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après pairing

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soup &
sandwiches,
pizza

**CRAFT
COCKTAILS** house
specialties

BEER draft
bottle & cans

WINE sparkling,
white,
red

après everyday

DAILY RITUALS

GOURMET BEVERAGE STATION

complimentary house-made specialty beverage station
Wednesday, Friday, Sunday 4-5 p.m.

CHAMPAGNE SABERING

moët sabering followed by a complimentary tasting of
passed champagne
Monday, Thursday, Friday, Saturday 4:30 p.m.

5 | 7 | 9 LATE NIGHT SPECIALS

draught beers 5
canvas wines by the glass 7
cocktail of the day 9
9-11 p.m.

SIGNATURE APRÈS PAIRING

FLUTES & FRITES 22

moët et chandon “imperial” brut
house-made pommes frites
4-7 p.m.

HAPPILY EVER APRÈS

bar food

COLORADO CURED MEATS & ARTISAN CHEESES 22

olive, pickle, grain mustard, pretzel bread

BLISTERED SHISHITO PEPPERS 11 coconut oil, sea salt

TRUFFLE FRIES 10 **vg** garlic lemon aioli

BRUSSELS SPROUTS 12 **vg** parmesan reggiano, cherry glaze

BAVARIAN PRETZEL BITES 14 **vg** spicy mustard, beer cheese

SRIRACHA SHRIMP QUESADILLA 16 red onion & cabbage slaw
chipotle aioli, avocado salsa

CHICKEN WINGS 15 spicy honey soy, buffalo, ranch
pickled cauliflower

LAMB GORGONZOLA MEATBALLS 12 cilantro almond vinaigrette

BISON CHILI 14 sour cream, pickled red onion, cotija

TOMATO SOUP 14 grilled cheese, basil

CAESAR SALAD 14 romaine duo, parmesan crouton, cured egg yolk

BABY BEET SALAD 14 **vg** citrus, goat cheese, pistachio vinaigrette

salads may be served with choice of:

tofu 7, chicken 8, shrimp 10, salmon 13, steak 15

vg – vegetarian

bar food

***GESSNER BURGER 21**

grass fed beef, shallot marmalade, pickle chips, crispy onions
cheddar, lemon aioli

TURKEY BLT 19

smoked bacon, lettuce, onion, tomato, monterrey jack, pickle
avocado ranch, texas toast

BEYOND MEAT BURGER 21 vg

citrus slaw, lettuce, avocado

sandwiches served with choice of:

fries, sweet potato fries, side salad

***STEAK & FRITES 26**

gessner steak sauce

MARGHERITA PIZZA 20 vg san marzano tomato sauce

fresh mozzarella, basil

SWEET PIG PIZZA 22 canadian bacon, pineapple, jalapeños

MEATLOVER'S PIZZA 24 smoked brisket, ham, sausage

pepperoni

substitute gluten free crust 5

**consuming raw or undercooked meats, poultry, seafood, shellfish,
eggs or unpasteurized milk may increase your risk of foodborne illness.*

craft cocktails

GESSNER ROSA-RITA 18

“gessner private barrel” codigo rosa tequila,
lime juice, agave

CONRAD'S DAIQUIRI 14

bacardi superior, lavender shrub, lime juice

MAPLE CREEK 16

knob creek, carpano antica, bourbon barrel aged maple syrup

THE ROSEMARY KLAUS 16

ketel one, rosemary simple syrup, lemon juice

SWISS 63 16

grey goose citron, chartreuse, st germain, kirshwasser,
lemon, bitters

GOLD 'N HONEY 15

choose your stinger: monkey 47 gin or casa noble crystal tequila,
lemon juice, honey, bitters, bee pollen, gold flake

craft cocktails

VAIL DALY 12

mango ceylon tea infused jack daniels, lemonade, club soda

BOLD FASHIONED 16

woodford, st george spiced pear, orange and angostura bitters

THE GINGER FIZZ 16

hendricks, spiced apple ginger shrub, club soda

DOCTORS NOTE 12

aperol, prickly pear puree, orange juice, club soda

THE DUDE ABIDES 16

tito's, st george coffee liquor, housemade mocha cream

GLÜHWEIN 16

hennessy vsop, hot red wine, spices, orange

craft beer

DRAFT

UPSLOPE CRAFT LAGER

Lager, Boulder, CO 4.8% abv

16 OZ. \ 7

VBC GORE CREEK IPA

IPA, Eagle-Vail, CO 7.0% abv

16 OZ. \ 7

BONFIRE DEMSHITZ BROWN ALE

Brown Ale, Eagle, CO 5.5% abv

16 OZ. \ 7

ODELL RUPTURE IPA

Fresh Grind IPA, Fort Collins, CO 6.0% abv

16 OZ. \ 7

BLUE MOON BELGIAN WHITE

Wheat Ale, Denver, CO 5.4% abv

16 OZ. \ 7

AVERY THE REVEREND

Belgian Quad, Boulder, CO 10.0% abv

9 OZ. \ 7

craft beer

BOTTLES / CANS

UPSLOPE IPA	7
IPA, Boulder, CO 7.2% abv	
CRAZY MOUNTAIN SHANE MCCONKEY IPA	7
American IPA, Edwards, CO 7.0% abv	
NEW BELGIUM FAT TIRE	7
Amber, Ft. Collins, CO 5.2% abv	
10 BARREL APOCALYPSE IPA 22OZ	13
IPA, Denver, CO 6.8% abv	
LAGUNITAS MAXIMUS IPA	7
Double IPA, Petaluma, CA 8.2% abv	
WILD CIDER BEE HOPPY	7
Cider-Gluten Free, Firestone, CO 5.0% abv	
LEINENKUGEL SHANDY	7
Lemon Shandy, Chippewa Falls, WI 4.2% abv	

wines



SPARKLING

Moët et Chandon <i>“Imperial” Brut</i> Épernay, France	22 / 86
Simonnet-Febvre <i>Crémant Brut Rosé</i> Burgundy, France	14 / 54

WHITE

Chateau Ste. Michelle <i>Riesling</i> Columbia Valley, WA	10 / 38
Fleur de Mer <i>Rosé</i> Provence, France	13 / 50
Di Lenardo <i>Pinot Grigio</i> Alto-Adige, Italy	11 / 42
Loveblock <i>Sauvignon Blanc</i> Marlborough, New Zealand	13 / 50
Hess Collection <i>“Estate” Chardonnay</i> Carneros, CA	13 / 50
Jordan <i>Chardonnay</i> Russian River Valley, CA	19 / 74

wines

RED



Böen <i>Pinot Noir</i> Santa Lucia, CA	15 / 58
Belle Glos “Clark & Telephone” <i>Pinot Noir</i> Santa Maria Valley, CA	19 / 74
Kaiken <i>Malbec</i> Mendoza, Argentina	12 / 46
Marqués de Murrieta <i>Reserva Rioja Alta</i> , Spain	16 / 64
Lilliano <i>Chianti Classico</i> Tuscany, Italy	16 / 64
Bonanza “Lot 2” <i>Cabernet Sauvignon</i> California	14 / 54
Daou <i>Cabernet Sauvignon</i> Paso Roles, CA	15 / 58
Decoy <i>Red Blend</i> Sonoma Valley, CA	15 / 58
Caymus “46th Anniversary” <i>Cabernet Sauvignon</i> Napa Valley, CA / 1L	35 / 240

dessert

SALTED CARAMEL CHEESECAKE 14
caramelized popcorn, cajeta, raspberry coulis

CHERRY CRISP 14
almond and oat streusel, cream cheese ice cream

BROWNIE À LA MODE 14
vanilla ice cream

WHITE CHOCOLATE BREAD PUDDING 14
croissant, bourbon, chantilly cream

ICE CREAM OR SORBET TRIO 9
selection of house made creations

dessert wines

Graham's Tawny Port, Douro, Portugal
10 Year 12 / 20 Year 20 / 30 Year 24 / 40 Year 28

Fonseca Unfiltered Porto, Douro, Portugal 12

Klein Constantia "Vin de Constance"
West Cape, South Africa 18

Inniskillin Vidal Icewine, Niagra, Canada 25

Royal Tokaji 5 Puttonyos, Hungary 12

Croft Ruby Port, Douro, Portugal 11

ask your server for coffee and tea selections