

SOUPS

warm additions

MINESTRONE 16

VG CHEESE TORTELLINI, BASIL PESTO,
GRILLED CIABATTA BREAD

COLORADO GAME CHILI 22

LOCAL ELK & BISON, CORNBREAD,
SCALLION, SOUR CREAM, RED BUTTE
HATCH CHILI CHEDDAR

SALADS

for starters

LIMELIGHT COBB SALAD 23

GF MIXED GREENS, GRILLED CHICKEN,
NUESKE BACON, HIERLOOM TOMATO,
GORGONZOLA CRUMBLE, GUACAMOLE,
DICED EGG, POBLANO RANCH

ARUGULA SALAD 19

VG GF WILD ARUGULA, HEIRLOOM TOMATO,
SHAVED RED ONION, ROASTED SHISHITO
PEPPERS, PARMIGIANO REGGIANO, LEMON
GINGER VINAIGRETTE

CAESAR SALAD 21

ROMAINE HEARTS, CAESAR DRESSING,
BRIOCHE CROUTON, SHAVED
PARMIGIANO-REGGIANO

ASPEN WINTER SALAD 23

VG KALE, RADICCHIO, BRUSSEL SPROUTS,
ROASTED SWEET POTATO, APPLES, CRUMBL
GOAT CHEESE, DRIED CRANBERRIES,
CANDIED PECANS, FARRO, BUTTERMILK
APPLE VINAIGRETTE

ADD: SEARED WAGYU SIRLOIN STEAK *(5 OZ) 24
GRILLED ATLANTIC SALMON* (5 OZ) 20
GRILLED CHICKEN BREAST (6 OZ) 18
GRILLED SHRIMP* (8) 16

SHARED PLATES

for a quick bite

IKARIAN STYLE LAMB CHOPS* 28

GF MARINATED & GRILLED, FRESH HERBS, GREEK STYLE POTATO HASH, TZATZIKI,
LEMON GREMOLATA

SMOKED CHICKEN & PIMENTO CHEESE EGGROLLS 22

SMOKED CHICKEN THIGH, CARAMELIZED ONION, ROASTED HATCH CHILI, HOUSE MADE
PIMENTO CHEESE, AVOCADO SAUCE

CALAMARI* 24

BLUE CORN MASA FRIED, BLACK GARLIC AIOLI, POMODORO SAUCE, HOT PEPPERS,
PARMESAN REGGIANO

AJILLO SHRIMP TACOS* 24

GF LOCAL CORN TORTILLAS, AJILLO GARLIC SHRIMP, JICAMA CABBAGE SLAW, JALAPEÑO
AIOLI, TOBIKO, MICRO GREEN SALAD

MUSSELS* 25

CHORIZO, FENNEL, SHALLOTS, GARLIC, CALABRIAN CHILI, WHITE WINE, GRILLED
CIABATTA BREAD

TRUFFLE FRIES 19

VG GF PARMIGIANO-REGGIANO, CITRUS AIOLI

BABA GHANOUSH 20

VG FIRE ROASTED EGGPLANT DIP, TAHINI, LEMON, OLIVE OIL, GRILLED NAAN BREAD,
CHILI ONION CRUNCH, TANGERINE, CHILI MARINATED OLIVES, CRUDITE

CAULIFLOWER GRATIN 20

VE GF CASHEW CREAM, CASHEW CRUMBLE, SHAVED CAULIFLOWER

HOT CHIPS 21

VG GF FRESH HOT POTATO CHIPS, SMOKED RANCH SEASONING, CARAMELIZED ONION
DIP, PIMENTO CHEESE

CHARCUTERIE BOARD 30

CHEFS SEASONAL SELECTION OF CURED MEATS, CHEESES, CONDIMENTS, CRACKERS,
FRUITS, PICKLES, GRILLED CIABATTA BREAD

BEER BRAISED KUROBUTA PORK BELLY 28

HERBED SPAETZLE, WHITE CHEDDAR SAUCE, CIDER JUS, BRAISED SWISS CHARD, NUESKE
BACON, SWEET PEPPERS, SEASONAL APPLE SLAW

SPLIT PLATE CHARGE \$5

*These items may be served raw or undercooked. Consuming raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness. 20% automatic gratuity for groups of 6 or more.

MAINS	
for more filling dishes	
LIMELIGHT WAGYU CHEESEBURGER*	28
DOUBLE WAGYU BEEF PATTIES, AMERICAN CHEESE, LIMELIGHT SAUCE, SHREDDED LETTUCE, TOMATO, BRIOCHE BUN, FRIES	
ADD: TRUFFLE FRIES 7 NUESKE'S BACON JAM 4 NUESKE'S BACON 4	
MUSHROOM VEGGIE BURGER	25
DOUBLE VEGGIE PATTY, GUACAMOLE, AJI AMARILLO AIOLI, SHREDDED LETTUCE, SHAVED RED ONION, FRIES	
ADD: TRUFFLE FRIES 7	
FRIED CHICKEN KATSU SANDWICH	26
MARINATED CHICKEN BREAST, CRISPY PANKO FRIED, HOT CABBAGE SLAW, HOUSE PICKLES, CHILI GARLIC AIOLI, SHISHITO PEPPER RELISH, BRIOCHE BUN, FRIES	
ADD: TRUFFLE FRIES 7	
STEAK FRITES*	49
10 OZ WAGYU TOP SIRLOIN, FRIES, CONFIT SHALLOT BUTTER	
ADD: TRUFFLE FRIES 7 GORGONZOLA DOLCE GRATIN 6 SAUTEED WILD MUSHROOMS & ONIONS 6	
PAPPARDALLE CACIO E PEPE	30
FRESH PAPPARDALLE, WILD MUSHROOMS, SPINACH, GARLIC, PECORINO ROMANO, BLACK PEPPER, GARLIC, WHITE WINE	
ADD: SEARED WAGYU SIRLOIN STEAK* (5 OZ) 24 GRILLED ATLANTIC SALMON* (6 OZ) 20 GRILLED CHICKEN BREAST (6 OZ) 18 GRILLED SHRIMP* (8) 16	
MISO GLAZED SALMON*	42
UDON NOODLES, BABY BOK CHOY, SHIITAKE MUSHROOM, SHISHITO PEPPERS, GINGER SCALLION OIL, CRISPY GARLIC, TOASTED SESAME SEEDS	

FROM THE PIZZA OVEN	
hand tossed 10 inch pizza	
FENNEL SAUSAGE	24
HOUSE MADE FENNEL SAUSAGE, ROASTED TOMATO, PEPPERONCINI, MARINARA, MOZZARELLA, PARMESAN REGGIANO	
DIAVOLA	25
PEPPERONI, SPANISH CHORIZO, SPICY SALAMI, PICKLED FRESNO CHILIES, MARINARA, MOZZARELLA, FRESH BASIL	
MARGHERITA	23
FRESH MOZZARELLA, HEIRLOOM CHERRY TOMATO, BASIL, MARINARA	
WILD MUSHROOM & PESTO	23
BASIL PESTO, ROASTED WILD MUSHROOMS, ROASTED TOMATO, MOZZARELLA, CRISPY GARLIC, BALSAMIC GLAZE	
CHEESE	18
MARINARA, MOZZARELLA	
PEPPERONI	19
PEPPERONI, MARINARA, MOZZARELLA	
SUPREME	26
PEPPERONI, FENNEL SAUSAGE, NUESKE BACON, RED ONION, SWEET PEPPERS, WILD MUSHROOMS, BLACK OLIVES, ROASTED TOMATO, MARINARA, MOZZARELLA	
PROSCIUTTO CRUDO	25
SHAVED PROSCIUTTO, WILD ARUGULA, TRUFFLE OIL, MARINARA, MOZZARELLA, PARMESAN REGGIANO	
SMOKED BACON & PINEAPPLE	24
NUESKE BACON, SLICED PINEAPPLE, MARINARA, MOZZARELLA, SMOKED PROVOLONE	
CHICKEN ALFREDO	24
MARINATED GRILLED CHICKEN, NUESKE'S BACON, CARAMELIZED ONION, WILD ARUGULA, ALFREDO SAUCE, MOZZARELLA	
QUATRO FORMAGGIO	24
OLIVE OIL, GARLIC, MOZZARELLA, SMOKED PROVOLONE, GORGONZOLA DOLCE, PECORINO ROMANO	
ADDITIONAL TOPPINGS 3 PROSCIUTTO 5	
GLUTEN FREE CAULIFLOWER CRUST 4	

in-room delivery available

DESSERT	
for the sweet tooth	
PEANUT BUTTER CHOCOLATE CHESS PIE	18
CHOCOLATE CORN MEAL CRUST, BELGIAN CHOCOLATE GANACHE, PEANUT BUTTER CHOCOLATE FILLING, WHIPPED CREAM	
BREAD PUDDING	17
CRÈME ANGLAIS, FRESH BERRIES	
COOKIE SKILLET	17
HOT CHOCOLATE CHIP COOKIES, VANILLA BEAN ICE CREAM, CHOCOLATE, CARAMEL SAUCE	
ICE CREAM	9
VANILLA OR CHOCOLATE	

Chris Cookson, Chef de Cuisine & Daniel Roldan, Sous Chef

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

VE **vegan** dishes that do not contain products that come from animals

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

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

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

SPLIT PLATE CHARGE \$5