

LOBBY BAR

SIGNATURES

Sunrise in Snowmass

Tanqueray, Prosecco, Aperol, Elderflower, Lemon 16

From Palisade with Love

Crème de Pêche, Prosecco, White Peach 17

Watermelon Mule

Codigo 1530 Blanco, Watermelon, Ginger Beer 14

Coconut Aviation

Malibu, Maraschino, Crème de Violette, Lemon 16

Agave Espresso Martini

Codigo 1530 Reposado, Kahlúa, Espresso 18

Strawberry Solstice

Beefeater, St. Germain, Strawberry, Lemon 16

Golden Cactus

Codigo 1530 Blanco, Lime, Agave 16

Barrel Codigo 1530 Reposado Negroni

A refined twist on the classic Negroni, featuring Codigo 1530 Reposado tequila with notes of warm oak, agave, citrus, and subtle spice. 16

Barrel Old Fashion

A timeless classic featuring barrel-aged whiskey, aromatic bitters, and rich notes of caramel, citrus, and toasted oak. 18

CLASSICS

Dirty Martini

Tito's, Dry Vermouth, Olive brine 16

French 75

Tanqueray, Prosecco, Lemon 17

Penicilin

Blended Scotch, Honey-Ginger, Lemon, Ginger Float

16

A suggested 20% gratuity will be added to parties of six or more. This amount can be adjusted at your discretion.

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

Perrier - Jouet *Grand Brut, France* 28 110

Jeio DOC *Veneto, Italy* 14 68

Zagara Marchesi di Barolo *Piedmont, Italy.* 16 70

RED

Four Graces Pinot Noir *Willamette Valley, Oregon* 13 65

Chateau Ste Michelle "Mimi"
Cabernet Sauvignon *Columbia Valley, Washington* 14 72

Tapestry Red Blend *Paso Robles, California* 16 80

Luninara Red Blend (NA) *Napa Valley, California* 9 45

WHITE

Goldschmidt Vineyards Chardonnay
Russian River Valley, Sonoma, California 14 70

Pighin, Pinot Grigio *Friuli-Venezia-Giulia, Italy* 14 65

Comte de la Chevalière Sancerre
Sauvignon Blanc *Loire Valley, France* 16 82

ROSE

Peyrassol La Croix *Loire Valley, France* 12 66

Cremant de Loire Brut *Paul Buisse, France* 12 66

BEER

CRAFT & DRAFT 7

Stone IPA

NB Voodoo Juicy IPA

Malvin Mexican Lager

Coors Light

BOTTLED & CANNED BEER 6

Budweiser

Coors light

Coors Banquet

Michelob Ultra

Heineken

Samuel Adams Boston

Mango Cart - Wheat Beer

Heineken 0.0

Odell Lagerado N/A

Guinness 12

Truly Hard Seltzer 12

SPIRIT-FREE

Rose Cosmo 11

Cranberry, Raspberry, Lemon, Rose Water

Passion Fruit Old Fashion 10

N/A Scotch, Passion Fruit, Lemon

Dirty Soda 9

Club soda, Coconut, Lime & Cream

WINE BY BOTTLE

CHAMPAGNE & SPARKLING

Dom Pérignon Brut 2012	360
Krug NV Brut	250
Veuve Clicquot Yellow Label	170
Armand de Brignac Brut	320
Armand de Brignac Brut Rose	390
Lanson CLOS Lanson Brut	810
Mionetto N/A Sparkling	20
Moet & Chandon Rose Imperial	250
Moet & Chandon Nectar Imperial	180
Moet & Chandon Ice Imperial	135

WHITE

Olivier Leflaive Chardonnay	320
Louis Latour Chassange Chardonnay	240
Chablis Vocoret 2020	160
Sanford Sta. Rita Hills Chardonnay	140
Neyers Chardonnay	65
Eroica Pinot Grigio	50

WINE

RED

Beringer Private Reserve Cabernet Sauvignon	350
Chateau Le Gay Pomerol Red Blend	340
Cain Vineyard & Winery Cain Five Cabernet Sauvignon	240
Chateau Giscours Margaux 3eme Grand Cru Classe	260
Miner The Oracle Red Blend	340
Shafer Relentless 2018	255
Sissetti Livio Brunello Di Mintancino	220
Ethos Reserve Cabernet Sauvignon	110
Barolo Giovanni Rosso	110
Col Solare Cabernet Sauvignon	90
Cade State Cabernet Sauvignon	300
Cain Five Red Blend 2009	365
The Oracle Red Blend	315
Chimmey Rock Cabernet Sauvignon	250
The Pact Cabernet Sauvignon	245
Frank Family Zinfandel 2018	110
Bichot Savigny les Beune 2018 Peuillets" <i>Pinot Noir red Burgundy</i>	70

ALL DAY DINING

FOR THE TABLE

Remedy Chicken Wings

Sweet Asian Glaze, Siracha Aioli, Sesame Seeds 16

Crispy Brussels **DF** **NF**

Brussels Sprouts, Maple Rum Glazed, Bacon Lardons 14

Mid Mountain Nachos

Shredded Chicken, Campos tortilla chips, jalapeño, cheese sauce, Pico de Gallo, guacamole, sour cream 20

Artisan Cheese & Charcuterie

Selection of Three Cured Meats, Three Cheeses served with the Perfect Accoutrements 24

Six Sustainable Oysters **GF** **DF**

Chesapeake Bay sweet, Mignonette sauce 26

Tuna Tartare

Smashed avocado, Tuna, Roasted beets, Lemon vinaigrette, Plantain Chips 24

STEWES & SALAD

Colorado Whole Leaf Hydro Greens **DF** **GF**

Crisp beets, radish, heirloom carrots, tomatoes, cucumber, lemon poppyseed dressing 14

Enhance Your Salad – Add: Grilled Chicken 12 Salmon 16 Shrimp 12

Endive & Radicchio Salad **GF**

Serrano Tahini Dressing, Pepitas, Pears, Avocado 14

Enhance Your Salad – Add: Grilled Chicken 12 Salmon 16 Shrimp 14

Rocky Mountain Bison Chili

Sour Cream, Cheddar, Scallion, Corn Bread 17

*GF - Gluten free | *NF - Nut free | *DF - Dairy free

These items may be served raw or undercooked based on your specification or contain raw and undercooked ingredients. Consuming raw or uncooked meat, poultry, shellfish, or eggs may increase the risk of food-borne illness. Alert your server if you have special dietary requirements

HANDHELDS

Irresistible Lamb Sliders

Farm raised Lamb, Chipotle Aioli, Creamy Feta Crumble, Sweet onion jam, Arugula, Side Salad or Fries 22

Shrimp Tacos **GF**

Warm Corn Tortilla, Mango Salsa, Cilantro Lime Crema, Pickled Fresno, Chipotle Aioli 24

Butter Chicken

Jasmine Rice, Cucumber & Tomato Pico, Pickled Onion, Naan Bread 28

Paneer Tikka Masala

Jasmine Rice, Cucumber & Tomato Pico, Pickled Onion, Naan Bread 26

Southern Chicken Sandwich

Crispy Golden chicken, House slaw, hot sauce aioli, pickles, side salad or fries 24

Black Hawk Remedy Smash Burger

Brioche Bun, Sustainable Beef Patties, Cheese, Lettuce, Tomato, Red Onion, Pickle, side salad or fries 28

DESSERT

Chocolate Experience

Valrhona Chocolate Mousse, Praline Crunch, Chocolate Soil 14

Baked Alaska

Layered Vanilla & Strawberry ice cream, Grand Marnier toasted Meringue 16

Key Lime Tart

Key Lime Curd, Toasted Meringue, Farmers market berries 12

Artisanal Ice- Creams & Sorbets

Chocolate, Vanilla, Salted Caramel, Mango, Strawberry, Lemon (Served with fresh berries on top) 1 SCOOP 5 3 SCOOPS 15