



## **Hours of Operation**

### **Breakfast Buffet**

7:30 am – 11:00 am

### **Brunch**

Saturday & Sunday  
10:30 am – 2:30 pm

### **Lunch**

Monday – Friday  
11:30 am – 2:30 pm

### **Après**

2:30 pm – 8:00 pm

### **Bar**

until 10:00pm nightly



## **Breakfast Buffet**

7:30 am – 11:00 am

### **Build-Your-Own Omelet Station**

*bountiful variety of breakfast meats,  
fresh vegetables, and cheeses  
& Chef's choice omelet of the week*

### **Breakfast Potatoes**

*(rotating daily)  
roasted baby baked potatoes  
with garlic-rosemary oil  
sweet potato hash with sautéed onions,  
peppers, and fresh herbs*

### **Breakfast Meats**

*(rotating daily)  
hickory smoked bacon  
pork sausage links  
thick sliced ham  
vegetarian breakfast sausage patty*

### **Yogurt, Cereal and Fresh Fruit Bar**

*assorted yogurt bar with toppings including:  
berries, granola, dried fruit, honey  
Seasonal fruit display  
assorted dry cereal with fresh milk*

### **Sweeter Choices**

*make-your-own waffle station  
hot steel-cut oatmeal  
assorted pastry station with butter  
seasonal jams and preserves, cream cheese*

*(rotating daily)  
seasonal thick sliced French toast  
with homemade whipped cream  
pancakes, crepes, blintzes*

*18 adult / 12 child*

### **"Breakfast on the Go"**

*assorted pastry, piece of fruit, signature coffee or juice*

9

## **Weekend Brunch**

Saturday & Sunday  
10:30 am – 2:30 pm

*all of our breakfast buffet selections above  
chef's choice carving block  
weekend chef's special  
smoked salmon display  
soup, salad, and sandwich options*

*25 adult / 12 child*

\*20% gratuity will be added to Breakfast Buffet & Brunch



### Lunch

Monday– Friday  
11:30 am – 2:30pm

#### Sandwiches

*Served with kettle chips and a pickle*

##### **Peak 8 Panini**

*sliced honey ham, smoked gouda, arugula,  
red pepper pesto, shaved red onion, Cuban roll*

14

##### **Ski Hill Wrap**

*shaved roasted turkey, cranberry mayo,  
sliced tomato, avocado, spinach,  
provolone, soft flour tortilla*

12

##### **Grilled Caprese**

*thick sliced mozzarella, beefsteak tomato,  
spinach-basil pesto, balsamic glaze, sourdough*

13

##### **Mediterranean Melt**

*marinated chicken, baby artichokes, Kalamata tapenade,  
goat cheese, spinach, lavash flatbread*

15

#### Salads

*add chicken to any salad 5*

##### **Ski Season Caesar**

*romaine hearts, Caesar dressing,  
shaved parmesan, focaccia croutons*

12

##### **Roasted Beet & Kale**

*baby kale, roasted pistachio, mozzarella,  
green tomato, balsamic reduction*

13

##### **Living Room Salad**

*mixed greens, shaved parmesan,  
chopped bacon, sliced almonds,  
red grapes, apple cider vinaigrette,  
focaccia croutons*

13

#### Soups

**Roasted Tomato Basil Bisque**

**Scratch Made French Onion**

**Southwestern Bison Chilli**

7

#### Kid's Menu

11:30 am – 8:00pm

**Grilled Cheese**

**Mac 'n Cheese**

**Chicken Bites**

**Cheese Pizza**

*served with your choice of:  
kettle chips, tomato soup or applesauce*

7



### **Après Menu**

2:30 pm – 8:00pm

#### **Colorado Sausage & Pretzel**

wild boar with apricots and cranberry,  
bison pork bratwurst, elk with jalapeno and cheddar,  
Bavarian pretzel, assorted mustards,  
sauerkraut, cornichons

18

#### **Mountain Sampler**

Chef's choice of cured and smoked meats  
with artisanal cheeses, fig marmalade,  
mango chutney, raspberry preserves,  
assorted flatbreads and crackers

22

#### **Artisan Grilled Cheese**

aged cheddar, smoked gouda,  
Swiss, thickly sliced sourdough bread  
served with your choice of:  
French onion soup or tomato basil bisque

12

#### **Prawn Ceviche**

Old Bay Tiger Shrimp, chilled tomato sauce,  
grilled lemon, salsa fresca

15

#### **Ahi Tostadas**

seared tuna, crispy wonton skin,  
seaweed salad, soy glaze, sambal

14

#### **Roasted Beet & Kale**

baby kale, roasted pistachio, mozzarella,  
green tomato, balsamic reduction

13 (add chicken 5)

#### **Ski Season Caesar**

romaine hearts, Caesar dressing,  
shaved parmesan, focaccia croutons

12 (add chicken 5)

#### **Alpine Flatbread**

fig, goat cheese, prosciutto, balsamic glaze  
on a flatbread

15



## **Dessert Menu**

11:30 am – 2:30pm

### **Triple Berry Tart**

*vanilla bean ice cream, fresh mint*

7.50

### **Sweet Potato Cinnamon Cheesecake**

*caramel sauce, powdered sugar*

8.50

### **Chocolate Banana Marble Cake**

*chocolate sauce, Oreo crumbs*

8

## **Specialty Cocktails**

### **Not Your Grandma's Jam**

*bourbon, lemon juice, Jam, earl grey-lavender syrup, sage leaves*

### **Holly**

*gin, earl grey-lavender syrup, lemon juice, rosemary*

### **Wassail**

*bourbon, Tuaca, ginger liquor, apple cider, orange  
(served warm)*

### **Cheerio**

*rum, honey syrup, milk, black walnut bitters*

### **The Gulag/ Someone Still Loves You, Boris Yeltsin**

*vodka, Kahlua, peppermint schnapps, half n half*

### **White Manhattan**

*corn whiskey, Lillet blanc, orange bitters*