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ranch chip nachos 12

waffle-cut potato ranch chips, bacon, white cheddar fondue, salsa verde, tomatoes, scallions

giant pretzel 8

house made giant pretzel, white cheddar fondue & house mustard

roasted red pepper & caper tapenade 10 served on bruschetta with aged balsamic

roasted poblano pepper & goat cheese quesadilla 12

seasonal roasted fruit compote, crispy prosciutto, micro arugula, aged balsamic vinegar, extra virgin olive oil

hoisin bbq chicken lettuce wraps 14

all natural house ground chicken breast, bibb lettuce, cucumbers, cilantro, mint, rice noodle salad with toasted peanuts

mezze platter 14

falafel croquettes, lamb kebabs, stuffed grape leaves, curry mayo, cucumber tzatziki sauce, pickled onion, pickled carrots, assorted olives & warm pita rounds

chipotle shrimp tacos 16 gf

grilled shrimp, cabbage slaw, tomatoes, chipotle mayo, pineapple salsa, avocado purée, crispy corn tortillas

tuna wonton tacos 19

crispy wonton taco shells, tuna tartare, sushi rice, avocado, cilantro purée, sweet soy, tobiko mayo

SOUPS & SALADS

smoked chicken tortilla soup 10

smoked chicken breast, avocado, diced tomatoes, black beans, pinto beans, tortilla strips

39 degrees caesar salad 6/11

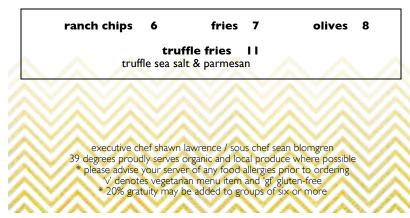
romaine, house made caesar dressing, whole wheat croutons add chicken 6 shrimp 8 sirloin 14

heirloom tomato ceviche salad 15

heirloom tomatoes, sliced shrimp ceviche, cucumbers, jalapeños, cilantro juice, avocado, tortilla crisps

roasted beet & kale salad 8/15 v

salt roasted golden beets, chopped kale, goat cheese, toasted pine nuts, currants, aged balsamic, extra virgin olive oil



Sample Menu

Summer 2013

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pad thai rice noodles & mongolian chicken skewers 17

carrots, nappa cabbage, bean sprouts, cilantro, roasted peanuts, grilled marinated thigh meat

black diamond chicken club 14

chicken breast, blackening spices, applewood smoked bacon, swiss cheese, grilled pineapple, cilantro, mayo, avocado-jalapeño purée, brioche bun

local's favorite garden burger 14 v

house made patty with spinach, mushroom, zucchini, brown rice, red onion, lettuce, tomato, tahini mayo, whole wheat bun

39 degrees burger 15

8 oz colorado certified black angus beef, brioche bun, mayo, onion, lettuce, tomato

sandwiches served with your choice of fries, caesar salad or ranch chips add cheddar, swiss or blue cheese $1\,$ bacon $2\,$ truffle fried egg $2\,$

AVAILABLE AFTER 5PM

smoked & braised beef short ribs & grits 21

colorado boneless short ribs, sautéed summer greens, parmesan white corn grits, braising jus

salmon & prosciutto 24

pan seared skuna bay salmon, prosciutto hash, yukon gold potatoes, sweet corn, garlic, leeks, champagne cream sauce, crispy prosciutto, soft herb salad

steak & shrooms 26

8oz colorado certified black angus dry aged top sirloin, crispy potato cakes, asparagus, sautéed wild mushrooms, peppercorn sauce

SWEETS

trio of sorbets 9
served with vanilla wafer cookie, ask your server for selections

s'mores in a jar 9

graham cracker crust, caramel sauce, devil's food cake, chocolate ganache, toasted marshmallow

colorado cheese platter 19

chef's selection of colorado made artisan cheese, dried fruit purée, crostinis

SWEET SIPS

ménage-à-trois 12 van gogh espresso vodka, tres leches & godiva chocolate liqueur

sweet addiction 12 caprock vodka, frangelico, coconut syrup, cream, cocoa sprinkle

la poire 12 grey goose la poire, peach tree distillers pear brandy, prosecco

> executive chef shawn lawrence / sous chef sean blomgren 39 degrees proudly serves organic and local produce where possible * please advise your server of any food allergies prior to ordering 'v' denotes vegetarian menu Item and 'gf' gluten-free * 20% gratuity may be added to groups of six or more

Sample Menu

Summer 2013