

# ALTEZZA at The Peaks

## SMALL PLATES

- SUNDRIED TOMATO TAPENADE <sup>v.GF</sup>  
WITH ROSEMARY CRISPS AND LAVASH CRACKER 9
- COUNTRY OLIVE BOWL <sup>v.GF</sup> 6
- UNO FRITTO MISTO  
SHRIMP, SCALLOP & CALAMARI, CRISPY SPINACH, CHARRED LEMON WITH LEMON BASIL AIOLI 12
- ROASTED GARLIC LOAF <sup>v</sup>  
WITH TONDO BALSAMIC AND SCAFANI EVO 8
- BLACK TRUFFLE FRIES <sup>v</sup>  
BLACK TRUFFLE SALT, PARMESAN, ITA PARSLEY ROASTED GARLIC AIOLI 9
- ROSEMARY SPICED NUTS <sup>v.GF</sup> 7

## CHEF'S SOUP

WITH WARM BREAD  
9

## SHARED PLATES

- ELK CARPACCIO <sup>GF</sup>  
FRIED CAPERS, SHAVED PARMESAN, GOLDEN TOMATO VINAIGRETTE, TOASTED PISTACHIO, BOILED QUAIL EGG 15
- ROASTED ARTICHOKE AND CAULIFLOWER <sup>v.GF</sup>  
WITH CHILI BALSAMIC SERVED WITH GORGONZOLA RANCH 12
- SALUMI & CHEESE  
ARTISAN MEATS, CHEESES, CORNICHONS, FIG JAM OAT CRISPS AND LAVASH 15
- TUSCAN CHICKEN WINGS  
COATED IN GARLIC PARMESAN SERVED WITH CARROTS AND GORGONZOLA RANCH 14/24
- LEMON CHILI PRAWNS  
GULF WHITE HEAD-ON PRAWNS, RED CHILI, LEMON CHABLIS REDUCTION AND FRESH HERBS 16

## FLAT BREADS

- MUSHROOM BLANCO <sup>v</sup>  
FORAGED MUSHROOMS, ASIAGO & MOZZARELLA CHEESES AND FRESH HERBS 14
- TOMATO BASIL <sup>v</sup>  
FRESH TOMATO, BASIL, HOUSE MARINARA, MOZZARELLA AND HERBS WITH SCAFANI EVO 13
- ALTEZZA PRIMO  
PROSCIUTTO, BURRATA CHEESE, FRESH TOMATO, BASIL, HOUSE MARINARA AND HERBS WITH EVO 15

## À LA CARTE 7

- POTATO GRATIN
- ROASTED HEIRLOOM CARROT
- CRISPY POLENTA
- GRILLED ASPARAGUS
- BRUSSEL SPROUTS AND KALE
- TOMATO BASIL QUINOA
- SAUTÉED FOREST MUSHROOMS & ONIONS

## DINNER MENU

5PM - 9PM

## SALAD

- BUTTER HEAD PANZANELLA <sup>v</sup>  
BUTTER HEAD LETTUCE, CUCUMBER, HEIRLOOM TOMATO, OLIVES, RED ONION, OVALINE MOZZARELLA, BASIL, CROUTONS WITH RED WINE VINEGAR AND EVOO 14
- GRAINS AND GREENS <sup>v.GF</sup>  
RAINBOW QUINOA, SHAVED KALE, ARUGULA, GOLDEN BEETS, DRIED APRICOT GOAT FETA, ORANGE SLIVERS AND RED WINE BERRY VINAIGRETTE 8/15
- ORGANIC GREENS SALAD <sup>v.GF</sup>  
ORGANIC GREENS, HEIRLOOM CHERRY TOMATOES, WATERMELON RADISH, SHAVED GREEN APPLE TOASTED PEPITAS, PEA TENDRILS WITH HONEY BALSAMIC DRESSING 7/12
- ITALIAN CAESAR  
ROMAINE, FRESH PARMESAN, WHITE ANCHOVY, ITA CAESAR DRESSING, CAPER BERRIES, HERBED CROUTONS WITH PARMESAN CRISP 7/13

## MAIN

- MEATBALLS & SPAGHETTI WITH BURRATA <sup>EXTRA MEAT BALL 2</sup>  
HOUSE MADE MEATBALLS, NONNA'S SAUCE, FRESH BASIL WITH BURRATA AND SHAVED PARMESAN 24
- PAN ROASTED SCALLOP & SHRIMP CAMPANELLE  
WILD SHRIMP, SEA SCALLOP, CAMPANELLE PASTA, HEIRLOOM TOMATO CHILI FLAKE, BASIL CHABLIS REDUX AND LEMON 32
- BAROLO BRAISED SHORT RIB <sup>GF</sup>  
WITH FOREST MUSHROOM RISOTTO, BRAISED RAINBOW CHARD FINISHED WITH BOROLO DEMI 28
- FARMERS GARDEN LASAGNA <sup>v</sup>  
BUTTERNUT SQUASH, ZUCCHINI, ASPARAGUS, ROASTED GOLDEN PEPPER TOMATO-RED PEPPER, GRILLED EGGPLANT, HERBED RICOTTA MOZZARELLA AND SHAVED GRANA PADANO PARMESAN 22
- LOBSTER RISOTTO <sup>GF</sup>  
HERB GRILLED COLD WATER LOBSTER TAIL, LEEK & FENNEL RISOTTO LEMON BEURRE BLANC AND GREEN PEA MICROGREENS 34

## ENTRÉE

- AEGEAN LAMB SHANK <sup>GF</sup>  
BRAISED COLORADO LAMB SHANK, MISSION FIG, MEDITERRANEAN OLIVE CRISPY POLENTA CAKE, ROASTED CARROT AND ROASTING JUS 29
- LEMON ROSEMARY CHICKEN <sup>GF</sup>  
COLORADO CHICKEN ROASTED FOREST MUSHROOMS, GRILLED ASPARAGUS, POTATOES GRATIN WITH LEMON ROSEMARY JUS 27
- GRILLED SALMON FILLET <sup>GF</sup>  
RAINBOW QUINOA PILAF, CARAMELIZED SPROUTS AND KALE WITH GOLDEN TOMATO VINAIGRETTE 29
- CARAMELIZED BUTTERNUT, SPROUTS AND KALE <sup>v.GF</sup>  
BUTTERNUT SQUASH, SHAVED BRUSSEL SPROUTS, KALE, SHERRY SHALLOT VINAIGRETTE AND TOMATO BASIL-RAINBOW QUINOA 23
- SAGE & PORCINI RUBBED STEAK <sup>GF</sup>  
WITH POTATO GRATIN, GRILLED ASPARAGUS AND ROSEMARY COMPOUND BUTTER  
10OZ FLAT IRON 29  
7OZ PETITE FILET 36  
ADD 7OZ GRILLED LOBSTER TAIL 19

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS  
UNFORTUNATELY WE CANNOT SPLIT CHECKS ON TABLES OF 6 OR MORE - MULTIPLE DISCOUNTS ARE NOT VALID WITH ANY PROMOTIONS.

# ALTEZZA at The Peaks

## BEVANDE

**ALTEZZA BLOODY**  
TITOS VODKA, ZING ZANG, CELERY, CORNICHON, GOAT CHEESE STUFFED  
CHERRY PEPPERS AND SLICE OF SALUMI  
14

**WOODY CREEK BOULEVARDIER**  
WOODY CREEK RYE, CAMPARI, ANTICA, ORANGE BITTERS  
15

**WINTER BERRY**  
TITO'S, COINTREAU, LEMON, CRANBERRY, ALLSPICE DRAM  
12

**ALPENGLOW 75**  
TITOS VODKA, ST. GERMAINE, SPARKLING ROSE, BLACKBERRY  
13

**FIRESIDE MARTINI**  
SAPPHIRE, ANTICA, MARASCHINO, ORANGE BITTERS  
14

**HONEY LEMON BARREL MARGARITA**  
PATRON BARREL AGED ANEJO, LEMON, HONEY, GRAND MARNIER  
14

**WILSON OLD FASHIONED**  
BOURBON, RAW SUGAR, MUDDLED ORANGE AND BORDEAUX CHERRY WHISKEY BARREL-AGED BITTERS  
15

**HOT TODDY**  
JACK DANIELS, AMARETTO, HOT CIDER, AMARETTO WHIP CREAM  
13

**TOASTED COCONUT HOT CHOCOLATE**  
MALIBU RUM, HOT CHOCOLATE, BAILEYS CHANTILLY WHIP CREAM  
14

**PEPPERMINT PATTY**  
TELLURIDE DISTILLING CHAIRLIFT WARMER, HOT CHOCOLATE, BAILEYS WHIP CREAM  
13

## DESSERTS

**GOLD HILL CHEESECAKE**  
NY CHEESECAKE, GRAHAM CRACKER CRUST  
BORDEAUX CHERRY COULIS AND FRESH BERRIES  
9

**WARM CHOCOLATE PEAKS**  
GLUTEN FREE DARK CHOCOLATE TORTE, TOASTED WHISKY WHITE CHOCOLATE SAUCE  
SHAVED CHOCOLATE  
9

**IRISH COFFEE MOUSSE**  
CHANTILLY CREAM, TOFFEE TUILE, COFFEE GLACE  
8

**CALVADOS APPLE COBBLER**  
GRANNY APPLES, CALVADOS, BROWN SUGAR OAT CRUNCH  
BOURBON BUTTERSCOCH ICE CREAM  
9

**LEMON BLUEBERRY ROULADE**  
LEMON GENOISE, BLUEBERRY GELEE, PRALINE CRUMBLE  
BLUEBERRY COULIS, MASCARPONE CREAM  
9

**ICE CREAM ALCHEMY**  
HAND CRAFTED ALL NATURAL ICE CREAM & SORBETS FROM BOULDER COLORADO  
VANILLA . CHOCOLATE . BOURBON BUTTERSCHOCH . MEXICAN CHOCOLATE  
RASPBERRY & LEMON SORBET  
8

## ALTEZZA DAILY

BOTTOMLESS

Bellini

Bitty  
Bloody  
Mimosa

8:00am - 2:00pm

19 WITH FOOD PURCHASE

## VINO FRIZZANTE

DOMAINE CHANDON BRUT 187ML 14  
DOMAINE CHANDON BRUT ROSE 187ML 14  
NV LE COLTURE PROSECCO 10 / 36

## VINO BIANCO

SUTCLIFFE - UTAH WHITE BLEND 11 / 44  
GIUSEPPE & LUIGI PINOT GRIGIO 10 / 42  
RODNEY STRONG - CHARDONNAY 14 / 58  
BRANCOTT SAUVIGNON BLANC 9 / 36  
CHAMPS DE PROVENCE - ROSÉ 12 / 48

## VINO ROSSO

BERAN - ZINFANDEL 14 / 58  
ZORZAL - MALBEC 11 / 45  
SMOKE TREE - PINOT NOIR 13 / 55  
TELLURIDE RED - CAB FRANC BLEND 15 / 64  
RODNEY STRONG - CABERNET 12 / 48  
SUTCLIFFE - MERLOT 14 / 58

## KID'S MENU

CHOICE OF FRENCH FRIES, FRESH FRUIT  
OR CARROT STICKS

**WRANGLER BURGER**  
10

**CHICKEN TENDERS**  
10

**MAC-N-CHEESE**  
10

**BUTTERED NOODLES**  
8

**SPAGHETTI & MEATBALLS**  
10

## YOUNG ADULTS

**JR. FLAT IRON STEAK**  
ASPARAGUS, POTATO GRATIN  
15

**GRILLED CHICKEN BREAST**  
ASPARAGUS, POTATO GRATIN  
15

## BEER

### TAP BEER

SWEETWATER . 420  
GREEN FLASH. GOLDEN ALE  
EPIC . SON OF A BAPTIST COFFEE STOUT  
BULL & BUSH . BIG BEN BROWN  
PROST . DUNKEL  
TBC . TEMPTER IPA  
TBC . WHACKED OUT WHEAT  
TBC . RUSSEL KELLY PALE ALE

### BOTTLE AND CANNED BEER

TBC . BIRDAL RYE PALE ALE  
TBC . FACE DOWN BROWN  
TBC . FISHWATER DOUBLE IPA  
TBC . RUSSEL KELLY PALE ALE  
TBC . TEMPTER IPA  
TBC WHAKED OUT WHEAT  
RENEGADE . 1916 COLORADO LAGER  
RENEGADE . 5:00 ALE  
COORS LIGHT  
COORS BANQUET  
CORONA EXTRA  
BUCKLERS N/A  
HEINEKEN

**APRÈS** 2PM - 6PM  
CHOICE OF  
**PEAK BURGER**  
**MEATBALL SLIDERS**  
**FLATBREAD**  
**TUSCAN WINGS**

THEN CHOOSE A TBC DRAFT BEER  
OR GLASS OF WINE 14  
WINE BY THE GLASS 8 EA  
DRAFT PINT 4 EA