

pool menu ïïï

YOGURT BANANA SMOOTHIES Δ

purple power | acai, blueberries, flaxseed | 9
spa | kale, pineapple, cucumber | 8
mocha | banana, dates, protein, cacao | 9
balance | ginseng, melon, chia seed, basil | 8
summer | strawberry, blossom honey, orange, aloe | 9
add spirulina or bee pollen | 2
carrot juice shot | 6

CRUDO Δ

cured salmon & hamachi tuna, almond romesco,
asparagus, olive oil pearls & lemon olive oil | 17

CALAMARI Δ

grilled calamari, arugula, little tomatoes, grilled lemon
& spicy aioli | 14

PAPPADUM Δ

avocado & white bean hummus, chickpea wafers | 14

NICOISE Δ

seared rare ahi tuna, quail egg, green beans, white anchovies,
local potatoes, heirloom tomatoes, olives, capers & grilled lemon | 23

SHRIMP CEVICHE Δ

blue prawns with lime, chile & oregano dressing, butter lettuce,
radish, cucumber, garbanzo fritters & remoulade | 17

COBB Δ

herb & lemon grilled chicken, avocado, pepper bacon, farm egg,
organic blue cheese, buttermilk dressing | 18

TOMATO Δ

local tomatoes, burrata, mache, red onion, balsamic vinegar,
black garlic & basil oil | 17

CAESAR Δ

little gem romaine, treviso, white anchovies & parmesan frico | 15
Add chicken...\$6 shrimp...\$9 crispy tofu...\$5

Our mindfulness & wellness inspired spa “Superfoods” cuisine is a tribute to the healthy lifestyle of the Colorado Rockies and it’s people. Local honey from our hives, acai, spirulina, ginseng, flaxseed, chia seed, chickpeas, cacao, protein powder, aloe, pollen, kale, house cured pastured meats, sustainable seafood, and herbs from our garden stand as testament to our commitment to offering healthful from scratch cooking. Δ Gluten Free

pool beverages ïïï

drafts

THE TAVERN HANDLE | 7
BRECKENRIDGE VANILLA PORTER | 7
LEFT HAND MILK STOUT | 7
BUD LIGHT | 5
GOOSE ISLAND IPA | 6
STELLA ARTOIS | 6
FAT TIRE | 6
SHOCKTOP | 6

bottled

colorado brews

ODELL MYRCENARY DOUBLE IPA | 8
ODELL 90 SHILLING | 7
ODELL EASY STREET | 7
LEFT HAND BLACK JACK PORTER | 7
AVERY ELLIES BROWN ALE | 7
AVERY IPA | 7
OSKAR BLUES DALE'S PALE ALE | 7
OSKAR BLUES MAMA'S LIL PILS | 7
COORS BANQUET | 5
COORS LIGHT | 5

vail valley brews

BONFIRE BREWING BRUSH CREEK
BLONDE ALE | 7
BONFIRE BREWING
FIRESTARTER IPA | 7
CRAZY MOUNTAIN AMBER ALE | 7

other brews

GOOSE ISLAND SOFIE | 10
MILLER LITE | 5
BUDWEISER | 5
MICHELOB ULTRA | 5
HEINEKEN | 6
AMSTEL LIGHT | 6
PACIFICO | 6
STELLA ARTOIS CIDRE | 6
KALIBER NON-ALCOHOLIC | 6

bubbles

VEUVE CLICQUOT, "YellowLabel" | 20
NV Champagne, FRA
LAMARCA, Prosecco | 12
Prosecco, ITA

whites

COLUMBIA WINERY, Chardonnay | 10
Columbia Valley, WA
WILLIAM HILL ESTATES, Chardonnay | 16
Napa, CA
CLOUDY BAY, Sauvignon Blanc | 15
Marlborough, NZL
WHITE HAVEN, Sauvignon Blanc | 12
Marlborough, NZL
MARTIN CODAX, Albarino | 11
Rias Baixas, ESP
MASO CANALI, Pinot Grigio | 11
Trentino, ITA

reds

EDNA VALLEY, Cabernet | 10
Central Coast, CA
NEWTON RED LABEL, Cabernet | 16
Napa, CA
LOUIS MARTINI, Cabernet | 22
Napa, CA
DON MIGUEL GASCON, Malbec | 10
Mendoza, ARG
NUMANTHIA, "Termes" Tempranillo | 15
Toro, ESP
FREI BROTHERS, Zinfandel | 13
Dry Creek Valley, CA
MACMURRAY, Pinot Noir | 15
Russian River Valley, CA
COLUMBIA WINERY, Merlot | 12
Columbia Valley, WA

poolside cocktails ïïï

THE CLASSIC MULE | 13

Ketel One, Gosling Ginger Beer, Fresh Squeezed Lime, Served in a Rocks Glass

MOUNTAIN MARG | 16

Grand Marnier, Don Julio Resposado, Homemade Sours, Lime Garnish

BERRY PICKER MOJITO | 14

Stoneyard Colorado Rum, Fresh Muddled Fruit, Fresh Mint, Mint Infused Simple Syrup

BACON INFUSED BLOODY MARY | 14

Ketel One Vodka House Infused with Bacon "Goodness," Our Homemade Mountain Bloody Mary Mix

PAINKILLER | 14

Ron Zacapa Rum, Coconut Cream, Pineapple, Orange, Nutmeg