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# 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

**artisan meat & cheese board** 22

olive, pickle, grain mustard, pretzel bread

**blistered shishito peppers** 14 coconut flakes, 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

**bison empanadas** 12 aji pepper aioli

**duck confit poutine** 21 tater tots, colorado cheese curd  
scallion, gravy

**sweet potato hummus** 14 **vg** chipotle avocado fries  
pickled vegetables, pita

**sriracha shrimp quesadilla** 16 red onion & cabbage slaw  
chipotle aioli, avocado salsa

**chicken wings** 15 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

**maine lobster cobb salad** 21 hard boiled egg, tomato, bacon  
blue cheese, sherry dressing

*salads may be served with choice of:*

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

**vg** – vegetarian

# bar food

**\*gessner burger 21**

grand aioli, pickle chips, onion ring, 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

**cheese steak 21**

shaved rib-eye, onions, giardiniera, fontina cheese fondue, amoroso roll

*sandwiches served with choice of:*

fries, sweet potato fries, side salad

**\*steak & frites 26**

gessner steak sauce

**fish & chips 19**

pickle chip, malt remoulade

**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, kirschwasser  
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

**doctor's 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, mulling spices, orange

# craft beer

## draft

<b>upslope craft lager</b> Lager, Boulder, CO 4.8% abv	<b>16 oz. \ 7</b>
<b>vbc gore creek ipa</b> IPA, Eagle-Vail, CO 7.0% abv	<b>16 oz. \ 7</b>
<b>bonfire demshitz brown ale</b> Brown Ale, Eagle, CO 5.5% abv	<b>16 oz. \ 7</b>
<b>odell mountain std. ipa</b> Hazy, Juicy IPA, Fort Collins, CO 6.5% abv	<b>16 oz. \ 7</b>
<b>blue moon belgian white</b> Wheat Ale, Denver, CO 5.4% abv	<b>16 oz. \ 7</b>
<b>avery the reverend</b> Belgian Quad, Boulder, CO 10.0% abv	<b>9 oz. \ 7</b>

# craft beer

## bottles / cans

<b>upslope ipa</b>	7
IPA, Boulder, CO 7.2% abv	
<b>crazy mountain shane mcconkey ipa</b>	7
American IPA, Edwards, CO 7.0% abv	
<b>new belgium fat tire</b>	7
Amber, Ft. Collins, CO 5.2% abv	
<b>10 barrel apocalypse ipa 22oz</b>	13
IPA, Denver, CO 6.8% abv	
<b>lagunitas maximus ipa</b>	7
Double IPA, Petaluma, CA 8.2% abv	
<b>wild cider bee hoppy</b>	7
Cider-Gluten Free, Firestone, CO 5.0% abv	
<b>leinenkugel shandy</b>	7
Lemon Shandy, Chippewa Falls, WI 4.2% abv	



# wines

## sparkling



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

## white

Chateau Ste. Michelle <i>Riesling</i> Columbia Valley, WA	10 / 38
Château d'Esclans Whispering Angel Rosé, Provence, France	14 / 54
Di Lenardo <i>Pinot Grigio</i> Alto-Adige, Italy	11 / 42
Loveblock <i>Sauvignon Blanc</i> Marlborough, New Zealand	13 / 50
Hess Collection "Estate" <i>Chardonnay</i> Carneros, CA	13 / 50

# 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
Numanthia Termes Castilla y León, 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 Robles, 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 & 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*

# kids

**quesadilla** 9  
cheddar & jack cheese  
add: grilled chicken +2

**chicken breast or salmon** 14  
mashed potatoes, broccoli

**grilled steak** 18  
mashed potatoes, broccoli

**all beef hotdog** 10  
french fries or fruit cup

**grass-fed cheeseburger** 12  
american cheese, french fries or fruit cup

**pizza** 12  
cheese or pepperoni

**mac & cheese** 9  
elbow macaroni, creamy cheddar

**toasted pb&j** 9  
peanut butter, strawberry jam, fruit cup

# beverages

**juice** 5

**milk** 4

**chocolate milk** 5