

BREAKFAST

7 a.m. - 10:30 a.m.



HEALTHY BOULDER SELECTIONS

Summer Berry Smoothie (add protein powder 2) 12 

Açaí Energy Bowl açai puree, guarana extract, granola, strawberry, blueberry, raspberry, coconut 16 

Steel Cut Oatmeal raisins, brown sugar, berries, steamed milk 14 

FARM FRESH EGGS

2 Eggs As You Wish* 2 cage-free eggs, breakfast potatoes, choice of meat, toast 20

Avocado Toast* sunny-side-up egg, heirloom tomatoes, radish, sunflower seeds, pea shoots, saba, grilled artisan bread 19

Corned Beef Hash* house-made corned beef, 2 over-easy eggs, potatoes, balsamic ketchup, toast 24

Classic Eggs Benedict* mckenzie ham, hollandaise, breakfast potatoes 22

Florentine Benedict* grilled tomato, spinach, hollandaise, breakfast potatoes 22

Ranchero Burrito scrambled eggs, chorizo, roasted poblano, black beans, cilantro, fire-roasted tomatillo salsa, ranchero sauce, asadero cheese 22

Build Your Own Omelet choose 3 (peppers, onion, tomatoes, mushrooms, spinach, cheddar, bacon, sausage, ham) served with breakfast potatoes, toast 21

Boulder Scramble spinach, onion, sun-dried tomato, asparagus, toast 21

Wild Mushroom Omelet sage, gruyère, breakfast potatoes, toast 22

A 20% automatic gratuity and \$5 service charge is added to all room service orders.

 GLUTEN FREE ITEMS

**Consuming raw or undercooked meats may increase your risk of food-borne illness*

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FROM THE GRIDDLE

Brioche French Toast bourbon cream, peach streusel 18

Boulder's Best Blueberry Pancakes vermont maple syrup, butter 16

Belgian Waffles vermont maple syrup, powdered sugar & butter 16

SIDES

Buttery Croissant 6

Blueberry Muffin 6

Breakfast Potatoes 5

Brunson's All Natural Bacon 7

All Natural Pork Sausage 7

Turkey Sausage 7

Half Grapefruit 6

Seasonal Fresh Fruit & Berries 11

BEVERAGES

Ozo Drip Coffee 6

Ozo Cold Brew 8

Latte/Cappuccino 7

Sherpa Chai 7

Acqua Panna 1L 8

Pellegrino Sm 6 | Lg 8

Boulder Tea Company 6

C2o Original Coconut Water 7

Mor Kombucha 8

Pure Greens Cold-Press Juice 12

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LUNCH

11 a.m. - 2 p.m.



STARTERS

Gruyère Focaccia olive oil, saba 12

Homemade Tots truffle aioli, grana padano 15 

Tuna Poke* mango, shoyu, ginger, garlic, scallion, avocado, spicy aioli 25

Burrata grilled peaches, prosciutto, pistachio pesto, ciabatta 23

Fried Artichokes peppadew peppers, lemon remoulade 14

Wild Mushroom Arancini black truffle, sottocenere cheese, pesto cream 15 

Roasted Cauliflower Hummus harissa, garam masala, cucumber-dill relish, naan bread 16

Blackened Salmon Tacos* flour tortilla, pickled onions, cabbage, spicy aioli 22

SANDWICHES

Colorado Bison Burger* candied bacon & jalapeño relish, kewpie-mustard, arugula, sharp cheddar, ciabatta 26

Grilled Cheese & Tomato Soup focaccia, tillamook cheddar 18 add mckenzie ham +5

Snake River Wagyu Burger* tillamook cheddar, black garlic aioli, onion jam, sesame bun 24

Crispy Chicken house slaw, spicy aioli, pickles, sesame bun 22

Portobello French Dip dill havarti, arugula, peppers, onion, horsey sauce, mushroom jus 21

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LUNCH

11 a.m. - 2 p.m.

SOUPS & SALADS

French Onion Soup jarlsberg, crostini 13

Grilled Shrimp Niçoise haricot vert, egg,

red leaf lettuce, olives, artichoke, potato, tomato, dijon-lemon vinaigrette 27

Kale & Quinoa goat cheese, beets, candied walnuts, lemon, strawberry balsamic 18

St Julien Chopped celery seed dressing, romaine, iceberg, carrots, peas, candied bacon, tomatoes, pickled onion, cucumber, blue cheese crumbles, crispy shallot 20

Little Gem Caesar lemon gremolata, piquillo peppers, grana padano 16

WOOD STONE PIZZAS

gluten-free crust available upon request +5

Fig & Prosciutto gourmet cheese blend, caramelized onions, arugula 26

Classic Margherita red sauce, fresh mozzarella, basil 23

D'Abruzzo gourmet cheese blend, biellese nyc pepperoni, red-sauce, oregano 24

White local italian sausage, caramelized onion, whipped ricotta, broccolini, cherry tomato, fontina 24

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DINNER

5 p.m. - 10 p.m.



STARTERS

Gruyère Focaccia olive oil, saba 12

Homemade Tots truffle aioli, grana padano 15 

Tuna Poke* mango, scallion, avocado, black garlic shoyu, spicy aioli, wonton chips 25

Burrata grilled peaches, prosciutto, pistachio pesto, ciabatta 23

Fried Artichokes peppadew peppers, lemon remoulade 14

Wild Mushroom Arancini black truffle, sottocenere cheese, pesto cream 15 

Roasted Cauliflower Hummus harissa, garam masala, cucumber-dill relish, naan bread 16

MAIN COURSES

Miso Glazed Verlasso Salmon* rice noodle salad, crispy wonton, cilantro,
ginger-carrot vinaigrette 38

Chicken Saltimbocca prosciutto, spinach lyonnaise, potato croquette, lemon pan sauce 35 

Prairie Creek Pork Tenderloin* gruyère-rosemary risotto, caraway braised cabbage, cider demi 38 

Cast Iron Steak Diane* filet mignon, gruyère whipped potato, asparagus, cognac cream 52 

Colorado Bolognese rigatoni, slow cooked wagyu beef, brunson's bacon, elk, bison 24

Steak Frites* australian wagyu center cut ny strip, mixed greens, balsamic vinaigrette,
roasted garlic, dijon demi 48 

Alaskan Halibut saffron cous cous, endive and fennel salad, sun-dried tomato,
dill cream, basil oil 40

Colorado Bison Burger* candied bacon & jalapeño relish, kewpie-mustard, arugula,
sharp cheddar on ciabatta 26

Jackfruit Fried Rice egg, peas, carrots, edamame, blue oyster mushroom, sesame, soy, furikake 29

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Grilled Shrimp Niçoise haricot vert, egg, red leaf lettuce, olives, artichoke, potato, tomato, dijon-lemon vinaigrette 27 

Kale & Quinoa goat cheese, beets, candied walnuts, lemon, strawberry balsamic 18 

St Julien Chopped celery seed dressing, romaine, iceberg, carrots, peas, candied bacon, tomatoes, pickled onion, cucumber, blue cheese crumbles, crispy shallot 20 

Little Gem Caesar lemon gremolata, piquillo peppers, grana padano 16 

ADD YOUR CHOICE OF PROTEIN:

chicken 9, verlasso salmon* 12, shrimp 10, tofu 7

WOOD STONE PIZZAS

gluten free crust available upon request +5

White italian sausage, caramelized onion, whipped ricotta, broccolini, cherry tomato, fontina 24

D'Abruzzo gourmet cheese blend, biellese nyc pepperoni, red sauce & oregano 24

Fig & Prosciutto gourmet cheese blend, caramelized onion & arugula 26

Classic Margherita red sauce, fresh mozzarella & basil 23

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BEVERAGES



RED WINES BY THE GLASS

Leviathan, cabernet sauvignon (80%), sonoma, ca 19

Argiano, super tuscan, italy 15

Benton Lane, pinot noir, willamette valley, or 19

Conundrum by Caymus, red blend, napa valley, ca 15

WHITE WINES BY THE GLASS

Rombauer, sauvignon blanc, napa valley, ca 17

Patz & Hall, chardonnay, sonoma county, ca 19

Jermann, pinot grigio, friuli-venezia giulia, italy 16

Miraval, rosé, côtes de provence, france 14

SPARKLING & CHAMPAGNE

La Marca, prosecco, veneto, italy 12

Domaine Chandon Rosé, napa valley, ca 18

Veuve Clicquot, yellow label, reims, france 23

BEVERAGES

BEERS ON TAP

Outer Range Brewing Co., frisco, co in the steep, hazy IPA 10

Westbound & Down Brewing, lafayette, co west coast style IPA, 9

Stella Artois, leuven, belgium pilsner 9

Westbound & Down Brewing, lafayette, co 'the coloradan' mexican lager 9

COCKTAILS

Ozo Frozen Espresso Martini buffalo trace bourbon cream, marble coffee liqueur, tito's vodka, frangelico, espresso 14

Paloma herradura blanco tequila, giffard pamplemousse, lime, grapefruit soda 14

Venice Spritz aperol, prosecco, soda, orange 13

The Julien Old Fashioned woodford rye, pierre ferrand dry curaçao, house bitters, amarena cherries, orange 18

Negroni Friuliano family jones gin, amaro montenegro, campari, carpano antica vermouth, reagan's orange bitters 17

MOCKTAILS

Cascade Spritz elderflower, nosecco 12

Walnut hot apple cider, ginger, cinnamon 10

Elder zero proof gin, elderflower, blueberries, blackberries, lemon juice, club soda 12

Mapleton housemade ginger syrup, citrus, sparkling soda 10