

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
- Roast Beef** | house-roasted beef, lettuce, tomato, horseradish dijonaise 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
- Italian** | mortadella, gabagool, prosciutto cotto, provolone, banana peppers, red onion, Italian vinaigrette 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
- Fresh Pasta of the Day** | rotating house made pasta and veggie assortment 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
- Local Greens Salad** | house made croutons, organic extra virgin olive oil, pecorino cheese, lemon 17
- Local Kale** | sweet onion vinaigrette, honey toasted walnuts, pecorino cheese 17
- 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. 4.12.24

**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

Beet Spritz | beet infused cappelletti aperitivo, lavender, bubbles 15

Cucumber Cooler | cucumber infused caprock vodka, elderflower, lemon 15

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

The Earl of Carbondale | four roses bourbon, bergamot-lavender syrup, orange 16

Frozen Blood Orange Negroni | caprock gin, cappelletti, carpano, blood orange 16

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*

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