Packaged in to-go containers, our tempting new menu options are prepared fresh with flavorful local ingredients. Designed to be travel-friendly, whether you choose to eat in-room or while out and about, FS+K is convenient dining for the modern traveler.

**FRESH, FAST AND SMART—WITHOUT THE CART.**

**PANTRY**
- Dannon Oikos® Greek Yogurt: vanilla, strawberry or plain
- Market Fruits + Berries Cup
- Steel Cut Oatmeal: cinnamon, pecans, raisin compote
- Granola Parfait: Greek yogurt, berries
- Assorted Cereals: Kashi Berry Blossoms, Raisin Bran, Honey Nut Cheerios, Lucky Charms, choice of milk
- Pineapple Banana Orange Smoothie
- KIND® Bar

**BAKERY**
- Carrot Bran Muffin
- Blueberry Muffin
- Butter Croissant
- Pain au Chocolate
- Bagel + Cream Cheese: plain, whole wheat or everything
- Seasonal Scone

**HOT BREAKFAST**
- Scrambled Egg Burrito: chorizo, queso fresco, Monterey Jack, roasted tomato salsa
- Egg White + Spinach Wrap: wheat tortilla, Tilamook cheddar
- Bacon + Egg Sandwich: English muffin, sharp cheddar
- Garden Vegetable Frittata: broccoli, mushroom, peppers, onions
- Ham + Leek Frittata: Gruyere cheese
- Grand Marnier French Toast: berry compote, maple syrup

**COFFEE, TEA + MILK**
- Freshly Brewed Starbucks® Coffee: large cup
- Assorted Teas
- Bottled Iced Tea
- 2% or Skim Milk
- Soy or Almond Milk

**JUICES + BEVERAGES**
- Minute Maid Assorted Juices
- Acqua Panna Bottled Water (16.9 oz.)
- Coke, Diet Coke or Sprite

Room Deliveries:
- 6:00am–11:00am Sunday–Saturday

Prices are not inclusive of $3 delivery fee and tax. Colorado State Sales Tax will be applied to your check. Your check is also subject to an automatic 22% service charge. The entire service charge is distributed to employees.

If you have any concerns regarding food allergies, please alert your server prior to ordering.
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BEGIN
White Bean Hummus
herbed goat cheese, vegetables, olives, grilled flatbread

Twice Cooked Chicken Wings
Buffalo, tequila jalapeño or sweet heat dry rub with celery sticks and choice of blue cheese or ranch dressing

Shrimp Fritters
grilled artichoke, remoulade, garlic oil, pea tendrils

Ancho-Braised Chicken Quesadilla
guacamole, sour cream, house-made salsa

Freshly Crafted Soup of the Day

SALADS
Grilled Chicken Caesar
parmesan, croutons, Caesar dressing

Chicken Cobb
tomato, bacon, corn, egg, cucumber, blue cheese, creamy Italian dressing

Tuscan Kale + Honey Smoked Salmon
farro, pea shoots, varietal tomatoes, shaved manchego, carrots, spiced pepitas, cilantro lime vinaigrette

SANDWICHES
Court Place Burger*
cheddar cheese, bacon, tomato, onion ring, Lettuce, brioche bun

Southwestern Burger*
sweet heat rub, pepper jack, crispy jalapenos, onion, avocado, poblano mayo, lettuce, tomato

Ancho Chicken Torta
avocado, lettuce, tomato, pickled onion, poblano mayo

Scrambled Egg Burrito
chorizo, queso fresco, Monterrey Jack cheese, toasted tomato salsa

Chicken Caprese Panini
shaved chicken breast, arugula pesto, fresh mozzarella, tomato, baby spinach

FAVORITES
Margherita Pizza
tomato, fresh mozzarella, olive oil, balsamic, basil

Pepperoni Pizza
pomodoro sauce, fontina, parmesan and mozzarella cheese blend

Smoked Pork Pizza
barbecue sauce, pulled pork, fontina-mozzarella blend, green onion

Smoked Beef Tenderloin
pea farrotto, julienne vegetables, pan sauce

Mahi Mahi Tacos
chili rubbed mahi, corn tortillas, poblano mayo, pickled red cabbage & jalapenos

SIDES
French Fries
Truffle Parmesan Fries
Pickles Fries spicy ranch
Field Greens
tomato, carrot, cucumber, choice of dressing
Granola Parfait
Greek yogurt, berries
Cup of Market Fruits + Berries
Mango Passionfruit
Mango sorbet, granola

SWEETS
Matcha Cheesecake
mango coulis, fresh blackberry
Bourbon Braised Pineapple
brown butter buttermilk, macadamia coconut rub tuiles, vanilla ginger reduction, candied ginger

Housemade Candies
honey beehives, lime hibiscus hard candy and chef’s assortment

BEERS
Budweiser
6 Heineken Light 7
Bud Light
6 Corona Extra 7
Coors Light
6 Corona Light 7
Blue Moon
6 Fat Tire Amber Ale 7
Samuel Adams Boston Lager
6 Easy Street Wheat 7

Liquor (50ml bottles)
Spring44 Vodka
9 Crown Royal Whiskey 11
Tanqueray Gin
7 Don Julio Blanco Tequila 12
Bulleit Bourbon
8 Johnnie Walker Black Label 15
Baileys Irish Cream 9

WINE (375ml bottles)
Santa Margherita Pinot Grigio
39 Terrazas Reserve Malbec 30
Coppola Diamond Chardonnay
23 Hess Allomi Cabernet Sauvignon 43

Wine (187ml bottles)
Zazin Prosecco
14 Frontera Chardonnay 7
Chandon Brut Classic Sparkling
15 Barefoot Pinot Noir 8
Bolla Pinot Grigio
8 Frontera Cabernet/Merlot Blend 8

Sparkling (750ml bottles)
Chandon Brut Classic
60 Veuve Clicquot Yellow Label 130

Room Deliveries:
5:00pm-11:30pm Daily
Prices are not inclusive of S$ delivery fee and tax. Colorado State Sales Tax will be applied to your check. Your check is also subject to an automatic 22% service charge. The entire service charge is distributed to employees.

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