

# IN-ROOM DINING

## BREAKFAST 7-10:30AM

### STARTERS

- Cider Donuts 10  
Cinnamon Sugar, Caramel Apple
- Yogurt Parfait 16  
Granola, Honey, Peaches, Strawberries
- Oatmeal 15  
Brown Sugar, Dried Fruit, Pecans
- Assorted Cereals 8  
Selection of Cereals, Milks

### EGGS

- Double Decker Egg Sandwich 17  
English Muffin, Sausage, American  
Cheese, Potatoes
- Two Eggs Your Way 21  
Choice of: Smoked Bacon, Sausage,  
or Ham, Potatoes, Toast
- Huevos Rancheros 20  
Fried Eggs, Tortilla, Carnitas,  
Beans, Ranchero Sauce, Crema, Avoca-  
do
- Egg White Omelet 23  
Turkey, Feta, Broccoli, Avocado
- Omelet 22  
Choice of 3: Mushroom, Broccoli,  
Spinach, Peppers, Onions, Ham, Bacon,  
Sausage, American, Cheddar, Toast  
Additional toppings \$1

### BITES

- Buttermilk Pancakes 15  
Maple Syrup, Butter
- French Toast 15  
Brioche, Cinnamon, Maple Syrup
- Add-Ons 1  
Nutella, Chocolate Chips, Sprinkles,  
Whipped Cream, Berries

### ON THE SIDE

- Bacon 8
- Sausage 8
- One Egg 4
- Two Eggs 6
- Yogurt 6
- Black Forest Ham 8
- House Potatoes 5
- Seasonal Fruit 7
- Berries Medley 8

### SPECIALTY COCKTAILS

- Bloody Mary  
Choice of: Vodka, Tequila, Gin
- Mimosa 16  
Prosecco, Orange Juice
- Peach Bellini 16  
Prosecco, Puree
- Aperol Spritz 16  
Bubbles, Club Soda
- French 75 16  
Gin, Lemon, Bubbles

### DETOX JUICES

- Power Blue 10  
Blueberries, Oat Milk, Protein Powder, Almond  
Butter, Banana
- Wingman 10  
Spinach, Pineapple, Orange Juice, Banana
- Might Mango 10  
Mango, Strawberry, Orange Juice, Coconut  
Milk

### CAFFEINE

- Coffee 5
- Iced Coffee 5
- Espresso 4 / 6
- Cappuccino 6
- Hot Coco 6
- Latte 7
- Chai Latte 7
- Matcha Latte 7

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drinking age is 21; proper identification is required.  
WAspen 550 S Spring St. Aspen CO 81611

**W / LIVING  
ROOM**

# IN-ROOM DINING

**ALL DAY 11AM-5PM**

## STARTERS

Cheese + Charcuterie 32  
Jam, Honey, Bread, Crackers

Soup du Jour 14  
Chef's Selection

Arugula Caprese 16  
Burrata, Parmesan,  
Tomatoes, Balsamic

Caesar Salad 14  
Gem, Frisee, Parmesan, Crou-  
tons

Chop Cobb Bowl 14  
Tomatoes, Avocado,  
Onions, Egg, Bacon

Add Protein:  
Steak 11, Chicken 9  
Shrimp 11, Salmon 12

## SHARE

Buttermilk Cauliflower 16  
Buffalo Glaze, Ranch

Pork Belly Buns 18

## BOWLS

Eden Bowl 19  
Brown Rice, Quinoa, Veggies,  
Spinach, Avocado, Balsamic

J Bowl 36  
Tuna, Shrimp, Crab, Rice, Furikake,  
Avocado, Wakame, Sriracha  
Aioli, Ponzu

## HANDHELDS

Burger 18  
Angus Beef, American Cheese,  
Lettuce, W Sauce

Pastrami + Rye 26  
Pickles, Sauce, Kraut,  
Dijion, Muenster Cheese

Grilled Cheese 15  
Spinach, Feta, Cheese,  
Sourdough, Chipotle Aioli

## SPECIALTY COCKTAILS

Isn't Shiso Lovely 17  
Sake, St. Germain, Casamigos  
Blanco, Yuzu Juice, Shiso Leaves

Below Tree Line 17  
Ginger Vodka, Velvet Falernum,  
Passion Fruit Syrup, Orgeat, Lemon

Mumbai Sour 18  
Bourbon, Garam Marsala Citrus  
Cordial, Mint Leaf

Mountain Fog 19  
Flor de Cana 4yr, Gin, Pisco,  
Lemon, Orange, Pedro Sherry

Bell Mountain Spritz 17  
Rosé, Lillet Rouge, Aperol,  
Hibiscus, Lemon, Orange Bitters

Farmer's Market 18  
Sombra Mezcal, Cointreau,  
Lime, Agave, Cucumber,

## CHAMPAGNE + SPARKLING

Jeio Prosecco, Veneto, IT 12/48  
G.H. Mumm, Champagne, FR 20/80  
Veuve Clicquot, Champagne, FR 30/120

## RED WINE

Terrazas de Los Andes Malbec, Mendoza AR 10/40  
Flaneur Pinot Noir, Willamette Valley OR 17/68  
Halter Ranch Syrah, Paso Robles CA 20/80  
Duckhorn Merlot, Napa Valley CA 20/80  
Matthiasson Cabernet Sauvignon, Napa Valley CA 20/80

## WHITE WINE

Sun Goddess Pinot Grigio, Friuli, IT 15/60  
Hugel Pinot Blanc, Alsace, FR 13/52  
Sonoma Cutrer Chardonnay, River Valley, CA 13/52  
Skyside Chardonnay, North Coast CA 17/68  
Jolivet Att. Sauvignon Blanc, Loire Valley, FR 12/48  
St. Supery Sauvignon Blanc 16/64

## ROSÉ

Fleurs de Prairie, Côtes de Provence, FR 10/40  
Browne Family Vineyards, Colombia Valley, WA 15/60  
Whispering Angel, Côtes de Provence, France 20/80

## BEER CRAFT

El Sully Mexican Lager, 21st Brewing 7  
India Pale Lager, Wibby Brewing Co. 7  
Pineapple Guava Provincial, Funkwerks 7  
Perfect Drift Pilsner, 4 Noses Brewing Co. 7  
Face Down Brown Ale, Telluride Brewery 7  
Fat Tire, New Belgium Brewery 7  
This Season's Blonde Ale, Aspen Brewery 7  
Glider Cider, Denver Cider Brewery 7  
Mile High Hefe, Tivoli Brewing 7

## TAP BEER

Ind. Pass Ale, Aspen Brewing Co. 7  
Agave Wheat, Breck Brewing Co. 7  
Coors light, Coors Brewing Co. 5  
Stella Artois, Anheuser-Busch 7

## BEER DOMESTIC

Bud Light 6      Coors Banquet Beer 6  
Guinness 7      Pabst Blue Ribbon 5  
Heineken 6      Michelob Ultra 6  
White Claw 9

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**W / LIVING ROOM**

# IN-ROOM DINING

DINNER 5-10PM

## STARTERS

Cheese + Charcuterie 32  
Jam, Honey, Bread, Crackers

Soup du Jour 14  
Chef's Selection

Arugula Caprese 16  
Burrata, Parmesan, Tomatoes, Balsamic

Caesar Salad 14  
Gem, Frisee, Parmesan, Chives

Add Protein:  
Steak 11, Chicken 9, Shrimp 11, Salmon 12

## SHARE

Sesame Tuna 20  
Sriracha Emulsion, Ponzu, Scallions,  
Jalapeno

Truffle Ricotta 22  
Gnocchi, Leeks, Mushrooms, Parmesan

Pork Belly Buns 18  
Korean BBQ, Cucumber Slaw, Bao

Seafood Cocktail 28  
Shrimp, Crab, Avocado,  
Tomatoes

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Pineapple Guava Provincial, Funkwerks 7  
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Face Down Brown Ale, Telluride Brewery 7  
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Glider Cider, Denver Cider Brewery 7  
Mile High Hefe, Tivoli Brewing 7

## MAINS

Mary's Chicken Breast 39  
Parmesan, Couscous, Arugula, Frisee,  
Picatta

Pan Seared Salmon 38  
Haricot Verts, Caviar Beurre Blanc,  
Garlic Potato

12oz Prime Ribeye 65  
Bearnaise, Demi-Glance, Truffle Fries,  
Grilled Asparagus

Quattro Fromage Ravioli 38  
Peas, Tomatoes, Corn, Basil, Parmesan

Lamb Bolognese 38  
Fresh Pappardelle, Tomatoes, Basil

## SIDES

Sugar Snap Peas + Guajillio 12  
Cilantro, Lime

Truffle Parmesan Fries 15  
Bearnaise

Parmesan Summer Squash 11  
Gremolata, Basil

Mac n' Cheese 13  
Comte, Parmesan, Cheddar, Cream

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Stella Artois, Anheuser-Busch 7

## BEER DOMESTIC

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Guinness 7  
Heineken 6  
White Claw 9  
Coors Banquet Beer 6  
Pabst Blue Ribbon 5  
Michelob Ultra 6

## SPECIALTY COCKTAILS

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Sake, St. Germain, Casamigos  
Blanco, Yuzu Juice, Shiso Leaves

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Cordial, Mint Leaf

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Flor de Cana 4yr, Gin, Pisco,  
Lemon, Orange, Pedro Sher-  
ry

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Rosé, Lillet Rouge, Aperol,  
Hibiscus, Lemon, Orange  
Bitters

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Sombra Mezcal, Cointreau,

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# IN-ROOM DINING

**LATE NIGHT** 11PM-7AM

## STARTERS

Soup du Jour 14  
Chef's Selection

Caesar Salad 14  
Gem, Frisee, Parmesan

### Add Protein:

Steak 11, Chicken 9  
Shrimp 11, Salmon 12

## SHARE

Buttermilk Cauliflower 16  
Buffalo Glaze, Ranch

Elote Dip 15  
Charred Corn, Cotija, Hatch  
Chilies, Cilantro, Tortilla  
Chips, Pita Chips

## HANDHELDS

Burger 18  
Angus Beef, American Cheese,  
Lettuce, W Sauce

Chicken Salad Wrap 17  
Grilled Chicken Salad, Tarragon  
Aioli, Lettuce, Tomato, Chopped  
Bacon, Flour tortilla

Grilled Cheese 15  
Spinach, Feta, Muenster Cheese,  
Sourdough, Chipotle Aioli

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# IN-ROOM DINING

## DESSERT

### Yo Ho Ho 14

Devil's Food Cake, Marshmallow Fluff, Raspberry Coulis, Caramel

### Bang Bang Brownie 14

Double Chocolate Brownie, Cookie Dough, Vanilla Bean Chantilly, Fudge, Chocolate + Vanilla Ice Creams

### Strawberry Tiramisu 14

Vanilla Sponge, Champagne Soak, Strawberry Coulis, Mascarpone Mousse, Champagne Gelee

### Sour Cream Cheesecake 14

Blueberry Compote, Graham Cracker Crust, Lemon Basil Curd

### Gelato + Sorbets 10

Vanilla

Strawberry Sorbet

Double chocolate chip

Mango Sorbet

Salted Caramel

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# IN-ROOM DINING

## KIDS MENU 12 AND UNDER

### STARTERS

Strawberry Skewers 6  
Chantilly Cream

Chips and Queso 6  
House Fried Chips, Warmed Cheese

Ranch Potato Chips 6  
Ranch

### MAINS

Chicken Tenders 12  
Crudité, Ranch

PB + J 9  
Peanut Butter, Grape Jelly, Brioche Bread, Crudité, Ranch

Crusty Grilled Cheese 12  
Cheddar Crusted Brioche Bread, Duo American + Chef's Blend Cheddar,  
Crudité, Ranch

Kid's Burger 12  
Single Patty, American Cheese, Brioche Bun, Crudité, Ranch

Bento Box 16  
Choice of Grilled Shrimp, Grilled Chicken, or Grilled Steak,  
Jasmine Rice, Ginger Shoyu, Crudité

Curly Twirly Noodles 10  
Choice of Mac and Cheese, Butter or Marinara

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