

Midday Fall Menu

* TUESDAY - SATURDAY 3PM TO 5PM *



starters

POTATO CHIPS & DIP 14
french onion dip

ROSEMARY CITRUS OLIVES 10
marinated spanish olives

FROMAGE BOARD 22
fourme d'ambert, ash goat, machego, quince jam, petite tender greens, dijon mustard vinaigrette, grilled sourdough

POACHED ROCK SHRIMP CEVICHE 25
avocado, heirloom tomato, cucumber, pico de gallo, market apple, jalapeño vinegar, cilantro flower, cassava

PAN CON TOMATE 19
manchego, fresh heirloom tomato, prosciutto, wild arugula, grilled baguette

salads

GRILLED CHOPPED SALAD 20
market greens, asparagus, zucchini, onion, white corn, tomatoes, avocado, lemon-basil vinaigrette v + gf

NICOISE SALAD 29
seared ahi tuna, roasted potatoes, confit tomatoes, kalamata olives, soft boiled egg, haricot verts, red wine mustard vinaigrette

GARDEN OF LITTLE GEM CAESAR 20
plum tomatoes, croutons, reggiano, white anchovy dressing

+ 10 grilled chicken or fried chicken
+ 12 grilled salmon or seared tuna
+ 16 12oz n.y. steak

sandwiches

AVAILABLE UNTIL 4PM
CRISPY CHICKEN SANDWICH 24
beefsteak tomato, ranch slaw, preserved lemon aioli

L.A.D. BURGER 25
snake river farms grass fed beef, white cheddar, caramelized onion, tomato, marie rose sauce

WOOD-GRILLED SALMON SANDWICH 25
cucumber onion relish, tomato, slaw, cilantro aioli

girl dinner

35 PER PERSON

MARTINI
classic aspen martini your way

LITTLE GEM CAESAR
plum tomatoes, croutons, reggiano, white anchovy dressing

FRESH CUT KENNEBEC FRIES
chipotle aioli, ketchup



golden hour

TUESDAY - FRIDAY 4PM TO 6PM
SERVED IN ALL DAY DINING ROOM & BAR

ROSEMARY CITRUS OLIVES 6
marinated spanish olives

PAN CON TOMATE 7
manchego, fresh heirloom tomato, prosciutto, wild arugula, grilled baguette

POTATO CHIPS & DIP 12
french onion dip

WOOD GRILLED ARTICHOKE 12
whole grain mustard aioli

POACHED ROCK SHRIMP CEVICHE 14
avocado, heirloom tomato, cucumber, pico de gallo, market apple, jalapeño vinegar, cilantro flower, cassava chips

LOADED AVOCADO 16
king crab, creme fraiche, white cheddar, heirloom tomatoes, chives

SMASH BURGER 15
new school american cheese, county fair dill pickle, beefsteak tomato, shredded lettuce, spicy mustard-mayonnaise
+5 *Make it a Double*

DRINKS

COCKTAILS

ALL DAISY 12
flecha azul blanco tequila, hibiscus, dry curacao, lemon, bitters

WEEKENDER 12
small batch rum, tropical red bull, fresh lime

HONEY RYDER 12
nordes gin, pamplemousse, lemon, bubbles

WINE 12

Piquepoul/Chardonnay, Hecht & Bannier, FR
Negrette Gamay, Château la Colombière Vinum, FR

BEER 8

Pacifico 4.5% mazatlan, mexican lager 10

Sapporo 4.9% Japanese Lager

Big Noise 4.5% Oregon Lager

