

Elevations

AT CHEYENNE MOUNTAIN RESORT

Sunday-Thursday 4:00pm-10:00pm | Friday & Saturday 4:00pm-11:00pm

STARTERS

- Colorado Green Chile** **Gf** \$12
Pueblo Chiles, Pork, Black Bean Tortilla Chips
- Pub Pretzels** **V** \$12
Beer Cheese, Local Beer Mustard
- Wings** **Gf** \$16
Buffalo, Teriyaki, or Peach BBQ
Served with Carrot & Celery
Choice of Ranch or Bleu Cheese
- Toasted Raviolis** \$16
Bison and Ricotta Raviolis, Parmesan, Arrabiata Sauce
- Pub Chips & Dip** **V** **Gf** \$8
House Chips, Pimento Cheese Dip
- Colorado Charcuterie Board** \$29
Colorado Charcuteries and Cheeses, Grilled Baguette, Accoutrements
- Onion Rings** **V** \$10
CMR Steak Sauce, Green Chili Ranch

SALADS

- Elevations House Salad** **V** \$12
Baby Kale, Arugula, Baby Chard, Heirloom Tomatoes, Cucumber, Feta, Shredded Carrots, Sourdough Croutons
- *Caesar Salad** \$12
Chopped Romaine, Parmesan, Sourdough Croutons, House-Made Caesar Vinaigrette
- Wedge Salad** **Gf** \$12
Baby Iceberg, Bleu Cheese Dressing, Bleu Cheese Crumbles, Bacon, Heirloom Tomatoes, Pickled Red Onions
- ADD TO ANY SALAD**
Pink Shrimp +\$8 | Grilled Chicken Breast +\$6 | Skirt Steak +\$10

PASTA

- Pub Mac & Cheese** **V** \$14
House-Made Cheese Sauce, Rooster Comb Pasta, Pimento Cheese
- BBQ Pork Mac & Cheese** \$16
House-Made Cheese Sauce, Rooster Comb Pasta, BBQ Pork, Crispy Onions
- Buffalo Chicken Mac & Cheese** \$16
House-Made Cheese Sauce, Rooster Comb Pasta, Fried Chicken, Buffalo Sauce, Bleu Cheese Crumbles



* Prices are exclusive of Colorado state sales tax and gratuity. A gratuity charge of 18% will be added to parties of six or more.

Executive Chef Noah Siebenaller
F&B Director Chris Doherty-Kosar

Gf Gluten Free
V Vegetarian

HANDHELDS

All handhelds served with a choice of fries, pub chips, fresh fruit or side salad. Substitute for sweet potato fries (+\$2) or onion rings (+\$4)

- Philly Grinder** \$17
Shaved Beef, Caramelized Onions, Bell Peppers, Cheese Sauce, Denver Crunch Roll
- Grilled Chicken Sandwich** \$16
Grilled Chicken Breast, Arugula, Roasted Tomatoes, Pickled Red Onion, Bacon, Ciabatta
- Spicy Chicken Sandwich** \$17
Crispy Fried Chicken, Sriracha Dust, Pepperjack, Pickled Fresno Chilies, Sriracha Aioli
- *Elevations Burger** \$17
Wagyu Burger, White American Cheese, Shredded Iceberg, House Pickles, Tomato, Onion, Comeback Sauce
Add: Bacon +\$2 | Avocado +\$3
Sub: Bison +\$2 | Impossible Burger +\$2
- Pulled Pork Grilled Cheese** \$16
Pulled Pork, Pimento Cheese, Beer Onions, Sourdough Bread
- Churrasco Tacos** **Gf** \$14
Iberico Pork Churrasco, Pickled Fresno Chiles, Hibiscus Tortilla, Chimichurri, Cotija, Grilled Lime

ENTRÉES

- Pan-Roasted Chicken** \$30
Airline Chicken, Confit Garlic Demi, Grilled Lemon, Charred Brussels Sprouts, Pancetta, Fingerling Potatoes
- *Cast Iron Ribeye** \$42
Cast Iron Seared Ribeye, Horseradish Cream, Roasted Broccolini, Confit Garlic Butter, Fingerling Potatoes
- Colorado Striped Bass** \$32
Pan Seared Bass, Roasted Tomatoes, Arugula, Roasted Heirloom Carrots

STEAK FRITES

- *Denver Steak Frites** \$29
Denver Steak, Umami Butter, Frites
- Churrasco Pork Frites** \$28
Iberico Pork Churrasco, Chimichurri, Frites

SWEET

- Tiramisu** **V** \$12
Sponge Cake, Mascarpone, Coffee, Cocoa
- Crème Brûlée Cheesecake** **V** \$12
Graham Cracker Crust, N.Y. Style Cheesecake, Burnt Caramel Topping
- Cheesecake Chimichanga** **V** \$12
Cheesecake Wrapped in a Deep-Fried Tortilla, Mixed Berry Compote
- Chocolate Cake** **V** \$12
Chocolate Mousse, Chocolate Cake, Chocolate Icing

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.