

# DINNER MENU



*Bearden*  
aspEN

OFFSEASON SPECIALS

## CRAFT COCKTAILS

### Purple Haze

woody creek mary's gin, fresh blackberry, pineapple, lemon, agave \$ 18

### Hibiscus Goddess

dona vega mezcal or casa del sol tequila reposado, st germain, hibiscus juice, fresh orange, hibiscus salt rim \$ 18

### Coco Loco

santa theresa dark rum or casa del sol tequila blanco, coco lopez, pineapple, fresh lemon \$ 18

zero proof option available \$ 12

### Passionista

local woody creek gin, passion syrup, mint, lemon, fever tree club soda \$ 19

zero proof option available | \$ 12

### Bd Aperol Spritz

aperol, st germain, Prosecco, club soda, orange \$ 15

### Champagne Float

choose your sorbet: blood orange | raspberry topped with champagne \$ 21

## CLASSICS

### Espresso Martini

Aspen Distillers vodka, bd espresso, kahlua, baileys, white chocolate liquor \$ 15

### Margarita

mi campo blanco tequila, combier orange liquor, fresh lemon, lime, salt rim \$ 15

### Pisco Sour

barsol pisco, fresh lemon & lime juice, fresh egg white, bitters \$ 21

### Paper Plane

braulio amaro, woody creek bourbon, aperol, fresh lemon juice \$ 20

### Manhattan

woody creek rye, sweet vermouth, orange zest, bitters, cherry \$ 20

### Negroni

woody creek gin, campari, sweet vermouth, orange peel \$ 20

### Dirty Martini

gin or vodka, dry vermouth, olive juice, blue cheese or regular olive or twist \$ 21

### Old Fashion

woody creek bourbon, raw sugar, bitters, orange twist, cherry \$ 20

### Beer

1664 Kronenbourg | lager 7  
Aspen Brewing CO | IPA | blonde 6.5



## HAPPY HOUR all day

\$15  
BD MARGS  
ESPRESSO MARTINI  
APEROL SPRITZ

## SHAREABLES

**OH LÀ LÀ FONDUE** French Alps melted cheese blend, served with toasted sourdough, baby potatoes, veggies, apples & cornichons \$ 42 - serves two GF DRYED AVAILABLE

**WAGYU SLIDERS** wagyu beef patty, caramelized onions, truffle aioli, cheddar cheese \$ 25

**CRUDITÉS DIP** Boursin cheese dip, seasonal vegetables \$ 16 GF VEG

**ANIMAL FRIES** french fries, house bison bolognese, havarti cheese, green avocado sauce, chili flakes \$ 15

**BRAISED ARTICHOKE** house aioli \$19 GF VEG

**FOCACCIA** seasonal butter \$ 8 VEG

**SEASONED OLIVES** spicy Greek olives \$ 6 VEGAN GF

## SOUP & SALADS

**ASPARAGUS SOUP** coriander & asparagus soup, served with Parmesan sourdough \$ 16 VEG

**HEIRLOOM TOMATOES** fresh burrata, basil, Dijon mustard vinaigrette \$ 21 VEG GF

**THAI NOODLE SALAD** Colorado wagyu steak, rice noodles, ginger, jalapeño, spinach, house Thai dressing, spicy sauce on side \$ 32 GF DAIRY FREE

sides: fries 10 | truffle parmesan fries 12 | mixed greens 10 | mashed potatoes 12 | asparagus 10 | roasted carrots 10 | **gluten free bread available**

## ENTRÉES

### BISON BOLOGNESE

bucatini, house bison bolognese sauce, house meatballs, burrata or Parmesan fondue \$ 35

### CHICKEN CORDON BLEU

breaded farm chicken stuffed with prosciutto & havarti cheese, served with mash potatoes & mixed greens \$ 30

### RAVIOLES

mini cheese ravioles from the rhône alps, compté cheese sauce, nutmeg, fresh parmesan & black pepper \$ 32

### STEAK FRITES

Colorado wagyu steak, french fries, served with dipping sauce trio of green peppercorn, chimichurri and truffle butter \$ 42 GF

### HALIBUT SHAWARMA

marinated halibut, Za'atar onion salad with tomato, bell pepper, banana pepper, coriander, garlic yogurt sauce, served with naan \$ 39

### TIKKA MASALA

CHOICE OF: chicken \$30 | vegetarian \$25  
spiced tomato & cashew sauce, coriander-mint sauce, served with rice & naan DAIRY FREE

### WAGYU BURGER

Colorado wagyu, cheddar cheese, caramelized onions, tomato, lettuce, pickles, smoked ranch, brioche bun \$32 | make it spicy | lettuce wrap & gluten free bread available

## SOMETHING SWEET

### CHOCOLATE CAKE

homemade warm valrhona chocolate cake, served with dulce de leche ice cream \$ 17

### PRETTY IN PINK

homemade guava mousse, blood orange sorbet, vanilla crumble \$ 15

### COFFEE FLAN

homemade coffee flan, served with a choice of baileys or liquor 43 whipped cream \$ 15

### AFFOGATO

vanilla ice cream, espresso shot, local handcrafted chocolate \$ 12

### ICE CREAM & SORBET

vanilla | chocolate | dulce de leche | strawberry cheese cake | raspberry | mango | blood orange \$ 6/scoop



## DINNER 4PM - CLOSE

book a table  
order take-out  
beardenaspen.com

Happy Fall, y'all!

