

# Elevations

AT CHEYENNE MOUNTAIN RESORT

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

## STARTERS

- Colorado Green Chile** Gf

Pueblo Chiles, Pork, Black Bean Tortilla Chips

\$12
- Pub Pretzels** V

Beer Cheese, Local Beer Mustard

\$12
- Wings** Gf

Buffalo, Teriyaki, or Peach BBQ  
Served with Carrot & Celery  
Choice of Ranch or Bleu Cheese

\$16
- Toasted Raviolis**

Bison and Ricotta Raviolis, Parmesan, Arrabiata Sauce

\$16
- Pub Chips & Dip** V

House Chips, Pimento Cheese Dip

\$8
- Colorado Charcuterie Board**

Colorado Charcuteries and Cheeses, Grilled Baguette, Accoutrements

\$29
- Onion Rings** V

CMR Steak Sauce, Green Chili Ranch

\$10

## SALADS

- Elevations House Salad** V

Baby Kale, Arugula, Baby Chard, Heirloom Tomatoes, Cucumber, Feta, Shredded Carrots, Sourdough Croutons

\$12
- Caesar Salad** V

Chopped Romaine, Parmesan, Sourdough Croutons, Anchovy Vinaigrette

\$12
- Wedge Salad** Gf

Baby Iceberg, Bleu Cheese Dressing, Bleu Cheese Crumbles, Bacon, Heirloom Tomatoes, Pickled Red Onions

\$12
- ADD TO ANY SALAD**

Pink Shrimp +\$8 | Grilled Chicken Breast +\$6 | Skirt Steak +\$10

## PASTA

- Pub Mac & Cheese** V

House-Made Cheese Sauce, Rooster Comb Pasta, Pimento Cheese

\$14
- BBQ Pork Mac & Cheese**

House-Made Cheese Sauce, Rooster Comb Pasta, BBQ Pork, Crispy Onions

\$16
- Buffalo Chicken Mac & Cheese**

House-Made Cheese Sauce, Rooster Comb Pasta, Fried Chicken, Buffalo Sauce, Bleu Cheese Crumbles

\$16



\* 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**

Shaved Beef, Caramelized Onions, Bell Peppers, Cheese Sauce, Denver Crunch Roll

\$17
- Grilled Chicken Sandwich**

Grilled Chicken Breast, Arugula, Roasted Tomatoes, Pickled Red Onion, Bacon, Ciabatta

\$16
- Spicy Chicken Sandwich**

Crispy Fried Chicken, Sriracha Dust, Pepperjack, Pickled Fresno Chilies, Sriracha Aioli

\$17
- Elevations Burger**

Wagyu Burger, White American Cheese, Shredded Iceberg, House Pickles, Comeback Sauce

\$17
- Add:** Bacon +\$2 | Avocado +\$3  
**Sub:** Bison +\$2 | Impossible Burger +\$2
- Pulled Pork Grilled Cheese**

Pulled Pork, Pimento Cheese, Beer Onions, Sourdough Bread

\$16
- Churrasco Tacos** Gf

Iberico Pork Churrasco, Pickled Fresno Chiles, Hibiscus Tortilla, Chimichurri, Cotija, Grilled Lime

\$14

## ENTRÉES

- Pan-Roasted Chicken**

Airline Chicken, Confit Garlic Demi, Grilled Lemon, Charred Brussels Sprouts, Fingerling Potatoes

\$30
- Cast Iron Ribeye**

Cast Iron Seared Ribeye, Horseradish Cream, Roasted Broccolini, Fingerling Potatoes

\$42
- Colorado Striped Bass**

Pan Seared Bass, Roasted Tomatoes, Arugula, Roasted Heirloom Carrots

\$32

## STEAK FRITES

- Denver Steak Frites**

Denver Steak, Umami Butter, Frites

\$29
- Churrasco Pork Frites**

Iberico Pork Churrasco, Chimichurri, Frites

\$28

## SWEET

- Tiramisu**

Sponge Cake, Mascarpone, Coffee, Cocoa

\$12
- Crème Brûlée** Gf

Vanilla Custard, Burnt Sugar, Berries, Raspberry Sauce

\$12
- Cheesecake Chimichanga**

Cheesecake Wrapped in a Deep-Fried Tortilla, Mixed Berry Compote

\$12