



CHEYENNE MOUNTAIN
COLORADO SPRINGS

A Dolce Resort

in-room dining menu





BREAKFAST & LUNCH

7:00AM — 4:00PM

MORNING MENU

Breakfast Burrito	\$9.50
<i>Your choice of:</i>	
<i>Green Chili, Potato, Egg, & Cheese</i>	
<i>Chorizo, Green Chili, Potato, Egg, & Cheese</i>	
<i>Bacon, Green Chili, Potato, Egg, & Cheese</i>	
Breakfast Sandwich	\$9.50
<i>Ham, Egg, & Cheese on a Croissant</i>	
Fruit Cup with Greek Yogurt	\$7.25
Yogurt Parfait	\$7.25
<i>with Granola & Fresh Berries</i>	

ASSORTED INDIVIDUALLY WRAPPED

Muffins, Scones, Croissants, Pastries, and Cookies	\$4/each
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GRAB & GO

Granola Bars, Clif Bars, or Kind Bars	\$2.25
Popcorn	\$3.50
Assorted Chips	\$2.25

LUNCH MENU

Roast Beef Sandwich	\$9.95
<i>on Ciabatta with Remoulade</i>	
Tuna Salad Sandwich	\$9.95
Chicken Salad Sandwich	\$9.95
Rocky Cuban Sandwich	\$9.95
<i>Smoked Pork Loin, Ham, Swiss Cheese, Sweet Pickles, on a Baguette</i>	
Four Cheese Personal Pizza (6")	\$8.50
Pepperoni Personal Pizza (6")	\$8.95
Grilled Vegetable Wrap with Pesto Couscous	\$9.50
Grilled Chicken Caesar Salad	\$12.95
Greek Salad	\$12.95
<i>Cucumber, Olives, Onion, Feta</i>	

SIDES

Southwestern Coleslaw	\$3.95
Pasta Salad	\$3.95
Potato Salad	\$3.95

BEVERAGES

Pot of Freshly Brewed Coffee	Small \$8 / Large \$12
Hot Tea Selection	\$12
<i>Selection of Premium Teas with Traditional Accoutrements</i>	
Juice	\$2.25
<i>Choice of Orange, Apple, or Cranberry</i>	
Soda	\$2.25
<i>Choice of Pepsi®, Diet Pepsi®, Sierra Mist®, Mountain Dew®, or Dr. Pepper®</i>	
Iced Tea	\$3
Lemonade	\$3

ADULT BEVERAGES

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

Domestic Beer	\$6
Import/Craft Beer	\$7
Wine Split	\$12

DINNER

4:00PM — 9:00PM

LIGHT BITES

Charcuterie Cheese Board	\$18
<i>Chef's Selection of locally-sourced Gourmet Cheeses, Cured Meats, & Pickled Accoutrements</i>	
Chicken Cobb Salad	Small \$12 / Large \$16
<i>Baby Field Greens, Romaine, Gorgonzola Crumbles, Egg, Applewood Bacon, Cherry Heirloom Tomato, Avocado</i>	
Alluvia Spa Salad	Small \$12 / Large \$14
<i>Butter & Iceberg Lettuce, Cucumbers, Cherry Tomato, Apple Chips, Mandarin Orange, Candied Pecans, Lemongrass-Sage Champagne Vinaigrette</i>	
<i>Add to any Salad: Chicken +\$5 / Add Salmon +\$7</i>	

SPECIALTY PIZZAS

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

Smoked Brisket	\$12
<i>Red Onion Marmalade, Swiss Cheese, Crispy Sage</i>	
Buffalo Mozzarella & Fresh Basil	\$12
Pepperoni Blitz	\$12
Classic Cheese	\$12





DINNER

4:00PM — 9:00PM

HANDHELDS

CHOICE OF FRENCH FRIES, SWEET POTATO FRIES, HOUSE-MADE POTATO CHIPS, FRESH FRUIT, OR SIDE SALAD

- The "Eagle"** \$15
Grilled Chicken Breast, Prosciutto, Provolone, Lettuce, Tomato, Sage Aioli
- Smoked Brisket Grilled Cheese** \$14
Challah Bread, Smoked Brisket, Arugula, Pepper Jack & Irish Cheddar Cheese
- Buffalo Reuben** \$16
Corned Buffalo, Baby Swiss, House-made Sauerkraut, Russian Dressing, served on Marbled Rye
- Cheyenne Burger** \$15
8 oz. Ground Buffalo Patty, Goat Cheese, Lettuce, Tomato, Lemon-Rosemary Aioli
- Bogey Burger** \$15
Chuck Beef & Short Rib Patty, Lettuce, Tomato, Caramelized Onion, Irish Cheddar
Make it a Double Bogey +\$6

BAR CLASSICS

- Bucket of Meatballs** Small \$5 / Medium \$10 / Large \$15
Served with Garlic Crostini & your choice of Sauce: Pomodoro, Bourbon BBQ, or Parmesan Cream "Crack" Sauce
- Pretzel Putters** \$7
Served with IPA Mustard & Green Hatch Chili Fondue
- Fried Pickles** \$9
Cornmeal-Breaded Dill Pickles, served with Sriracha Dipping Sauce
- Birdies** \$16
8 Chicken Wings with choice of: Bourbon BBQ, Buffalo Sauce, or Cajun Dry Rub
- Green Chili Mac** \$9
Green Hatch Chiles, White Cheddar, Macaroni **Add Bacon +\$4**
- 6035 Ft. Nachos** \$9
House-made Tortilla Chips, Guacamole, Sour Cream, Black Olives, Jalapeños, Black Bean Salsa, Mexican Three Cheese Blend
Add Grilled Chicken +\$5 / Add Grilled Steak, Peppers, Onions +\$7

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, \$3.75 Delivery Fee, and Applicable Tax/PIF.