

IN-ROOM DINING




ASPEN MEADOWS RESORT
HOME OF THE ASPEN INSTITUTE
THE DOLCE DESTINATION COLLECTION

BREAKFAST

7.00 AM – 11.00 AM

BREAKFAST FAVORITES

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|--|-------------|
| Organic Yogurt
plain, vanilla or strawberry
<i>add house granola, fresh berries or seasonal fruit 3</i> | 8.5 |
| Steel-Cut Irish Oatmeal
warm roasted apple-raisin compote | 10.5 |
| Assorted Cereals
Please inquire with your In-Suite Dining Attendant
for the current cereal selection
skim, 2%, whole or soy milk
<i>add fresh berries or banana 2.5</i> | 6.5 |
| Two Eggs Any Style
choice of meats and toast | 17 |
| Three Egg Omelet Your Way
<i>egg white option available</i>
choice of three (3): white cheddar, gruyère, pepper jack
or goat cheese; avocado, smoked salmon,
sausage, turkey bacon, caramelized onion, peppers,
spinach, tomato, roasted mushrooms | 18 |
| Classic Eggs Benedict
english muffin, canadian bacon, poached farm eggs,
hollandaise | 19 |
| Smoked Salmon with Fresh Miniature Bagels
tomatoes, red onion, capers and hard boiled egg | 18 |

Please Touch: 7830

Sales tax and 22% service charge will be added to your check; \$5.00 delivery charge per order.

Please ask your In-Suite Dining Attendant for further options, if desired.

We make every effort to serve local, organic and sustainable ingredients whenever possible.



Blueberry Buttermilk Pancakes 17
organic butter, berries, vermont maple syrup

Huevos Rancheros 21
two (2) eggs over easy, refried black beans, queso fresco, fresh flour tortillas, green and red ranchero sauce, crème fraîche

THE SIMPLE THINGS

English Muffin 4.5

Fresh Bagel and Whipped Cream Cheese 6.5

Country-Style Pork Sausage 6

Chicken-Apple Link Sausage 6

Applewood Smoked Bacon 6

Turkey Bacon 6

Canadian Bacon 6

Breakfast Potatoes 5.5

One (1) Egg “Free Style” 5

Cottage Cheese 5

Side of Toast 4.5

Bowl of Fresh Berries 8

Seasonal Fruit Bowl 7

BEVERAGES

Lavazza Coffee - pot 8
regular and decaffeinated

Hot Tea - pot 7

Hot Chocolate - cup | pot 5 | 7.5

Espresso 5
add an extra shot 2

Cappuccino or Latte 7

Fresh Fruit Juice 5.5
orange, grapefruit, apple, cranberry or V8

Assorted Milk 4.5
soy, 2%, skim or whole

Bottled Aspen Meadows Water 4

Mineral (Sparkling) Water 6

Assorted Soft Drinks 4.5
pepsi, diet pepsi, sierra mist or ginger ale

Iced Tea 4

KIDS BREAKFAST

Plain or Chocolate Chip Pancakes 8

Scrambled Eggs with American Cheese 5

Assorted Individual Cereals with Fresh Whole Milk 4

Hot Oatmeal with Raisins and Fresh Berries 5

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ALL DAY



11.00 AM – 11.00 PM

Hours subject to change during fall and spring seasons. Please call for current hours.

STARTERS

Twice-Cooked Natural Chicken Wings 16
pickled vegetables, buffalo-style sauce, house ranch

Cheese & Charcuterie 21
today's selection of cheeses and cured meats,
organic honeycomb, seasonal fruit preserves

Baby Romaine Caesar 14
white anchovy, crisp parmesan, whole-grain croutons
*add grilled scottish salmon or natural grilled
chicken breast 8.5*

Colorado Elk Chili 13
vintage cheddar, scallions, corn bread

Duck Confit Salad 17
winter greens, ferro, kumquats, pear, pepitas

SANDWICHES & MORE

*All burgers served on a fresh Tom Cat Bakery bun with
burger sauce, tomato, red onion and kosher pickle.
Choice of hand-cut fries, caesar salad, or simple green salad.*

Meadows Burger

Grilled Harris Ranch Beef Patty (8 oz.) 18
or

Griddle Housemade Falafel Burger 17
or

Grilled Herb Marinated Natural Chicken Breast 18

*for \$1 each add: applewood smoked bacon (\$1 extra),
caramelized onions, sautéed mushrooms, avocado,
vermont cheddar, bleu cheese, gruyère, white american
or pepper jack*

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Meadows Club Sandwich

17

natural turkey, applewood smoked bacon,
vine ripe tomato, bibb lettuce, aioli, herb focaccia

Don't see anything you like? Please ask your In-Suite Dining Attendant for further options from our expanded, ever-changing seasonal menu.

DESSERTS

Our Pastry Chef prepares fresh desserts daily. Please inquire about today's selections.

ALL DAY KIDS

Chicken Fingers

10

hand-cut fries or vegetables

Grilled Cheese

10

cheddar cheese, hand-cut fries or vegetables

Kid's Burger

10

lettuce, tomato, onion, swiss or american cheese,
hand-cut fries or vegetables

Spaghetti

10

tomato sauce or butter

Kids Dessert

7

ice cream — chocolate or vanilla
daily sorbet
fresh fruit

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LATE NIGHT



FROM KITCHEN CLOSE - 7:00 AM

Caesar Salad white anchovy, focaccia croutons, parmesan	10
Fresh Fruit And Berries seasonal melon	15
Chips And Salsa tortilla chips, housemade salsa, guacamole	9
Turkey Club Wrap whole-wheat tortilla, all natural turkey breast, applewood smoked bacon, lettuce, aioli, tomato choice of chips or side salad with dressing (choose from russian, caesar, ranch, red wine vinaigrette, bleu cheese)	16

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BEVERAGES



WINE

Please ask your In-Suite Dining Attendant for a complete list of wines by the glass or by the bottle. We have an expansive and ever-changing beverage program offering a full range of options to suit your tastes!

glass | bottle

House Reds

cabernet	14 49
merlot	12 46
pinot noir	11 41

House Whites

chardonnay	14 49
sauvignon blanc	12 46
riesling	11 41
sparkling	11 41

BEER

Please ask your In-Suite Dining Attendant for our current beer offerings.

Domestic Beer

5

Craft Beer

6 | 7

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SPIRITS

Prices include mixers, glasses, ice and bar fruit.

Vodka

Absolut	150
Grey Goose	225

Gin

Bombay Dry	120
Tanqueray	175

Rum

Bacardi	100
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Whiskey

Jack Daniel's	175
Crown Royal	200

Bourbon

Makers Mark	200
Jim Beam	225

Scotch Whiskey

Dewar's 10 Year	150
Mccallan's 12 Year	250

Tequila

Jose Cuervo	100
Patron Silver	200

Liqueurs

Baileys Irish Cream	125
Kahlúa	125
Sambuca	125
Grand Marnier	250

HOSPITALITY

Our culinary and service teams are happy to tailor any special request to ensure a seamless and successful experience. If you require in-suite catering for larger parties, please notify us in advance and we will make every effort to accommodate your entertaining needs. Please touch 7823 for our catering department.

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