eatSnowmass.com

SOUPS & SALADS

for starters

FRENCH ONION SOUP — 17

GRUYERE CHEESE & CROUTONS

VEGGIE CHILI — 16 VE

CIABATTA BREAD, VEGAN CHEESE & GREEN ONIONS

ARUGULA SALAD — 13 VG GF

PARMESAN, OLIVE OIL, LEMON & HEIRLOOM TOMATOES

CAESAR SALAD – 21

BABY ROMAINE, CROUTONS & PARMESAN SNOW

QUINOA BOWL - 23 VE GF P

ARUGULA, ROMAINE, CARROT, CHERRY TOMATO, CUCUMBER, ALMONDS, QUINOA, GUACAMOLE

& PONZU VINAIGRETTE

KALE PEAR SALAD — 20 VG GF P

GORGONZOLA, CANDIED PECANS & BASIL DRESSING

ADD: ORGANIC TOFU 12 SHRIMP 13 CHICKEN 14

SALMON* 15 STEAK* 18

SMALL PLATES

for a quick bite

VE MARINATED OLIVES WITH A HINT OF CITRUS & SPICES

GF MAPLE SYRUP, CRANBERRIES, BACON & BALSAMIC GLAZE

GF GARLIC AIOLI, PLANTAIN CHIPS, PARSLEY & AJILLO SAUCE

VG P PESTO, ARUGULA, HEIRLOOM TOMATOES, CRISPY

CREAM GRAVY, CAJUN SEASONING & GREEN ONIONS

VE GF P CASHEW CREAM & CASHEW CRUMBLE

GARLIC & ROSEMARY NAAN BREAD

in-room delivery available

LIMELIGHT

the food

S N O W M A S S

SHARED PLATES

to share

ROASTED BRAZILIAN PINEAPPLE - 12 (VG) (GF)

YOGURT DIPPING SAUCE, HONEY, MINT & CINNAMON

SPINACH ARTICHOKE DIP – 17 (vG) ROSEMARY NAAN BREAD

> TRUFFLE FRIES — 18 (VG) (GF) PARMESAN & CHEESE SAUCE

GUACAMOLE - 17 (VE) (GF)ALLEPO CHILLI, CARROTS, PEPITAS & CHIPS

¹/₂ DOZEN DUCK WINGS – 22 BBQ HOISIN SAUCE, CARROTS, GREEN ONIONS, BLACK SESAME & RANCH

BAIA FISH TACOS – 23 CORN TORTILLA, PICKLED CABBAGE, MICRO GREENS, LIME & SRIRACHA AIOLI

CHEF'S BOARD - 27 (P) PROSCIUTTO, CHEESE, JAM, MUSTARD, MARCONA ALMONDS, CIABATTA & GRAPES

LARGE PLATES

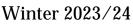
for main meal

| LL DOUBLE CHEESEBURGER WITH FRIES* |
|---|
| WAGYU BOLOGNESE* 34 PAPPARDELLE, PARMESAN SNOW & PARSLEY |
| MUSHROOM VEGGIE BURGER WITH FRIES |
| ORGANIC SALMON* 36 GF CAULIFLOWER PUREE, MICRO GREENS, CAULIFLOWER & SAFFRON VINAIGRETTE |
| CHICKEN MARSALA |
| STEAK FRITES* |
| ADD: ORGANIC TOFU 12 SHRIMP 13 CHICKEN 14 SALMON* 15 STEAK* 18 |

Sidey: CHIPS 3 CIABATTA BREAD 3 GARLIC BREAD 4 NAAN 3 VEGGIES 5 CRUDITÉS 5 FRUIT 5 RICE 8 QUINOA 6 GRITS 9

*These items are served raw or may be cooked to order. Consuming raw or undercooked eggs, meat and seafood may increase your risk of foodborne illness. A service charge of 20% will be added to parties of 6 or more. A \$4 Delivery Fee & 20% Service Charge will be added to all in-room dining deliveries.

Sample Menu



FROM THE PIZZA OVEN

hand togsed 10 inch pizza

FENNEL SAUSAGE — 22 PARMESAN, ROASTED TOMATO, PEPPERONCINI, MOZZARELLA & MARINARA

DIAVOLA — 22

PEPPERONI, MOZZARELLA, MARINARA, CHORIZO, SPICY SALAMI, PICKLED FRESNO CHILIS & BASIL

WILD MUSHROOM & PESTO — 23 VG P PESTO, MOZZARELLA, WILD MUSHROOMS,

ROASTED TOMATO & CRISPY GARLIC

MARGHERITA — 22 VG

HEIRLOOM TOMATOES, MOZZARELLA, MARINARA & BASIL

LA JALAPEÑA — 21 MOZZARELLA, MARINARA, CHORIZO, RED ONION & JALAPEÑO

GREEK — 23 VS MOZZARELLA, OLIVES, FETA CHEESE, ARTICHOKE & ROASTED TOMATO



MOZZARELLA & MARINARA

PEPPERONI — 18

MOZZARELLA, MARINARA & PEPPERONI

GORGONZOLA & FIG — 23 VG

MOZZARELLA, MARINARA, GORGONZOLA, MICRO CELERY & FIG CHUTNEY

PROSCIUTTO CRUDO — 24

PARMESAN CHEESE, BABY ARUGULA, MARINARA, MOZZARELLA, TRUFFLE OIL & PROSCIUTTO

ADDITIONAL TOPPINGS AVAILABLE WITH UPCHARGE

GF-Cauliflower Crust and Vegan Cheese Available



please inquire with your server about making your dish gluten free or vegan:

VE vegan dishes do not contain products that come from animals

vegetarian dishes include milk products such as milk, cheese, yogurt, and eggs, but no meat, poultry, or shellfish

GF gluten-free dishes exclude the protein gluten, found in grains such as wheat, barley, and rye

P dishes contain **peanuts** or other nuts for those with nut allergies

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Sample Menu

VG

Winter 2023/24