

Sm

island creek **oysters**, classic mignonette, pearl onion 3 ea
sorrel cured atlantic **fluke**, blood orange, petite lettuce, green olive 15
wagyu **tartare**, gruyere, purple mustard, pastrami spice, quail egg 17
braised **pheasant** terrine, red cabbage, pickled cherries, balsamic 16
hudson valley **foie gras** torchon, pear, parsnip, pistachio sponge bread 24
nantucket bay **scallop** ceviche, avocado, pomegranate, pickled onion 18
royal osetra **caviar**, buckwheat pancakes, chive crème fraîche 165/oz

Md

winter **vegetables**, celery root, carrot vinaigrette, maple 16
baby **beets**, granny smith apple, endive, crème fraiche, caraway, dill 14
winter **squash** soup, pumpkin seeds, bay leaf, birch syrup meringue 13
local **anjou pear** agnolotti, wagyu bresaola, celeriac, pickled chanterelle 18/29
colorado **lamb** shank, smoked pasta, turnip, date, thyme 16/24
maine **lobster**, sunchoke, meyer lemon, hazelnut, sunflower 23
confit **squab**, preserved huckleberries, licorice, almond, arugula 19

Lg

wild and cultivated **mushrooms**, roasted, flan, tortellini, herbs 24
columbia river **sturgeon**, parsnip, farm apple, black truffle, tarragon 31
hawaiian **opakapaka**, rice noodle, red curry, finger limes, cilantro 39
heritage **pork** short rib, cabbage, fingerling potato, kohlrabi, mustard, rye 29
mero sea bass, forbidden rice, radish, turnip, miso, soy, shiso 34
broken arrow ranch **venison**, loin, wheat berries, salsify, brussels sprouts 42
liberty farms **duck breast**, amaranth, fennel, kumquat, ginger 32
emma farm wagyu **beef**, black trumpets, winter squash, sassafras 58

Sd

local **brussels sprouts**, crispy house cured lamb belly 8
roasted **cauliflower**, capers, meyer lemon 7
farm **potatoes** "Lyonnais," caramelized onion, parsley 6
fricassee of **root vegetables**, crispy shallot 7

10.25.12

chef's **six course** market menu 89 **wine pairing:** six course 78

tasting menus must served to the **entire table**, no substitutions

autumn vegetables, **celery root**, butternut squash, carrot vinaigrette
wine pairing

nantucket bay **scallop** ceviche, pomegranate, coconut, pickled baby zucchini
wine pairing

braised **pheasant** terrine, spaghetti squash, burgundy black truffle, parsley
wine pairing

fallow **venison** loin, roasted pumpkin, pomegranate
wine pairing

aged avalanche **cheddar**, squash chutney, pistachio
wine pairing

kabocha-butterscotch **crèmeux**, vanilla meringue, spiced local apple
wine pairing

Sm

island creek **oysters**, classic mignonette, pearl onion 3 ea
deviled **farm eggs**, steel head roe, scallion, paprika 12
sorrel cured atlantic **fluke**, blood orange, petite lettuce, green olive 15
japanese **hamachi**, granny smith apple, green tea, ginger, yuzu 16
wagyu **tartare**, gruyere, purple mustard, pastrami spice, quail egg 17
nantucket bay **scallop** ceviche, avocado, pomegranate, pickled onion 18
maine **lobster**, sunchoke, meyer lemon, hazelnut, sunflower 23

Md

rendezvous farm **greens**, goat cheese, sunchoke barigoule, hazelnut vinaigrette 13
baby **beets**, granny smith apple, endive, crème fraiche, caraway, dill 14
winter **squash** soup, pumpkin seeds, bay leaf, birch syrup meringue 13
celery root soup, celery, pear, curry, yogurt 12
local **anjou pear** agnolotti, wagyu bresaola, celeriac, pickled chanterelle 19
sweet potato gnocchi, braised kale, apple, birch syrup, walnuts 17
parsnip ravioli, root vegetables, meyer lemon, parmesan, nutmeg 21

Lg

wild **mushroom** tortellini, roasted, flan, herbs 24
cobb salad, grilled **chicken**, avocado, bleu cheese, tomato, romaine 14
quinault River **steelhead**, brussels sprouts, lardons, chestnuts 24
roasted **poussin**, dried fruit farro, garam masala, cilantro 22
liberty farms **duck Breast**, amaranth, fennel, kumquat, ginger 32
colorado **lamb** sandwich, arugula, preserved lemon, olives, feta 19
emma farm wagyu **hamburger**, aged cheddar, beefsteak tomato, lettuce, fries 22

Sd

local **brussels sprouts**, crispy house cured lamb belly 8
roasted **cauliflower**, capers, meyer lemon 7
hand cut **duck fat fries**, tarragon aioli 6
fricassee **root vegetables**, crispy shallot 7

10.25.12

express breakfast menu

all express menu items available to go

continental **buffet**: fruit, steel cut oats, quiche, yogurt 19

bircher **muesli**, heirloom apples, blue berries 10

fruit **parfait**, house made granola, greek yogurt, berries 11

house cured **gravlox**, toasted bagel, tomato, red onion, hard boiled egg 18

mixed bakery **basket** 14

Item 6

juice

fresh squeezed citrus **juice**: or orange or grapefruit 7

carrot-ginger 8

fresh squeezed citrus **juice**: or orange or grapefruit,

Item 4

café

illy café; **coffe**, espresso, cappuccino, macchiato, latte 7

loose leaf **tea**; green, black, oolong, herbal 8

chilled **toddy**; cold brewed coffee, baily's irish cream 13

the legendary little nell hot chocolate, sweetened cream 12

eggs

huevos rancheros, two farm eggs, corn tortillas, tomatillo-avocado salsa 16

eggs any style, potato hash, toast, bacon or sausage 15

"steak & eggs" **omelet**, braised beef short ribs, gruyere, potato hash 18

eggs **benedict**, canadian style bacon, spinach, tomato hollandaise 16

grains

belgium sty le **waffle**, fresh berries, vermont maple syrup 15

lemon soufflé **pancakes**, raspberry syrup, toasted pine nut 16

steel cut **oatmeal**, irish oats, apple cider, cinnamon, honey 10

banana stuffed brioche **french toast**, vanilla ice cream 15

fruit

sliced **melon & pineapple**, sugared brioche, vanilla-honey yogurt 12

ruby red **grapefruit** brulee, moscovado sugar 9

berry bowl: blue berry, raspberry, strawberry 8

red berry **smoothie**, raspberry, strawberry, honey, greek yogurt 8

bakery

house made **muffins**; banana-chocolate, blueberry, carrot-bran 4 ea

pastries; **croissant**, chocolate croissant, blackberry danish, pecan sticky bun 4 ea

banana **bread** or zucchini bread 5 ea

sugar baked **brioche** 3 ea

sides

two **eggs** any style 6

apple wood smoked **bacon** or house made maple pork **sausage** 7

toasted **bagel** or sliced bread 5

bowl of **cereal**, corn flakes, rice crispies, cheerios, special k 9

snacks

farm **greens**, goat cheese, sunchoke, hazelnut vinaigrette 13
pimento cheese **beignets**, "pickles" 8
island creek **oysters**, housemade vinegar mignonette 3.5/ea
pickled farm **eggs**, saffron, steelhead roe, paprika 12
sorrel cured **flake**, blood orange, petite lettuce, green olive 15
royal osetra **caviar**, bilini, chive crème fraîche 165/oz

apps

seafood **chowder**, housemade bacon, lobster roe cracker 12
grilled key west **shrimp** skewers, black garlic chimichurri 14
wagyu beef **tartare**, gruyere, mustard, quail egg 17
pheasant terrine, red cabbage, pickled cherries, balsamic 16
wagyu "pot au feu", braise, marrow, root vegetables 17

mains

emma farm wagyu **burger**, LTO, aged cheddar 22
colorado **lamb** kalbi, house kimchi, rice balls, bibb 18
chilled **noodles**, soba, rice and udon, wild mushrooms 16
duck confit cassoulet, bean ragout, housemade duck fino 18
leg of **lamb** sandwich, arugula, preserved lemon, olives, feta 19

cheese

jasperhills winnemere, **stinky**, wash rind, cow's milk VT
avalanche aged cheddar, **hard**, aged 15 months, goat's milk CO
meadow creek mountaineer, **soft**, cow's milk VA
rouge river caveman **bleu**, cow's milk, smoky, soft OR
avalanche robiola, **bloomy rind**, mild, earthy, goat's milk CO
served with local **honey**, candied cashews, peach preserve 3 /15, 5 /21

sweets

s'mores **cheesecake**, smoke, powder 11
carrot cake, mascarpone, rum roasted pineapple 10
apple crisp, local spiced cider 9
coconut & passion fruit **sorbet**, mango, pineapple, mish mish spice 10
sweet **bites**, lavender truffles, macaroons, candied cashews 8

café

illy café; **coffe**, espresso, cappuccino, macchiato, latte 6
loose leaf **tea**; green, black, oolong, herbal 8
chilled **toddy**; cold brewed coffee, baily's irish cream 13
iced pomegranate sweet tea 6
the legendary little nell **hot chocolate**, sweetened cream 10

A la carte dinner menu is available from 6pm to 10pm

colorado beer 6

on tap **steamworks** *colorado kolsch*, kolsch ale, durango
bristol *beehive*, american wheat, colorado springs

glass & Al

boulder beer co. *buffalo gold*, boulder
ska *true blonde*, american blonde, durango
avery *white rascal*, witbier, boulder
new belgium *fat tire*, amber ale, fort collins
upslope brewing co. pale ale, denver
aspen brewing co. *independence pass ale*, IPA, aspen
oscar blues *old chub*, scottish ale, lyons
lefthand *blackjack*, porter, longmont

sodas 5

gosslings **ginger** beer
fever tree **tonic** water
san pellegrino **limonata**
san pellegrino **aranciata**
sipp organic soda **ginger blossom**
spindrift fresh sodas **grapefruit**
spindrift fresh sodas **orange-mango**

colorado cocktails 16

All of our cocktails proudly feature colorado's artisanal distilleries

silver lining

silvertree vodka, cointreau, benedictine, blood orange, silver leaf

colorado mule

goat vodka, goslings ginger beer, fresh lime

alpenglow

caprock gin, prosecco, tarragon infused lillet blanc, kumquat puree

passport

montanya silver and gold rums, goslings, pineapple, house grenadine

black pearl

patron silver tequila, aperol, leopolds bros. orange liquor, grapefruit, rosemary

ruthie's cooler

herradura tequila, leopolds absinthe, cointreau, grapefruit, sparkling limonata

gent's ridge

peachtree bourbon, grand marnier, tawny port, allspice dram, orange bitters

aspen smash

stranahan's whiskey, maraschino, muddled lime + mint, house sour

winter warmers 14

gooch's coffee

jameson, amaretto, kahlua, coffee

nutty italian

frangelico, amaretto, coffee, whipped cream

1+1=3

van gogh espresso vodka, espresso

powder nutz

brandy, frangelico, butterscotch, cream

hot apple pie

tuaca, local apple cider

fire cider

canton ginger, ketel one citroen, local apple cider

mulled wine

red wine, fruit, spice and all that's nice

hot buttered peach

leopold brothers peach whiskey, spiced butter concoction

grown up hot chocolate 16

supersize the little nell's legendary hot chocolate with a shot of:

amaretto

baileys

corretto colorado coffee liquor

creme de menthe

rumpleminze

frangelica

snacks

island creek **oysters**, housemade vinegar mignonette 3.5 ea

pimento cheese **beignets**, house "pickles" 9

deviled **farm eggs**, scallion, steelhead roe, paprika 12

grilled wagyu **beef sliders**, potato-chive bun, LTO 18

royal osetra **caviar**, blini, chive crème fraîche 165/oz

apps

farm greens, goat cheese, sunchoke, hazelnut vinaigrette 13

seafood **chowder**, housemade bacon, lobster roe oyster cracker 12

colorado **lamb** kalbi, kimchi spring roll, ginger, rice balls 15

wagyu **steak tartare**, gruyère, mustard, pastrami spice, watercress 17

braised **pheasant terrine**, red cabbage, pickled cherries, balsamic 14

mains

quinault river **steelhead**, brussels sprouts, lamb lardons, chestnuts 26

udon **noodles**, smoked dashi broth, flan, wild mushrooms 17

emma farm wagyu beef **burger**, LTO, aged cheddar 22

duck confit cassoulet, bean ragout, duck fino, brussels sprouts slaw 18

grilled **ny strip** steak, potato-short rib hash, chimichurri 29

cheese

3 for 15 5 for 21

jasper hills winnemere, **stinky**, washed rind, cow's milk VT

avalanche cheddar, **hard**, aged 15 months, goat's milk CO

meadow creek mountaineer, **soft**, cow's milk VA

rouge river caveman **bleu**, smoky, soft, cow's milk, OR

avalanche robiola, **bloomy** rind, mild, earthy, goat's milk CO

served with local honey, candied cashews, palisade peach preserve

wines by the glass

- sparkling** nino franco **prosecco** veneto, it n.v. - 12/40
schramsberg **brut rosè** north coast, ca '08 - 22/74
element 47 **brut** mareuil-sur-ay n.v. - 25/105
- white** castelfeder **pinot grigio** *il pertico* alto adige, it '10 - 12/46
dr. loosen **riesling** *blue slate* kabinet mosel, ger '10 - 12/46
chateau la rabotine **sauvignon blanc** sancerre, fr '11 - 15/58
domaine wachau **gruner veltliner** *federspiel* wachau, au '11 - 11/42
domaine huet **chenin blanc** *sec* vouvray, fr '10 - 18/75
trefethen family **chardonnay** oak knoll district, ca '11 - 14/54
chateau du puligny Montrachet
chardonnay *en remilly* st. aubin, fr '09 - 24/108
kistler **chardonnay** *les noisetiers*, sonoma coast, ca '10 - 26/110
- red** poggio ai ginepri **cabernet blend** bolgheri, it '09 - 14/50
aberrant cellars **pinot noir**, *confero* willamette, or '09 - 16/70
ojai **syrah** santa barbara county, ca '09 - 14/55
tenuta del Ornellaia
bordeaux blend *le serre nuove* bolgheri, it '09 - 20/80
benjamin leroux **pinot noir** savigny les beaune, fr '08 - 25/104
lewis cellars **cabernet sauvignon** *mason's* napa, ca '09 - 26/105

cognac + scotch

- V.S.O.P.** remy martin 13
courvosier 13
martell 13
hennessy 13
- X.O.** courvoisier imperial 27
martell supreme 27
hennessy 29
delamain pale + dry 15
remy martin 30

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- prestige** delamain vesper 27
hennessy paradis 51
martell cordon bleu 27
normandin-mercier fine champagne 39
normandin-mercier petite champagne 21
pierre ferrand reserve 43
remy martin extra perfection 80
remy martin louis XIII 185

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- single malts** **adelphi Collection**
aultmore 1989, 15 yr 29
sunnahabhain 1998, 7 yr 25
caol Ila 1993, 12 yr 29
tamdhu, 22 yr 45
glen spey, 28 yr 55
highland park, 13 yr 25
inchgower 1985, 19 yr 25
linkwood 1987, 18 yr 25
macallan 1988, 16 yr 25
- cragganmore 15 yr, speyside 18
glenfiddich 12 yr, speyside 13
glenfiddich "solera reserva" 18
glenlivet 12 yr, speyside 15
glenlivet 18 yr, speyside 25
glenlivet 21 yr, speyside 55
glenrothes, speyside 20
mac allan, 12 yr, speyside 15
mac allan 18 yr, speyside 29
mac allan 25 yr, speyside 90
ardbeg 10 yr, islay 18
bowmore 12 yr, islay 15
laphroig 10 yr, islay 18
auchentoshan, lowland 18
dalmore king alexander III 60
oban 14 yr, highland 20
glenmorangie 10 yr, highland 15
glenmorangie *quinta ruban* 25
talisker 10 yr, isle of skye 22

sweets

peanut butter s'mores **cheesecake**, smoked chocolate, concord grape 11

home brewed root beer **float**, vanilla ice cream, saffrafras bark 9

apple cider **doughnuts**, apple confit, apple sorbet, crème fraîche, 9

seasonal **ice creams** or **sorbets** 9

sweet bites: macarons, brownies, cookies 14

café

illy café: **coffee**, espresso, cappuccino, macchiato, latte 4

caffeinated tea: green, black breakfast, lavender earl grey 5

herbal tea: chamomile, peppermint, energy, harmony 5

the little nell's legendary **hot chocolate**, sweetened cream 9

digestif

averna 10

bailey's irish crème 10.25

bénédictine 10

chartreuse v.e.p. green/yellow 27

cynar 10

fernet branca 10.25

hans reisetbauer eau de vie - pear/apricot/rowanberry/wild cherry 12

grand marnier 100 anniversary 49

grand marnier 150 anniversary 59

poli grappa 14

warre's *otimo* 10 yr tawny port 12

d'olivieras boal madeira 1968 40