

munchies iii

BISON STEAK CHILI Δ

cheddar, sour cream & scallions | 16

WILD BOAR QUESADILLA

braised wild boar, roasted apples, sharp cheddar, peruvian red chili & dolomite pine syrup | 17

WINGS {12} Δ

maple chipotle barbecue, jardinière, ranch dressing | 17

MEZZE Δ

avocado & gigante bean hummus, vegetable pickles, spicy olives & chickpea wafers | 20

CHICKEN LIVER & FOIE GRAS TERRINE

port gelee, cherry horseradish jubilee, chia crackers, warm flatbread | 22

TRIPLE CREAM BRIE EN CROUTE

local camembert in pastry, “little jewels” autumn fruit conserve, pistachio puree, five spice waffle | 23

BAKED BURRATA

smoked duck, ham cracklins, black vine fruit, winter beets, basil, smoked olive oil, lavosh | 24

MILE HIGH NACHOS

tri-color chips with buffalo chicken, shishito peppers, queso, scallions, sour cream, guacamole & salsa | 28

HOUSE MADE ARTISAN BREAD

vermont sea salt butter | 7

flatbread iii

CHÈVRE

goats cheese, bacon, mozzarella, roasted peppers, oven cured tomatoes, balsamic syrup & arugula | 16

FORESTIERE

forest mushrooms, brie, sage, pecorino & roasted garlic | 15

SALTY PIG

chorizo, pancetta, pepperoni, olives, tomato, oregano & fontina cheese | 17

salads iii

SIMPLE GREENS Δ

toy box tomatoes, scarlet radish, cucumber, sunflower seeds, honey balsamic dressing | 15

add chicken...8 shrimp...11
crispy tofu...7 organic salmon...12

ARUGULA Δ

crispy artichokes, green beans, grapefruit, olives, toy box tomatoes, ricotta salata & lemon olive oil | 19

FRIED CHICKEN COBB

crispy buttermilk chicken, avocado, pepper bacon, farm egg, organic blue cheese & buttermilk dressing | 21

STEAK SATE WEDGE

thai beef skewers, jardinière, blue cheese mini iceberg lettuce & buttermilk dressing | 26

sandwiches iii

french fries or purple kale salad

GRILLED CHEESE | TOMATO SOUP

sharp cheddar, tomato jam, fresh brioche pullman | 19

PUBLIC BURGER *

pepper jack, arugula, tomatoes, pickled onions, russian dressing & pepper bacon

choose:

->local black angus beef...19

->impossible burger (vegan)...23

CUBANO

cured country ham, salami, mortadella & swiss cheese on sea salt flatbread with spicy pepper relish & basil aioli | 19

MAHI SAMMY

grilled mahi mahi with sesame slaw, bacon aioli & nori fries | 23

Δ available gluten free

*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.

Poutine iii Δ

- † parmesan & sea salt | 10
- † pork belly, green chile, cheddar | 16
- † short ribs & gravy | 17

street food iii

NOODLE BOWL

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

add:

- † tempura shrimp...11
- † local grass fed beef*...12
- † bacon belly...7
- † crispy tofu...7
- † organic salmon...12

PAD THAI Δ

maine lobster, calamari & shrimp with rice noodles, chilis, peanuts, sprouts, tamarind, basil & cilantro | 31

ISLAND POKE BOWL *

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

choose:

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

A 20% gratuity will be added for parties of six or more.

Special thanks to Neiman Ranch, Serendipity Farms, Rocky Mountain Natural Meats Bison, Legacy Meats, Colorado Catch, Jumping Good Goat Dairy, Haystack Mountain Dairy, MouCo Cheese Company, Lava Lake Lamb, Rosen Ranch, Knapp Ranch, Rock Creek Farm, Crystal River Meats, MacDonald Farms, Boulder Natural Meats & Red Bird Farms for providing inspiration for our menus.

large plates iii

BUCATINI

bison bolognese with san marzano tomatoes, black garlic, cocoa fried cauliflower & asiago herb crumbs | 28

TORTELLINI

dungeness & king crab with cured tomatoes, grilled corn, fava beans, pearl onions & creamy vermouth | 34

LOCH DUART SCOTTISH SALMON Δ *

namasu cucumber, bamboo rice, harissa mango conserve, licorice, fennel dust | 32

CHICKEN POT PIE

sage roasted chicken casserole baked in pastry with root vegetables, vermouth cream & fine herbs | 25

WAPITI ELK Δ *

elk loin with corn pudding, grilled chorizo, blistered tomatoes, crispy spinach & chili oil popcorn | 39

STEAK FRITES Δ *

duet of market steak & beef short ribs with creamy foraged wild mushrooms, watercress salad & fries | 44

BERKSHIRE PORK SHANK Δ *

huckleberry braised red cabbage, candied banana, korma curry leaf & crunchy kataifi | 29

sweets iii

S'MORES TACO

felchlin chocolate waffle, toasted marshmallow & graham cracker ice cream, salted crumbles, chocolate sauce | 14

FRIED APPLE PIE

vermont maple & brown butter ice cream, whiskey caramel, cinnamon | 13

PUMPKIN DONUTS

winter spice yam, brown sugar crema, chocolate ganache, candied pecans | 12

VEGAN CHOCOLATE MOUSSE Δ

dark chocolate, pistachio tuile, raspberries & coconut fluff | 12

SORBETS & ICE CREAMS Δ

today's house made selection | 11



brews iii

drafts

BUD LIGHT | 5

SHOCK TOP | 7

STELLA ARTOIS | 7

AVALANCHE AMBER | 7

Breckenridge Brewery

DRUMROLL AMERICAN PALE ALE | 7

Odell Brewing Company

GORE CREEK IPA | 7

Vail Brewing Company

HEYDAY MODERN IPA | 7

Great Divide Brewing Company

OUT OF MIND STOUT | 7

Avery Brewing Company

craft cocktails iii

SNOWBUNNY | 13

Rum Chata, Tuaca, Disaronno with a splash of soda

ROSE PETAL | 14

Ketel One Botanical Grapefruit & Rose, lime juice, Cointreau, cranberry juice

8,150' | 14

Hendricks' Gin, Crème De Yvette, Leopold Bros Luxardo Liqueur, lemon juice

ROSEMARY PALOMA | 15

Barrel Aged Herradura Reposado, grapefruit juice, fresh lime juice, rosemary simple syrup

SMOKEY NAIL | 14

Illegal Mezcal, Drambuie, serrano and orange infused icecube, Woodford Bitters

MOUNTAIN MARG | 16 **MAKE IT SPICY** | 17

Don Julio Blanco, house made sour, Grand Marnier

RUM FASHIONED | 14

Ron Zacapa, Woodford Spiced Cherry Bitters, simple syrup, orange twist, Luxardo cherry

GREAT WHITE BUFFALO | 14

Barrel Aged Buffalo Trace, Amaretto, Woodford Spiced Cherry Bitters, egg white, lemon juice, simple syrup

T2 BARREL AGED MANHATTAN | 15

10th Mountain Rye, Tribuno vermouth, angostura bitters

BORN FREE SAZERAC | 14

Knob Creek Rye, Leopold Bros Absinthe, Peychaud Bitters, fresh lemon, simple

BUILD YOUR OWN MULE | 13

Made with Gosling's ginger beer, lime, and your choice of: Ketel One, Woodford Reserve, Dobel Diamante, Ron Zacapa

VAIL ENGRAVED COPPER MUG | 34

bottles & cans

TRUE BLONDE ALE | 6

Ska Brewing

DECK DAZE PASSION FRUIT WHEAT | 6

Vail Brewing Company

PEACEMAKER PILSNER | 6

Pug Ryan's Brewing Company

REAL DRY APPLE CIDER | 6

Stem Ciders

SOUR APRICOT | 6

Dry Dock Brewing Company

KINDLER PALE ALE | 6

Bonfire Brewing Company

REAL PEEL IPA | 6

Avery Brewing Company

VANILLA PORTER | 6

Breckenridge Brewery

by the glass iii

bubbles ~

	6 oz glass	bottle
VEUVE CLICQUOT yellow label	20	110
Champagne, France		
VEUVE CLICQUOT rosé	26	140
Champagne, France		
TOFFOLI prosecco	13	48
Asti, Italy		

whites ~

	6 oz glass	bottle
CANYON ROAD chardonnay	12	44
Sonoma, CA		
WILLIAM HILL ESTATES	16	60
chardonnay Napa Valley, CA		
WHITEHAVEN sauv blanc	13	48
Marlborough, New Zealand		
SANTA MARGHERITA , pinot gris	14	52
Alto Adige, Italy		
CHATEAU STE. MICHELLE riesling	13	48
Pfalz, Germany		
SMOKE TREE rosé	13	48
Sonoma, CA		

reds ~

	6 oz glass	bottle
CANYON ROAD cabernet	12	44
Napa Valley, CA		
NEWTON RED LABEL cab	17	64
Napa Valley, CA		
ERATH "RESPLENDENT" pinot	14	52
Willamette Valley, OR		
ERGO tempranillo	13	48
Rioja, Spain		
TERRAZAS DE LOS ANDES malbec	13	48
Mendoza, Argentina		
COLOMBIA WINERY merlot	13	48
Columbia, WA		
PRISONER "SALDO" zinfandel	16	60
Sonoma County, CA		

wine bottle list iii

Champagne and Sparkling Wines

220120	TATTINGER, La Francaise Brut, Champagne, NV	100
220140	VEUVE CLICQUOT, Brut, N.V.	110
220130	VEUVE CLICQUOT ROSE, Brut, N.V.	140
220150	VEUVE CLICQUOT, 'La Grande Dame', Brut Champagne 2004	385
220155	MOËT & CHANDON, 'Dom Perignon', Epernay, France, Brut Champagne	399
220170	VEUVE CLICQUOT, 'La Grande Dame' Brut Champagne, 1990, Magnum	680

Chardonnay

220320	RODNEY STRONG, Sonoma Coast, CA	60
220235	FESS PARKER, Ashley's Vineyard, Santa Rita Hills, CA	72
220340	ROMBAUER, Napa Valley, CA	113
220375	NEWTON CHARDONNAY UNFILTERED, Napa Valley, CA	150
220380	CHARD PAHLMAYER, Napa Valley, CA	200

Sauvignon Blanc

221441	LOVEBLOCK, Marlborough, New Zealand	65
220381	JERMANN, Friuli-Venezia, Italy	72
220382	CAKEBREAD, Napa Valley, CA	90

Other Whites

220600	DR. LOOSEN, Germany, Riesling	46
220610	MARTIN CODAX, Spain, Alberino	46
221446	CHAPOUTIER MATHILDE, Côtes de Provence France, Rosé	62
221442	TERLATO, Friuli Italy, Pinot Grigio	65

Cabernet Sauvignon & Blends

220710	STAR LANE, Santa Ynez, CA 2008	98
220711	THE HESS COLLECTION, Mount Veeder, CA 2014	110
220705	HONIG, Napa Valley, CA 2014	125
220745	OVERTURE, Napa Valley, CA 2014	225
220730	SILVER OAK, Napa Valley, CA 2008	325
220765	OPUS ONE, Napa Valley, CA 2013	625

Merlot

221444	MARKHAM, Napa Valley, CA	65
221448	STAGS LEAP, Napa Valley, CA	80
220820	PRIDE MOUNTAIN, Sonoma Valley, CA 2015	125
220825	DUCKHORN, Napa Valley, CA 2012	148
220830	LEONETTI, Walla Walla Valley, CA 2007	220

Pinot Noir

221111	MACMURRARY RANCH, Somona Coast, CA	67
221110	KING ESTATE, OR	76
221112	CHATEAU de SANCERRE, France 2013	85
221113	DOMAINE SERENE, Yamhill Cuvee, OR 2014	105

Other Reds

221425	PALAZZO DELLA TORRE, Allegrini, Burgundy	60
221443	COLOME, Salta Argentina, Malbec	62
221410	NUMANTHIA, Termes, Toro Spain, Tempranillo	70
221114	ROBERT MONDAVI "Maestro", CA, Red Blend	95
221116	RAVENSWOOD, "Teldeschi", CA, Zinfandel	105
221450	CHATEAU LEOVILLE, Saint Julien, 2005, Bordeaux	300

