

mid-day & bar dining

ALTEZZA
AT THE PEAKS

begin & share

Country Olive Bowl

Mediterranean olives, herbs, lemon *GF, PB* 9

Rosemary Spiced Nuts

Five nuts, rosemary, cayenne, brown sugar *GF, PB* 9

Chicken Pozole

Cilantro lime cream, green chile, corn tortillas *GF* 14

Smoked Hummus

Crispy garbanzos, lemon, calabrian EVOO, carrot, celery, grilled flatbread *PB* 14

Regional Charcuterie and Cheese Board

Artisan cured meats, cheese, fig jam, caper berries, toasted lavash, gluten free crackers 24

Crispy Chicken Wings

Tossed in choice of parmesan garlic, buffalo, sweet chili, or sticky sauce,
served with gorgonzola ranch, raw carrot and celery 15/26

Black Truffle Fries

Black truffle salt, white truffle oil, parmesan, parsley, roasted garlic aioli 12

Sweet Potato Fries

Cilantro lime dipping sauce 9

leafy & green

*Request citrus ginger
dressing for oil free*

chicken | steak | salmon | tuna | shrimp \$11

Organic Greens and Honey Gem

Watermelon radish, heirloom cherry tomatoes, cucumber, toasted pepitas, micro sweet pea shoots,
Jumpin' Good goat feta, sherry shallot vinaigrette *GF* 16

Classic Caesar

Romaine, parmesan, white anchovy, caper berries, herb croutons, parmesan crisp, caesar dressing 15

Crispy Kale and Sprouts Salad

Shaved kale and brussels sprouts, shredded carrot, diced mango, pickled ginger, scallion,
sweet chili vinaigrette *GF, PB* 15

Mountain Wedge

Artisan iceberg, applewood bacon, red onion, heirloom tomato, chive, gorgonzola dressing,
Point Reyes blue crumbles 16

sandwiches

served with fries | fresh fruit or salad 4 | truffle fries or sweet potato waffle fries 5

Short Rib Dip

Braised short rib, Beehive white cheddar, pickled red onion, toasted baguette, garlic aioli on the side 19

Meyer Natural Angus Burger (Fort Lupton, CO)

Tillamook sharp cheddar, leaf lettuce, tomato, red onion, ciabatta bun,
with house bread and butter pickles 19

Seared Ahi Gyro

Ahi tuna (seared then chilled), praline chili bacon, lettuce, avocado, tomato, cucumber tzatziki,
wrapped in warm naan bread 19

The culinary team sources fresh and regional ingredients.
Menu items may change routinely.

Unfortunately, we cannot split checks on tables of six or more.
Multiple discounts are not valid with any promotions.
Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.

*GF denotes gluten-free
PB denotes plant-based*

beverages

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draft beer

Telluride Brewing Company ℓ
Face Down Brown 7
Fishwater Double IPA 7
Tempter IPA 7

SweetWater Brewing
420 Extra Pale Ale 7

Smugglers Brewpub
Scottish Ale 8
Pilsner 8

Ska Brewing ℓ
Pinstripe Red Ale 8
Mexican Logger 8

Coors Light eo 7

can & bottle beer

Estrella Damm, Daura gf 7
12 oz, 5.4% ABV

Ommegang, Rosetta Kriek 7
11.2 oz, 5.6% ABV

Dogfish Head, 90 Minute IPA 7
12 oz, 9% ABV

Brasserie d'Achouffe, La Chouffe 10
11.2 oz, 8% ABV

Big B's, Dry Hard Cider 7
12oz, 6.9% ABV

Buckler's N/A 6

signature cocktails

Alpenglow 17
Tito's vodka, St. Germain elderflower liqueur,
lime juice, topped with sparkling Chandon Rosé

Altezza's Signature Bloody Mary eo 14/18
Spring 44 vodka, house made bloody mary mix,
chili praline bacon, blue cheese olive,
Altezza black pepper and lemon rim
(Illegal Mezcal Joven, on request)

Green House Martini 17
Hendricks gin (cucumber infused Ketel One
vodka on request), Tribuno, and cucumber

El Diente Margarita 17
Telluride Ski Resort's Barrel-Aged Patron
Anejo, (jalapeño-infused Silver, on request),
Illegal Mezcal Joven, Patron Citronage, cilantro,
with a spicy salt rim

Little Hawaii 16
Bacardi Superior, Mount Gay Eclipse, and
Goslings Black Seal rum, with mint, lemon,
cucumber and elderflower muddle

Mezgroni 17
Illegal Mezcal Reposado, Campari, Lillet,
lemon twist

Dynamo (Black Walnut Manhattan) eo 15
Woody Creek Rye, Averna, black walnut bitters

Ginger Triumph 15
Hennessy, Domaine de Canton ginger liqueur,
fresh lemon juice

Mountain Rose Frozen Daiquiri 16
Bacardi Superior rum, forest fruit berries,
blood orange purée, Colorado cherry and
Psychauds bitters

wine by the glass

sparkling

Da Luca Prosecco 11
Veneto, Italy

Domaine Chandon Brut 14
California

Domaine Chandon Brut Rosé 14
California

Moët & Chandon Brut 22
Epernay, France

white

Sutcliffe Sauvignon Blanc ℓ 14
Western Slope, CO

Telluride White Pinot Grigio 10
Vigneti delle Dolomiti, Italy

Landhaus Mayer Grüner Veltliner 12
Niederösterreich, Austria

Jean Marc Brocard Kimmeridgien 12
Burgundy, France

Davis Bynum River West Chardonnay 14
Russian River Valley, Sonoma, CA

rosé

Finca El Origen Malbec Rosé Mendoza, 10
Argentina

red

WillaKenzie Estate Gisèle Pinot Noir 16
Yamhill-Carlton, Willamette Valley, OR

Cantine Povero Barbera d'Asti 10
Piedmont, Italy

Bodegas Juan Gil Monastrell 12
Jumilla, Spain

Rodney Strong Cabernet Sauvignon 16
Alexander Valley, Sonoma, CA

Telluride Red Blend ℓ 15
Western Slope, CO

beverages

Unlimited Coffee 5

Two Leaves and a Bud Tea 4

Milk 3
Skim, 2%, whole, almond, soy, coconut

French Press 8
Two people 28oz

Juice 5
Orange or grapefruit

S.Pellegrino/Aquapanna
Full liter bottle 8
Half liter bottle 4

CO denotes Colorado
ℓ denotes local influence

June 16, 2019