

# BREAKFAST

## MARKET TABLE

adults 48 | kids 20

Inspired by our Local Farmers we are showcasing organic, free range, and sustainable ingredients of the Rocky Mountains. Our Market Table has fresh fruit, pastries, yogurt parfait, oatmeal, free range scrambled eggs, potatoes, meats, artisanal cheeses, smoked salmon + griddled items.

## MAINS

Eggs Florentine 24  
english muffin, creamy spinach,  
gruyere cheese, tomato hollandaise

Coconut Torrijas 22  
spanish style french toast, rum flambéed  
bananas, candied pecans, berries,  
coconut gel

2 Organic Eggs Any Style 24  
hashbrowns, choice of bacon or  
sausage, toast

Organic Oats v 18  
glazed banana, cinnamon sugar,  
toasted almond, seasonal berries

Whatever/Whenever Omelet 26  
3 egg omelet with hashbrowns + toast  
select three: onion, pepper, jalapeño,  
tomato, mushroom, spinach, bacon,  
chicken sausage, elk sausage, cheddar,  
goat or american cheese  
additional items +1 each

Avocado Toast v 24  
sourdough bread, crushed avocado,  
poached eggs, cherry tomato,  
baby mozzarella, aged balsamic

Short Stack Pancakes v 21  
tropical fruits and berries, honey butter,  
organic maple syrup

Fried Adobo Chicken 25  
+ Waffles  
spicy maple syrup, honey butter

Huevos Rancheros 22  
corn tortilla, roasted tomato salsa, refrito  
beans, pickled onions, cotija, scallions,  
fried egg

Breakfast Burrito 20  
scrambled eggs, potato hash,  
cheddar cheese, roasted tomato salsa,  
hashbrowns

Ultimate Breakfast Sandwich 20  
everything bagel, fried egg, crispy bacon,  
american and white cheddar, hashbrowns  
  
Includes a 12oz. cup of coffee upgrade to specialty coffee +3

## SIDES

Bacon, Chicken Sausage, 10  
Canadian Bacon, Elk Sausage  
Two Eggs 8  
Hashbrowns 8  
Toast + Jam 6  
Assorted Cereal + Milk 8  
Bowl of Berries 16  
Fruit Plate 18

## CAFFEINE

Coffee 6  
Cold Brew 7  
Espresso solo 4 | doppio 6  
Cappucino 8  
Chai Latte 8  
Matcha Latte 8

W Aspen proudly serves La Colombe coffee

## SMOOTHIES

Berry v 16  
seasonal berries, acai, apple, orange,  
banana, oat milk  
  
Green Machine v 16  
spinach, kale, orange, pineapple, mango,  
chia seeds, almond milk  
  
Islander v 16  
mango, pineapple, passion fruit, banana,  
coconut milk

## SIPS

Market Bloody Mary 16  
W Mimosa 14

V: Vegetarian    GF: Gluten Free    🌰 :Contains Tree Nuts  
  
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Drinking alcoholic beverages during pregnancy may cause birth defects. Please be aware that the CO state drinking age is 21; proper identification is required.

# 39 DEGREES

SERVED DAILY, 11AM - 10PM

## APPETIZERS

<b>Sichuan Fried Calamari</b> 	<b>20</b>
yuzu citrus remoulade, pepper dust, lime	
<b>KFC - Korean Fried Cauliflower</b> <span>V</span> <span>GF</span>  	<b>20</b>
gochujang sauce, scallions, sesame seed	
<b>Clucking Wings</b> <span>GF</span> 	<b>22</b>
ranch, carrots, celery + choice of sauce buffalo sauce, sriracha honey sauce or guava chipotle bbq	
<b>Pretzel</b>	<b>20</b>
miso mustard, “junmai” sake fondue	
<b>Korean Pork Ribs</b> 	<b>20</b>
tamarind bbq, sliced red onion, serrano pepper, cashews	
<b>K-Town Sliders</b>	<b>22</b>
kimchi slaw, white cheddar, bacon jam, garlic mayo bison patties +2 avocado +6	
<b>Pan Seared Scallops</b> <span>GF</span>	<b>26</b>
coconut ginger butternut squash purée, chorizo, thai chimichurri	
<b>Smoked Brisket Tostada</b> <span>GF</span> 	<b>22</b>
corn tortilla, pickled fresno chilli gastrique, avocado salsa, lime crema, thai herbs	
<b>From Baja to Japan Taco</b> <span>GF</span> 	<b>22</b>
seared black cod, miso glaze, asian slaw, chipotle mayo, corn tortilla	
<b>Birria Wontons</b>	<b>18</b>
oaxaca and chihuahua cheese, white onion, cilantro, consomme	

## SALADS

<b>Winter Squash Salad</b> <span>V</span> <span>GF</span>	<b>19</b>
roasted butternut squash, kale, dried cranberries, pickled asian pear, feta, honey spiced pepitas, truffled sherry vinaigrette	
<b>SALAD ENHANCEMENTS</b>	
organic chicken breast	12
cajun shrimp 6ct.	14
pan seared salmon	14
grilled skirt steak	12

## ENTRÉES



<b>Grilled Hanger Steak</b>	<b>42</b>
herbed frites, chimichurri, garlic aioli <i>Choice of fries or salad</i>	
<b>Peruvian Pollo a La Brasa</b> <span>GF</span>	<b>36</b>
aji amarillo marinade, garlic pomme purée, sautéed wild mushroom, swiss chard, chicken truffle jus	
<b>Pan Seared Halibut</b> <span>GF</span>	<b>40</b>
thai coconut curry broth, herb salad, sautéed seasonal vegetables	
<b>Drunken Thai Noodles</b> 	<b>29</b>
seasonal asian vegetables, yakisoba noodles, pad kee mao sauce, fried egg	
<b>Mahi Mahi Fish Sandwich</b>	<b>24</b>
cajun seasoning, cabbage slaw, yuzu citrus remoulade, brioche bun <i>Choice of fries or salad</i>	
<b>Fried Chicken Sandwich</b> 	<b>24</b>
korean hot oil, asian cabbage slaw, herb garlic mayo, brioche bun <i>Choice of fries or salad</i>	
<b>Poke Bowl</b>  	<b>28</b>
ahi tuna, wakame, edamame, red onion, cucumber, avocado, poke sauce, sushi rice	
<b>550 Ramen</b>	<b>24</b>
shoyu chicken broth, togarashi chicken, shiitake mushrooms, nori, 6 minute egg, scallions, japanese noodles	
<b>Bison Chilli</b> <span>GF</span>	<b>18</b>
shredded oaxaca cheese, red onion, lime crema, scallions	

## SIDE BITES

<b>Truffle Parmesan Fries</b> <span>GF</span>	<b>18</b>
<b>Fried Rice</b> <span>GF</span>	<b>14</b>
<b>Crunchy Winter Greens</b> <span>GF</span>	<b>14</b>
bourbon bacon jam, chilli crunch	
<b>Pimento Mac &amp; Cheese</b>	<b>14</b>
garlic breadcrumbs	
<b>Mixed Green Salad</b> <span>GF</span>	<b>12</b>
yuzu vinaigrette	

## DESSERT

<b>Flourless Chocolate Cake</b>	<b>18</b>
miso praline crunch, strawberry gel, vanilla gelato	
<b>NY Cheesecake</b>	<b>18</b>
bourbon macerated berries, calamansi gel	
<b>Seasonal Mochi-5 Pieces</b>	<b>14</b>
choose from: vanilla, strawberry, red bean, mango, green tea, chocolate, black sesame seed	
<b>Banana Spring Roll</b>	<b>18</b>
miso caramel sauce, stranahan brickle ice cream	

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