



CHEYENNE MOUNTAIN
COLORADO SPRINGS

A Dolce Resort

in-room dining menu





BREAKFAST

6:30AM — 11:00AM

FRESH STARTS

Yogurt Parfait <i>Vanilla Yogurt, House-Mixed Granola, Seasonal Berries</i>	\$9
Seasonal Fruit and Berry Plate <i>Seasonal Sliced Fruit & Berries</i>	\$10
Assorted Cereals <i>Sliced Strawberries & Bananas</i> <i>Served with Choice of Whole, 2%, Skim, or Soy Milk</i>	\$9
Steel-Cut Oatmeal <i>Brown Sugar, Golden Raisins, Sliced Strawberries & Bananas</i> <i>Served with Choice of Milk or Almond Milk</i>	\$10

BAKERY FRESH

Continental Breakfast <i>Sliced Fresh Fruit & Berries, Choice of Two Breakfast Pastries (Danish, Croissant, or Muffin), Choice of Coffee or Juice</i>	\$15
Toasted Bagel <i>Choice of Cream Cheese, Butter, or Jelly</i>	\$7
Breakfast Pastry <i>Danish, Croissant, or Muffin</i>	\$7
Toast <i>Choice of Wheat, Artisanal White, Rye, or English Muffin</i> <i>Served with Unsalted Butter & Jelly</i>	\$6
Gluten-Friendly Choices <i>Cranberry Flaxseed Muffin, Toast, or Bagel</i>	\$5

BREAKFAST CLASSICS

CHOICE OF ARTISANAL TOAST AND BREAKFAST POTATOES

Healthy Start Breakfast <i>Egg White Omelet with Young Spinach, Tomatoes, Choice of Cheese, and Seasonal Fruit Cup</i>	\$16
Three Egg Omelet <i>Choice of: Cage Free Whole Egg, Egg Whites, or Egg Beaters;</i> <i>Cheddar, Mozzarella, Pepper Jack, Feta Cheese;</i> <i>Applewood Smoked Bacon, Sausage, Ham, Turkey,</i> <i>Spinach, Peppers, Onions, Tomatoes, Mushrooms, Jalapenos</i>	\$18
Three Egg Denver Omelet <i>Bell Peppers, Ham, Scallions, Cheddar Cheese, Colorado Sweet Potato Hash</i>	\$18
American Breakfast <i>Two Eggs Any Style, Colorado Sweet Potato Hash, Choice of Smoked Bacon or Sausage Links</i>	\$15

MAIN PLATES

Buttermilk Pancakes	\$14
<i>Seasonal Berries, with Warm Maple Syrup & Butter</i>	
Brioche French Toast	\$15
<i>Thick-Cut Brioche, Brown Sugar, with Warm Maple Syrup & Butter</i>	
Elevated Eggs Benedict	\$18
<i>Toasted English Muffin, Grilled Ham, Poached Eggs, Hatch Chili Hollandaise, Colorado Sweet Potato Hash</i>	

A LA CARTE ADDITIONS

Two Eggs Any Style	\$8
Apple Smoked Bacon	\$7
Pork Sausage Links	\$7
Home-Style Breakfast Potatoes	\$6
Seasonal Berries	\$8

KIDS’ CORNER

GUESTS 12 YEARS OF AGE AND UNDER

Assorted Cereals	\$9
<i>Sliced Strawberries & Bananas</i>	
<i>Served with Choice of Whole, 2%, Skim, or Soy Milk</i>	
Silver Dollar Pancakes	\$10
<i>Warm Maple Syrup & Butter, Served with Two Sausage Links</i>	
Fluffy Scrambled Eggs	\$10
<i>with Smoked Bacon & Hash Brown Potatoes</i>	

BEVERAGES

Pot of Freshly Brewed Lavazza® Coffee	Small \$8 / Large \$12
Hot Tea Selection - Tea Forte	\$12
<i>Selection of Premium Tea with Traditional Accoutrements</i>	
Hot Cocoa	
<i>Small Pitcher (Two Cups)</i>	\$8
<i>Large Pitcher (Four Cups)</i>	\$12
Bottled Water	\$8
Voss® or Fiji® Water	\$12
Juice	\$8
<i>Choice of Orange, Apple, Cranberry, Tomato, or Pineapple</i>	
Soft Drinks	\$6
<i>Choice of Pepsi®, Diet Pepsi®, Sierra Mist®, Mountain Dew®, or Dr. Pepper®</i>	
Milk	\$6
<i>Choice of Whole, 2%, Skim, or Soy</i>	



ALL DAY DINING
11:00AM — 11:00PM

SOUP & STARTERS

Soup Du Jour	Cup \$7 / Bowl \$9
Chicken Wings	\$18
<i>Choice of Buffalo or Breckenridge Bourbon BBQ, with Ranch or Bleu Cheese Dressing</i>	
Pretzel Putters	\$10
<i>IPA Mustard and Green Chili Fondue</i>	
Truffle Fries	\$11
<i>Black Truffle Sea Salt, Parmesan, Black Pepper Aioli</i>	
Rocky Mountain Chicken Quesadilla	\$14
<i>Poblano Peppers, Caramelized Onion, Mexican Cheese Blend, Marinated Chicken, Pico de Gallo, Cilantro Lime Crema</i>	

FARM FRESH GREENS

Caesar Salad	Small \$11 / Large \$15
<i>Hearts of Romaine, House-Made Croutons, Shredded Parmesan, Creamy Caesar Dressing</i>	
Cobb Salad	\$15
<i>Mixed Baby Field Greens, Romaine, Gorgonzola, Eggs, Applewood Smoked Bacon, Seasonal Ripe Tomatoes, Avocado Balsamic Dressing</i>	
Alluvia Spa Salad	\$16
<i>Boston Butter & Crisp Iceberg Lettuce, Cucumbers, Seasonal Ripe Tomatoes, Dried Apple Chips, Mandarin Orange, Candied Pecans, Lemon Sage Champagne Vinaigrette</i>	
Add Grilled Chicken Breast +\$4	

HANDHELDS

CHOICE OF FRENCH FRIES, CHIPS, OR FRESH FRUIT

Buffalo Reuben Sandwich	\$20
<i>Corned Buffalo, Sauerkraut, Swiss Cheese, Russian Dressing, on Marbled Rye</i>	
Dagwood Club Sandwich	\$18
<i>Smoked Turkey, Ham, Smoked Bacon, Tomatoes, Lettuce, Swiss Cheese, Herb Mayo, with Choice of Sourdough, Rye, or Multi-Grain Toast</i>	
Classic Burger	\$18
<i>Ground Chuck, Lettuce, Tomato, Onion, Pickle, on a Toasted Brioche Bun, with Choice of Cheese: White Cheddar, Swiss, Pepper Jack, Provolone, or American</i>	
Add Apple Smoked Bacon +\$2	
The Eagle	\$18
<i>Grilled Chicken Breast, Avocado, White Cheddar, Hatch Green Chile Aioli, Spicy Arugula, Tomato, on Toasted Brioche</i>	

SPECIALTY PIZZAS

BAKED ON A 12" HOUSE-MADE GOURMET CRUST - SERVES 4

Smoked Brisket	\$16
<i>Red Onion Marmalade, Swiss Cheese, Crispy Sage</i>	
Fresh Mozzarella & Fresh Basil	\$15
Pepperoni Blitz	\$15
Classic Cheese	\$14



ENTRÉES

4:00PM — 10:00PM

Spaghetti and Meatballs	\$25
<i>Pomodoro, Parmesan, and Garlic Croustades</i>	
Seared Pacific Salmon	\$34
<i>Citrus Infused Red Quinoa & Edamame, Lemongrass Buerre Blanc Chef's Seasonal Vegetables</i>	
6oz Filet Mignon	\$42
<i>Grilled Black Angus Steak, Rosemary Marsala Demi-Glacé, Chef's Seasonal Vegetables, Potato of the Day</i>	
12oz Grilled Ribeye	\$42
<i>Grilled Black Angus Steak, Chef's Seasonal Vegetables, Potato of the Day</i>	
Grilled 10oz Pork Chop	\$38
<i>Yukon Whipped Potatoes, Burgundy Onion Marmalade, Seasonal Chef's Potatoes & Vegetables</i>	
Pan Roasted All-Natural 10oz Chicken Breast	\$38
<i>Sautéed Wild Mushrooms, Chef's Seasonal Vegetables, Potato of the Day</i>	

KIDS' CORNER

GUESTS 12 YEARS OF AGE AND UNDER

SERVED WITH CHOICE OF POTATO CHIPS OR FRUIT

Cheeseburger	\$10
Grilled Cheese Sandwich	\$9
Chicken Fingers	\$10
Mini Pizza	\$10
Cookies and Milk	\$8

INDULGENCES

11:00AM — 11:00PM

Chocolate Lava Cake	\$9
<i>Molten Chocolate Lava Cake, Amaretto Crème-Anglaise</i>	
New York Style Cheesecake	\$9
<i>Graham Cracker Crust, Raspberry Coulis</i>	
Crème Brulee	\$9
<i>Caramelized Sugar lid</i>	
Caramel Apple Pie	\$9
<i>Granny Smith Apples, Thick Caramel, Cinnamon Brown Sugar Crust</i>	
Cheyenne S'Mores	\$9
<i>House-Made Marshmallow, Graham Cracker Crust, Layered Milk Chocolate, Topped with Vanilla Ice Cream</i>	

Our Culinary Team is always willing to accommodate most requests. Please inform your server of any food allergies or dietary restrictions. All In-Room Dining orders will be assessed a 23% Service Charge, \$3.00 Delivery Fee, and Applicable Tax/PIF.



ADULT BEVERAGES

12:00PM TO 11:00PM DAILY

GUESTS MUST BE 21 TO PURCHASE AND CONSUME ALCOHOLIC BEVERAGES;
PROPER IDENTIFICATION REQUIRED UPON DELIVERY.

BREWED AND FERMENTED

Domestic	\$8	Imported	\$9	Colorado Crafts	\$9
<i>Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite</i>		<i>Corona Extra, Dos Equis, Guinness Stout, Heineken, Heineken Light, Stella Artois</i>		<i>Based on Seasonal Availability - Ask your server</i>	

FROM THE VINE

SPARKLING WINES

	Glass	Bottle
House Sparkling Wine	\$10	\$34
La Marca, Prosecco, Treviso, Italy	\$13	\$49
Lunatico, Moscato D'Asti, Piedmont, Italy	\$12	\$45
Roederer Estate, Sparkling Brut, California		\$61

WHITE WINES

	Glass	Bottle
Lumina Ruffino, Pinot Grigio, Tuscany, Italy	\$12	\$45
Kung Fu Girl, Riesling, Washington State	\$12	\$45
Edna Valley, Sauvignon Blanc, San Luis Obispo County, California		\$50
Cline Estate, Chardonnay, Sonoma Coast, California		\$50
Kendall-Jackson, "Vintner's Reserve", Chardonnay, California	\$12	\$45
Cakebread Cellars, Chardonnay, Napa Valley, California		\$94
Sonoma Cutrer, Chardonnay, Russian River Valley	\$17	\$65
Kim Crawford, Sauvignon Blanc, Marlborough	\$13	\$44

RED WINES

Parker Station, Pinot Noir, California	\$14	\$53
Emeritus, Pinot Noir, Hallberg Ranch, California		\$75
Bogle, Merlot, California	\$11	\$41
Troublemaker, Red Blend, Paso Robles, California	\$16	\$61
The Prisoner, Red Blend, Napa Valley, California		\$86
Kendall-Jackson, "Vintner's Reserve", Cabernet Sauvignon, California	\$16	\$61
Joel Gott "815", Cabernet Sauvignon, California		\$60
The Velvet Devil, Merlot, Washington State	\$13	\$49
Thorn, Merlot, Napa Valley		\$78
Dona Paula, Malbec, Mendoza, Argentina	\$12	\$45
Avalon, Cabernet Sauvignon, Napa Valley	\$14	\$53





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