

LIVING ROOM

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

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

Buttermilk Pancakes 15

Maple Syrup, Butter

French Toast 15

Brioche, Cinnamon, Maple Syrup

Add-Ons 1

Nutella, Chocolate Chips, Sprinkles, Whipped Cream, Berries

MARKET TABLE

Market Table Daily Offerings 29

Juice, Coffee

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

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

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

CAFFEINE

Coffee 5

Iced Coffee 5

Espresso 4/6

Cappuccino 6

Hot Coco 6

Latte 7

Chai Latte 7

Matcha Latte 7

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.
If you have any allergies notify your server. Drinking alcoholic beverages during pregnancy may cause birth defects.
Please be aware that the CO State drinking age is 21; proper identification is required.
W Aspen 550 S. Spring St. Aspen CO 81611



LIVING ROOM

LUNCH 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, Croutons

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

**Preserved Lemon + Roasted
Garlic Hummus 18**
Farmer's Market Veggies

BOWLS

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

HANDHELDS

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

Crispy Pork Belly "BLT" 26
Lettuce, Tomato, Onion, Sriracha Aioli,
Sourdough Bread

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

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	

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 19/76

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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

Glazed Pork Belly Bites 20

Jalapeno Apple Slaw

Truffle Ricotta 22

Gnocchi, Leeks, Mushrooms, Parmesan

Preserved Lemon + Roasted

Garlic Hummus 18

Farmer's Market Veggies

Seafood Cocktail 28

Shrimp, Crab, Avocado, Tomatoes

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-Glace, 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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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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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

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DESSERT

ALL DAY

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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KIDS MENU

ALL DAY 12 AND UNDER ONLY

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

Kid Chicken Breast or Steak 16

French Fries, Farmers Veggies

Curly Twirly Noodles 10

Choice of Mac and Cheese, Butter or Marinara

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