

lunch at THE CABIN

FOR THE TABLE

the cabin pâté 20
preserves, crostini

seafood tower* 40
poached jumbo shrimp, oysters
on the half shell, crab claws,
cocktail sauce, spicy horseradish,
lemon, hot sauce

**baked MouCo
camembert en
crouste** 19
macerated berries, pecans,
sourdough points

charcuterie board 24
selection of cured meats, artisanal
cheese, pickled vegetables, whole
grain mustard, lavish

**aspen style
caviar*** MP

house made kettle chips,
crème fraîche, chives,
sieved egg, capers, shallot

starter & entrée HOUSE MADE BREAD SERVICE 59

TO START

soup du jour
traditional garnish

OR

cabin salad
winter greens, cranberry,
whipped chevre, candied
pecans, fennel pollen
vinaigrette

MAINS

**smoked bone-in
bison short rib***
pencil cobb grits, fire-
roasted baby vegetables,
blackberry demi-glace

hunters chicken
chorizo bread pudding, wild
mushroom ragout,
charred broccolini, black
garlic jus

**parsnip "bone
marrow"**
butternut purée, roasted
winter squash, citrus

**pan seared
pacific halibut**
roasted corn, piquillo peppers,
asparagus, smoked tomato
beurre blanc

**hearty cabin
grain bowl**
quinoa, faro, fire-roasted
vegetables, herbs, dried fruit
CHOICE OF: pan-seared
halibut* or roasted chicken

chef additions*
created daily utilizing
seasonal & local ingredients

DESSERT

**espresso budino
trifle** 12
hazlenut crumble, berries

**braided spiced
apple strudel** 12
vanilla bean gelato

s'mores kit 10
hershey's chocolate,
marshmallows, graham
crackers

The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients.

*These menu items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

drinks at
THE CABIN

COCKTAILS 18

**blood orange
margarita**

casa del sol tequila, gran gala,
fresh pressed persian lime &
blood orange juice

**hanging valley
bloody mary**

jalepeño pineapple infused
vodka, tree line colorado
bloody mary mix

sheer bliss

crown royal, big b's hot apple
cider, cinnamon

velvet falls

caramel vodka, hot chocolate,
whipped cream

**campground hot
buttered rum**

spiced rum, mountain
rescue's homemade recipe,
whipped cream

**mountain
manhattan**

stranahan's blue peak whiskey,
lustau rosé vermouth, winter
melon bitters

colorado coffee

jameson irish whiskey,
marble espresso liqueur,
coffee, whipped cream

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

flor, prosecco 15
veneto, italy NV

**moët & chandon,
imperial brut** 25
champagne, france NV

WHITES

**grandes perrieres,
sancerre** 25
loire valley, france 2023

**brunn, grüner
veltliner** 14
austria 2022

**reunis, chardonnay
'cuvée reserve'** 19
burgundy, france 2023

**cakebread, 'bezel'
chardonnay** 17
california 2023

ROSÉ

**château d'esclans,
whispering angel** 15
provence, france 2023

REDS

**belle glos 'böen',
pinot noir** 16
california 2022

**piatelli, malbec
reserve** 14
mendoza, argentina 2021

château barreyre 17
bordeaux, france 2019

**snowden cabernet
sauvignon 'dom
spero'** 30
napa valley, california 2020

BEER 9

coors light golden, co

**brewery x battle snakes, bavarian
pilsner** anaheim, ca

oskar blues, dale's pale ale longmont, co

mountain heart, temerity ipa carbondale, co

new belgium, mountain time lager
fort collins, co

