

ALTEZZA at The Peaks

BOTTOMLESS
Bellini
Bitty
Bloody
Mimosa

8:00am - 2:00pm

19 WITH FOOD PURCHASE

LUNCH MENU

11AM - 2PM

SMALL PLATES

COUNTRY OLIVE BOWL <small>v.GF</small>	6
ROSEMARY SPICED NUTS <small>v.GF</small>	7
SUNDRIED TOMATO TAPENADE <small>v.GF</small> <small>WITH GLUTIN FREE ROSEMARY CRISPS AND LAVASH CRACKER</small>	9

SHARED PLATES

SALUMI & CHEESE PLATE <small>GF</small> <small>ARTISAN MEATS, LOCAL CHEESES, CORNICHONS, FIG JAM, GF ROSEMARY CRISPS AND LAVASH CRACKER</small>	15
ROASTED ARTICHOKE AND CAULIFLOWER <small>v.GF</small> <small>WITH CHILI BALSAMIC AND SERVED WITH GORGONZOLA RANCH</small>	12
HOUSEMADE MEATBALLS <small>SPICY HOUSE MARINARA WITH SHAVED PARMESAN</small>	14
TUSCAN CHICKEN WINGS <small>WITH GARLIC PARMESAN WITH CARROTS AND GORGONZOLA RANCH</small>	14
BLACK TRUFFLE FRIES <small>v</small> <small>BLACK TRUFFLE SALT, PARMESAN, FRESH PARSLEY WITH ROASTED GARLIC AIOLI</small>	9

FLAT BREAD ADD CHICKEN 6

MUSHROOM BLANCO <small>FORREST MUSHROOMS, ALFREDO, ASIAGO & MOZZARELLA CHEESE AND FRESH HERBS</small>	14
TOMATO BASIL <small>FRESH TOMATO, BASIL, HOUSE MARINARA, MOZZARELLA AND HERBS WITH SCAFANI EVO</small>	13
ALTEZZA PRIMO <small>PROSCIUTTO, BURRATA CHEESE, FRESH TOMATO, BASIL, HOUSE MARINARA AND HERBS WITH EVO</small>	15

CHEF'S SOUP

HOMEMADE SOUP SERVED WITH WARM BREAD 9

SALAD ADD CHICKEN 7 - SALMON OR SEARED TUNA 8

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

SANDWICHES ALL SERVED WITH FRENCH FRIES SUB SIDE SALAD OR FRESH FRUIT 3 SOUP OR TRUFFLE FRIES 4

MEDITERRANEAN TURKEY <small>AVOCADO, GREEN HARISSA, CASTELVETRANO OLIVE, ARUGULA ON SEMOLINA CIABATTA</small>	16
BRAISED LAMB MELT <small>BRAISED LAMB SHANK, PEPPER JACK CHEESE, RED ONION JAM, ARUGULA SERVED ON GRILLED WHOLE GRAIN WHEAT WITH VEGETABLE JUS</small>	17
GRILLED VEGETABLE DIP <small>GRILLED EGGPLANT, ZUCCHINI, FIRE ROASTED RED & GOLDEN PEPPER, RED ONION, TOMATO, PROVOLONE WITH LEMON BASIL AIOLI & VEGETABLE AU JUS</small>	15
MEATBALL SUB SANDWICH <small>MEATBALLS, SPICY TOMATO MARINARA, ITA PARSLEY, MOZZARELLA AND PROVOLONE ON TORPEDO BUN</small>	16
SEARED AHI GYRO <small>SEARED THEN CHILLED AHI TUNA, PRALINE CHILI BACON, BUTTER LETTUCE, AVOCADO, TOMATO, CUCUMBER TZATZIKI WITH FRESH DILL WRAPPED IN WARM NANN BREAD</small>	17
PEAKS CHEESE BURGER <small>FRESH GROUND CHUCK, RIB & BRISKET, TILLAMOOK CHEDDAR, TOMATO, RED ONION, GREEN LEAF LETTUCE ON BRIOCHE ADD: AVOCADO, MUSHROOMS, ARUGULA, FRIED EGG, SMOKED BACON 2 EA</small>	16

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

KID'S MENU

CHOICE OF FRENCH FRIES, FRUIT OR CARROT STICKS

WRANGLER BURGER

CHICKEN TENDERS

MAC-N-CHEESE

10

DESSERTS

GOLD HILL CHEESECAKE

NY CHEESECAKE, GRAHAM CRACKER CRUST
BORDEAUX CHERRY COULIS AND FRESH BERRIES
12

WARM CHOCOLATE PEAKS

GLUTEN FREE DARK CHOCOLATE TORTE, TOASTED WHISKY WHITE CHOCOLATE SAUCE
SHAVED CHOCOLATE
12

IRISH COFFEE MOUSSE

CHANTILLY CREAM, TOFFEE TUILE, COFFEE GLACE
10

CALVADOS APPLE COBBLER

GRANNY APPLES, CALVADOS, BROWN SUGAR OAT CRUNCH
BOURBON BUTTERSCOTCH ICE CREAM
10

LEMON BLUEBERRY ROULADE

LEMON GENOISE, BLUEBERRY GELEE, PRALINE CRUMBLE
BLUEBERRY COULIS, MASCARPONE CREAM
10

ICE CREAM ALCHEMY

HAND CRAFTED ALL NATURAL ICE CREAM & SORBETS FROM BOULDER COLORADO
VANILLA . CHOCOLATE . BOURBON BUTTERSCOTCH . MEXICAN CHOCOLATE
RASPBERRY & LEMON SORBET

8

BEVERAGE MENU

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

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