

POOL & SPA MENU

munchies & shares ⁱⁱⁱ

WILD BOAR QUESADILLA

braised wild boar shoulder,
roasted apples, cheddar, spicy sofrito
& dolomite pine syrup | 17

FRIED OCTOPUS ^Δ

radish & potato confit, ham
cracklings, crunchy garlic
& fried lemon | 17

WINGS {12}

maple chipotle barbecue, jardinière,
ranch dressing | 16

SALUMI & CHEESE

imported, domestic & house made
cured meats with artisan cheese,
pepperonata & warm flatbread | 26

*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

smoothies ⁱⁱⁱ ^Δ

PURPLE POWER- acai, blueberries
& flaxseed | 9

SPA- kale, pineapple
& cucumber | 8

MOCHA- banana, dates, protein
& cacao | 9

BALANCE- ginseng, melon, chia seed
& basil | 8

SUMMER- strawberry, blossom honey,
orange, aloe | 9

add spirulina or bee pollen | 2

flatbread ⁱⁱⁱ

^Δ available gluten free

CHÈVRE

goats cheese, bacon, mozzarella,
roasted peppers, oven cured tomatoes,
balsamic syrup & arugula | 15

FORESTIERE

forest mushrooms, brie, sage,
pecorino & roasted garlic | 14

SALTY PIG

fennel sausage, pancetta, pepperoni,
olives, tomato, oregano & fontina
cheese | 16

poke ïïï Δ gluten free

ISLAND POKE BOWL*

sticky rice bowl with kimchi, kaiware, sensei squid salad, cucumber, wakame, edamame, sesame-peanut dressing & crispy glass noodles

- † ahi tuna*...26
- † unagi eel...27
- † octopus...24
- † crispy tofu...23
- † organic salmon...24
- † local grass fed beef*...28

Δ available gluten free

noodles ïïï

NOODLE BOWL

ramen bowl with peas, shoots, farm egg, shiitake mushrooms, scallions, jalapeño, roasted vegetable broth & crispy nori cloud | 21

Add:

- shrimp...11
- local grass feed beef*...12
- bacon belly...7
- crispy tofu...7
- salmon...12
- duck egg...8

Our mindfulness & wellness inspired spa “Superfoods” cuisine is a tribute to the healthy lifestyle of the Colorado Rockies and it’s people. Local honey from our hives, acai, spirulina, ginseng, flaxseed, chia seed, chickpeas, cacao, protein powder, aloe, pollen, kale, house cured pastured meats, sustainable seafoods, and herbs from our garden, all stand as testament to our commitment to offering healthful, from scratch cooking.

salads ïïï

SIMPLE GREENS Δ

toy box tomatoes, scarlet radish, cucumber, sunflower seeds, honey balsamic dressing | 13

ARUGULA Δ

crispy artichokes, green beans, grapefruit, olives, toy box tomatoes, ricotta salata & lemon olive oil | 18

COBB Δ

herb & lemon grilled chicken, avocado, pepper bacon, farm egg, organic blue cheese & buttermilk dressing | 19

ALPINE SALAD Δ

smoked duck, red oak lettuce, blackberries, roasted beets, crumbled chèvre & sherry shallot dressing | 23

CAESAR Δ

little gem romaine, treviso, white anchovies & parmesan frico | 15
add chicken...8 shrimp...11
crispy tofu...7 organic salmon...12

SUMMER TOMATO Δ

local heirloom tomatoes, burrata mozzarella, pickled vegetables, kitchen basil, balsamic vinegar & red pepper gel | 21

STEAK WEDGE Δ

grass fed flat iron beef, mini iceberg lettuce, pickled red onion, blue cheese & buttermilk dressing | 24