL BURGERS AND SANDWICHES SERVED WITH CHOICE OF FRENCH FRIES OR COLESLAW

CLAM CHOWDER

Cup • 7 / Bowl • 10

CRISPY BRUSSELS SPROUTS & CAULIFLOWER GF/V

Chili-soy glaze • 11

HOUSE-SMOKED BUFFALO WINGS GF

8 bone-in wings, signature Buffalo sauce, sliced fresh jalapeños, blue cheese dipping sauce • 15

SANTA FE CHICKEN SALAD GF

Seasoned & grilled 6oz chicken breast, romaine, fresh avocado, heirloom cherry tomatoes, corn salsa, pinto beans, blue tortilla chips, cilantro, cotija cheese, avocado vinaigrette • 17

MUSTARD CRUSTED SALMON SALAD* GF

Kale, quinoa, dried cherries, apples, sunflower kernels, white balsamic dressing • 19

CAESAR SALAD

Romaine, house-made garlic croutons, our signature Caesar dressing Half • 10/ Whole • 14
Add chicken +6, salmon filet* +7, USDA prime sirloin* +8

SOUTHWEST SANDWICH & SOUP

Shaved ham, Havarti-cheddar-parmesan cheese blend, chives, Italian bread, served with petite arugula salad and cup of Southwest tomato soup • 16

CAB PRIME RIB DIP*

Seasoned Certified Angus Beef, French baguette, beef au jus, seasoned horseradish aioli • 22

SALMON SANDWICH*

Red onion marmalade, baby spinach, horseradish aioli • 18

ROSEMARY CHICKEN SANDWICH

Smoked Gouda, arugula, sesame semolina bread, tomato, black pepper aioli • 18

VEGETARIAN BAHN MI SANDWICH VG

Seasoned and crisped tofu, mushroom pâté, pickled carrot, daikon, cilantro aioli, French baguette, basil micro greens • 15

ANGUS BURGER*

Certified Angus Beef, brioche bun, red lettuce, onion • 18

BISTRO BURGER*

Steak burger, bacon jam, brioche bun, tavern sauce, arugula, crispy onions • 19

STEAK & FRIES* GF

USDA prime top sirloin, bordelaise, truffle fries, arugula salad • 22

SPRING CHARD & GARLIC PASTA VG

Bucatini pasta, garlic baked crumbs, spicy lemon butter sauce, Swiss chard, fresh grated parmesan • 16

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DINNER | 5PM - 10PM

HOUSE-SMOKED PRIME RIB* GF

(Available Friday and Saturday 5pm-10pm)
CAB beef, rosemary au jus, roasted garlic
whipped potatoes, grilled vegetable
10 oz. • 29 / 14 oz. • 34

14 OZ. RIBEYE STEAK* GF

Certified Angus Beef, chargrilled, roasted walnut
steak butter, grilled vegetable, roasted fingerling
potatoes • 35

SALMON & SHIITAKE RISOTTO* GF

Atlantic salmon, roasted shiitake, mushroom
butter sauce, Italian arborio risotto • 25

HONEY BALSAMIC CHICKEN GF

Marinated, pan-seared skin-on chicken breast,
seared kale, roasted fingerling potatoes,
cherry tomatoes, balsamic butter sauce • 24

SPRING CHARD & GARLIC PASTA VG

Bucatini pasta, garlic baked crumbs, spicy lemon
butter sauce, Swiss chard, fresh grated parmesan • 16

DESSERTS | 7AM - 10PM

KEY LIME PIE

Graham cracker crust, tart & sweet key lime,
lemon whipped cream • 8

CHOCOLATE NEMESIS GF

Flourless chocolate torte, crème fraiche, basil,
dark cherry coulis • 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

PIATTELLI VINEYARDS RESERVE, MENDOZA

Malbec • 9/36

SPARKING WINES | 7AM - 10PM

STELLINA 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

Bird Dog 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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