

lunch menu  
tues-sat, 11:30am-2pm



sandwiches

*comes with a bag of chips (ask for selection) or add hand cut kennebec fries (+ \$6) or side salad (+ \$8)*

**French Ham** | lettuce, tomato, mayo, mild cheddar 20

**Classic BLT** | toasted sourdough, mayonnaise, tomato, lettuce, bacon 20

**Poached Burger** | milagro grass-fed patty, american cheese, lto, pickle, burger sauce 19 | *add bacon +4*

**Veggie Melt** | toasted sourdough, melted fontina & wisconsin cheddar, tomato, portabella mushrooms 20

**Turkey Club** | toasted sourdough, turkey, bacon, tomato, onion, lettuce, mayonnaise, cheddar 20

**Bacon, Egg & Cheese** | house made english muffin, fried local egg, cheese, bacon 18

**Burger of the Day** | ask for today's feature MP

entrées

**Aspen Special** | ask for today's selection of seared fresh fish, romaine salad, fries MP

**Tagliatelle Alfredo** | house made pasta, alfredo style, veggie assortment 26 | *add salmon MP*

**\*Steak & Potatoes** | ask for today's selection, sauce diane, pommes dauphinoise MP

salads & sides

**Blistered Shishito Peppers** | chili mayo, lime, salt 14

**Hand Cut Kennebec Fries** | best friend sauce, ketchup 14

**Romaine Salad** | tati's croutons, sweet onion vinaigrette, pecorino cheese 16

**Local Kale** | sweet onion vinaigrette, honey toasted walnuts, pecorino cheese 16

**Bag of Chips** | ask for today's selection 4

desserts

**Gabby's Dessert Special** | ask about today's selection

**Tiny Waffle Cones** | traditional norwegian krumkake, fresh whipped cream, wild swedish lingonberries 10

**Homemade Frozen Custard** | ask about today's selection 10

**Root Beer Float** | homemade frozen custard, ibc root beer 12

*Modifications are very challenging for the kitchen and some alterations might not be possible.  
There will be a modification fee to cover changes made to a dish. Thanks for your understanding!*

*A 2% convenience fee will be added to non-cash payments. 3.13.24*

*\*These items are served raw or may be cooked to order. Consuming raw or undercooked eggs, meat, and seafood may increase your risk of foodborne illness.*

## lunch beverages

*below is a curated selection to enjoy alongside your lunch. the full beverage list is available upon request!*

### zero proof *non-alcoholic*

**Lavender Lemonade** | lavender syrup, lemon 12 | *add caprock gin +3*

**Hibiscus Aqua Fresca** | hibiscus syrup, sparkling water 12 | *add arette blanco tequila +4*

**Black Citron Iced Tea, Lemonade or Arnold Palmer** 6

**Rare Tea Cellars Hot Tea** | earl grey crema, mint meritage, emperor's chamomile 7

**Wild Coffee Roasters French Press** | served tableside for 2, regular or decaf 16

### wines by the glass

Poggio Costa, **Prosecco** Brut, Friuli, Italy (NV) 12/48

Cleto Chiarli, **Lambrusco**, Grasparossa di Castelvetro, Emilia Romagna, Italy (2020) 13/52

Saint Cosme, Micro Cosme, **Sauv Blanc & Viognier**, Rhône Valley, France (2022) 12/48

Small Vines, **Chardonnay**, Sonoma Coast, Sonoma County, California (2018) 19/76

BloodRoot, **Pinot Noir**, Sonoma County, California (2021) 15/60

Bodegas Olivares, Altos de la Hoya, **Monastrell**, Jumilla, Spain (2020) 13/52

No Fine Print, **Cabernet Sauvignon**, California (2019) 14/56

### house cocktails

**Sunlight Spritz** | brovo pretty vermouth, cappelletti aperitivo, lavender, bubbles 14

**It's About Thyme** | thyme infused caprock gin, lemon, honey 15 | *add a local egg white +2*

**Pomquila** | arette blanco tequila, pomegranate, orange, angostura 15

**Rosemary Whiskey Sour** | rosemary infused four roses bourbon, lemon, local egg white 15

**Poquito Piña** | rum haven coconut rum, coconut milk, pineapple 16

### beer & cider 10 oz./16 oz.

Calidad Mexican Style **Lager** 8/10 *draft*

Miller High Life **Lager** 7 *bottle*

Pilsner Urquell **Pilsner** 9 *bottle*

Mountain Heart **Hazy IPA** 10/12 *draft*

Telluride Russell Kelly **IPA** 10 *can*

Rogue, **Hazelnut Brown Ale** 10 *can*

JRH **New Avalon Orchard Dry Cider** 16 *draft*

Athletic Brewing Co. Run Wild **NA IPA** 8 *can*

*Modifications are very challenging for the kitchen and some alterations might not be possible.  
There will be a modification fee to cover changes made to a dish. Thanks for your understanding!*

*A 2% convenience fee will be added to non-cash payments. 3.13.24*

*\*These items are served raw or may be cooked to order. Consuming raw or undercooked eggs, meat, and seafood may increase your risk of foodborne illness.*