

Dinner

ALTEZZA
AT THE PEAKS

begin & share

Country Olive Bowl 9

Mediterranean olives, herbs, lemon *GF, PB*

Rosemary Spiced Nuts 9

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

Chicken Pozole 14

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

Smoked Hummus 14

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

Regional Charcuterie and Cheese Board 24

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

Fritto Misto 18

Shrimp, scallops, calamari, crispy spinach,
charred lemon, chipotle aioli

Crispy Chicken Wings 15 / 26

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

Black Truffle Fries 12

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

leafy & green *Request citrus ginger dressing for oil free*

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

Organic Greens and Honey Gem 16

Heirloom cherry tomatoes, watermelon radish,
English cucumber, micro sweet pea shoots,
toasted pepitas, Jumpin' Good goat feta,
sherry shallot vinaigrette *GF*

Classic Caesar 15

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

Crispy Kale and Sprouts Salad 15

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

Mountain Wedge 16

Artisan iceberg, applewood bacon, red onion,
heirloom tomatoes, chives, gorgonzola dressing,
Point Reyes blue crumbles

à la carte 9

Yukon gold mash
Grilled asparagus
Summer succotash

Roasted brussels sprouts and cauliflower with maple, bacon, pecans
Sweet potato waffle fries, cilantro lime dipping sauce
Rosemary tricolor fingerling potatoes

sandwiches

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

Short Rib Dip 19

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

Meyer Natural Angus Burger (Fort Lupton, CO) 19

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

Seared Ahi Gyro 19

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

plant based mains *Request citrus ginger dressing for oil free*

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

Grain Bowl 18/32

Black lentil ragout, red and white quinoa pilaf,
crispy sprouts, asparagus, butternut hash *GF, PB*

Caramelized Butternut, Sprouts and Kale 18/32

Butternut squash, shaved brussels sprouts and kale,
tomato-basil rainbow quinoa, sherry shallot vinaigrette
GF, PB

Diablo Chickpea Penne Pasta 18/32

Valoroso tomatoes, roasted red pepper, kalamata,
onion, red pepper flakes *GF, PB*

mains

Fresh Herb Dijon Skuna Bay Salmon 36

Baby yukon potato, hard boiled egg, haricots verts,
kalamata, heirloom tomato, warm olive vinaigrette

Lemon Rosemary Chicken 32

Roasted Colorado chicken breast, shiitake mushrooms,
grilled asparagus, yukon gold mash, lemon rosemary jus

Herb Rubbed Elk Short Loin 40

Summer succotash, rosemary tricolor fingerling
potatoes, cherry sage demi glace

Five Pepper 12oz New York Strip 48

Gold Canyon center cut angus, grilled
asparagus, yukon mash, tobacco onion, cabernet
demi glace

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

June 16, 2019

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 <i>gf</i>	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'Achoffe , 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 Peychauds 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 28 _{oz}	
Juice	5
Orange or grapefruit	
S.Pellegrino/Aquapanna	
Full liter bottle	8
Half liter bottle	4

CO denotes Colorado
ℓ denotes local influence

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