

caviar

Ca

available in 1oz, served with traditional accoutrements

kaluga sturgeon 150

strong, briny, creamy

oscietsra imperial 200

buttery, nutty, subtle

oscietsra royal 350

buttery, nutty, complex, lightly briny

tableside cheese

Ta

2 cheeses 25 | 4 cheeses 50 | 6 cheeses 75

served with fruit, marcona almonds, sourdough, honeycomb, & preserves

starters

St

spring salad 28

buttermilk yogurt, favas, peas, green almond, country ham

wagyu tataki 34

potato, kimchi, onion, mushroom jus

hamachi crudo 32

kumquat kosho, green mango, scallion, papaya, smoked roe

short rib adobo 31

spring onion, chapulines, chipotle carrots, shishito

ricotta burrata 30

strawberry, sorel, arugula, rhubarb kombucha

pasta

Pa

hazelnut cavatelli 34

rabbit ragu, fennel, kale

gnocchi 32

zucchini, squash, chervil, pecorino, pepitas

mains

Ma

colorado rack of lamb 78

fava bean waffle, escarole, blueberry, dill yogurt, chick peas

black bass 54

artichoke, morels, celery, herb broth

the little nell wagyu 5oz 70 | 8oz 110

potato croquets, asparagus, red wine jus, béarnaise

lions mane mushroom "bourguignon" 43

ramp chimichuri, carrot, spinach, pickled onion

dry aged rohan duck 68

confit leg, mustard greens, turnip, beets, citrus jus

dessert

Ds

berry pavlova 21

raspberry, yuzu, lemon ash

root beer float 23

almond, vanilla, milk

chocolate 22

66% dark chocolate, sesame, caramel

citrus + cream 22

lime, grapefruit, lychee

Tableside Cheese: 2 cheeses 25 | 4 cheeses 50 | 6 cheeses 75

served with fruit, marcona almonds, sourdough, honeycomb, & preserves

house-spun ice creams + sorbets 11

*chef de cuisine: paul rose | pastry chef: meghan mcgarvey | sous chef: rebeca gonzalez
element 47 is pleased to accommodate diners with any food allergies, intolerances & dietary restrictions
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
#element47 | @thelittlenell | thelittlenell.com*

wines by the glass

Wi		sparkling	5oz/8oz
		bisol glera <i>jeio</i> prosecco, italy nv	15/24
		val de mer pinot noir <i>brut nature rosé</i> burgundy, france nv	18/28
		delamotte chardonnay <i>blanc de blancs</i> champagne, france nv	29/45
		vilmart & cie champagne blend <i>little nell grande réserve</i> champagne, france nv	35/56
		white/rosé	5oz/8oz
		familia torres albariño <i>pazo das bruxas</i> rías baixas, spain '21	14/22
		robert weil riesling <i>estate</i> rheingau, germany '21	16/25
		josef fischer grüner veltliner <i>rossatz federspiel</i> wachau, austria '21	17/27
		château peyrassol provencal blend <i>réserve des templiers rosé</i> côtes de provence, france '21	18/28
		arnaud lambert chenin blanc <i>brézé clos de midi</i> saumur, loire valley, france '21	18/28
		pascal jolivet sauvignon blanc <i>sancerre</i> , loire valley, france '21	23/36
		domaine paul pernot chardonnay <i>bourgogne blanc</i> burgundy, france '21	25/40
		small vines chardonnay <i>sonoma coast</i> sonoma, california '18	29/45
		domaine pavelot chardonnay <i>1er cru sous frétille</i> burgundy, france '20	35/55
		red	5oz/8oz
		luigi bosca malbec <i>finca la linda</i> mendoza, argentina '22	13/21
		jean-louis chave gsm <i>mon coeur</i> côtes-du-rhône, france '21	16/25
		benanti nerello mascalese/cappuccio <i>etna rosso</i> sicily, italy '20	18/28
		la rioja alta tempranillo <i>viña alberdi reserva</i> rioja, spain '18	18/28
		castello di ama sangiovese <i>chianti classico</i> tuscany, italy '20	19/30
		failla pinot noir <i>sonoma coast pinot noir</i> sonoma coast, california '21	20/32
		domaine gérard julien & fils pinot noir <i>côtes de nuits-villages</i> burgundy, france '20	25/40
		clos du val cabernet sauvignon napa valley, california '19	29/46

cocktails

Ct

a dance with dragons
100 years of solitude
letter to my daughter
fellowship of the ring
sense & sensibility
peril at end house
aspen diary

campari, cynar, grapefruit juice, peroni lager 23
lalo blanco, cointreau, lime, cucumber, avocado, agave 23
leblon cachaça, limoncello, pineapple, lime, tonic 23
stranahan's blue peak, caffo amaretto, italicus, lemon 23
drumshanbo gin, giffard pamplemousse, lime, prosecco 23
wheatley vodka, bénédictine, hibiscus, lemon 23
illegal joven, el maestro sierra, blood orange, orgeat 23

nell style

As

aspen star
caviar martini
french 75
1942 margarita
michter's manhattan
paper plane

make your martini "nell style" topped with krug grande cuvée +35

chopin family reserve vodka, passionfruit, lime, krug grande cuvée 50
chopin family reserve, 0.5 oz osetra caviar 200
monkey 47, lemon, sugar, krug grand cuvée 100
don julio 1942, grand marnier revelation, fresh lime, agave 135
michter's bourbon 10yr, carpano antica formula, bitters 110
jefferson's ocean rye, aperol, amaro nonino, lemon 48

virgin libations

Vi

matilda
double fudge
beck's
leitz eins zwei zero
en root james beard tea

strawberry, agave, basil, lemon 12
chocolate, cream, mint, decaf espresso 12
alcohol free beer 8
alcohol free riesling 11
strawberry lavender rosemary or apple lemon cayenne 8

beers

Br

tap
lager peroni, italy 10
ipa outer range, frisco 15
stout left hand, longmont 11
trappist chimay, belgium 12

bottle
ale fat tire, ft. collins 9
pilsner stella artois, belgium 9
pilsner trumer pils, california 10

can
lager new belgium mountain time, fort collins 9
apricot blonde dry dock, aurora 10
white ale avery white rascal, boulder 9
ipa great divide brew co, denver 10
ipa aspen brewing, co 12
stout guinness, ireland 10
imperial porter brewery x, california 15

cider
cidrerie du vulcain transparente sec switzerland 2018 14