

# all day dining

ALTEZZA  
AT THE PEAKS

## (begin & share)

- Hatch Green Chile Stew** 10  
Served with warm bread
- Mushroom Pot Pie** 16  
Forest mushrooms, green peas, fresh herbs, white wine, cream in a puff pastry bowl
- Artisan Salumi & Cheese Board** 22  
Daily selections of salumi & cheese, fig jam, toasted lavash, caper berries, gluten-free rosemary oat crisps
- Fritto Misto** 17  
Shrimp, scallops, calamari, crispy spinach, charred lemon, lemon-basil aioli
- Crispy Chicken Wings** 15 / 26  
Tossed in choice of parmesan garlic, buffalo, sweet chili, or sticky sauce and served with gorgonzola ranch and raw carrot
- Smoked Hummus** 13  
Crispy garbanzos, lemon, calabrian EVOO, grilled flatbread **PB**
- Grilled Artichoke** 14  
Lemon herb vinaigrette, charred lemon, roasted baguette **PB**
- Western Slope Meatballs** 16  
Meyer natural angus beef (Blackfoot River, CO), Colorado buffalo, pork, Chef's seasonings, served with choice of three sauces, spicy pomodoro, sweet chili, or, mushroom cream

## (leafy & green) Request citrus ginger dressing for oil free

chicken \$8 | steak \$10 | salmon/tuna \$10

- Little Gem** 14  
Heirloom cherry tomatoes, watermelon radish, cucumber, toasted pepitas, lime, pickled red onion, sherry shallot vinaigrette **GF, PB**
- Three Grains & Greens** 16  
Local red & white quinoa, amaranth, organic greens, basil, mint, red wine vinaigrette **GF, PB**
- Italian Caesar** 14  
Romaine, parmesan, caesar dressing, white anchovy, caper berries, herb crouton, parmesan crisp
- Crispy Kale Sprouts Salad** 15  
Shaved kale & brussels sprouts, shredded carrot, diced mango, fresh ginger, scallion, sweet chili vinaigrette **GF, PB**

## (flatbreads)

- Tomato Basil** 14  
Heirloom tomato, basil, marinara, mozzarella, calabrian EVOO
- Mushroom Blanco** 16  
Mozzarella, ColoRouge, roasted portabello, arugula, balsamic reduction
- Altezza Primo** 16  
Mozzarella, burrata, marinara, prosciutto, tomato, basil, calabrian EVOO

## (à la carte)

Black Truffle Fries, 12    Sweet Potato Tots, 10

- Yukon Gold Mash    Sprouts & Kale  
Grilled Asparagus    Pan Seared Mushrooms  
Butternut Hash    Potato Gratin  
Black Lentil Ragout    Country Olive Bowl  
Charred Broccolini    Rosemary Spiced Nuts  
Roasted Cauliflower

9

## (sandwiches)

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

- Herb Grilled Chicken with Basil and Burrata** 18  
Red onion jam, tomato, and garlic aioli on ciabatta
- Short Rib Dip** 18  
Braised short rib, Beehive white cheddar, salsa creole, toasted baguette
- Meyer Natural Angus Burger** (Blackfoot River, CO) 18  
Tillamook sharp cheddar, leaf lettuce, tomato, red onion, ale house bun and sliced pickles
- Seared Ahi Gyro** 18  
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

- Grain Bowl** 28  
Black lentil ragout, red quinoa pilaf, crispy sprouts, butternut hash **GF, PB**
- Pan Roasted Cauliflower Steak** 28  
Red lentil dal, cilantro-corn salsa, crispy spinach, cilantro-mint chutney **GF, PB**
- Caramelized Butternut, Sprouts, & Kale** 28  
Butternut squash, shaved brussels sprouts & kale, tomato-basil rainbow quinoa, sherry-shallot vinaigrette **GF, PB**
- Forest Mushroom Ragout** 28  
Wild & farmed mushrooms, fresh herbs, shallots, white wine, vegetable broth, soft polenta  
**GF, PB, OIL FREE**

## (mains)

- Herb Crusted Elk Medallions** 38  
Blackberry sage glaze, yukon gold mash, shaved sprouts and kale
- Cedar Planked Skuna Bay Salmon** 34  
Spicy apple hash, potato gratin, pan seared winter vegetables
- Bass in Paper** 38  
Colorado striped bass, heirloom cherry tomatoes, chayote, lime, Hatch butter, white wine, fresh herbs, and, sweet potato tangle, charred broccolini
- Herb Grilled 7oz Colorado Beef Tenderloin Steak** 42  
Potato gratin, charred broccolini, horseradish demi-glaze
- Sage Rubbed 10oz Flat Iron Steak** 34  
Grilled asparagus, yukon mash, cabernet glaze, tobacco onions
- Meatballs & Spaghetti** 27  
House made Meyer natural angus beef (Blackfoot River, CO), Colorado buffalo, pork, and Chef's seasonings, with marinara, basil, parmesan, burrata cheese (extra meatball \$2)
- Lemon Rosemary Chicken** 29  
Roasted Colorado chicken breast, oyster mushrooms, grilled asparagus, potato gratin, lemon-rosemary jus

**GF denotes gluten-free**

**PB denotes plant-based**

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.

## (beverages)

# ALTEZZA

AT THE PEAKS

### (draft beer)

<b>Telluride Brewing Company</b>	7
Face Down Brown	
Tempter IPA	
Whacked Out Wheat	
<b>SweetWater Brewing</b>	
420	
<b>Smugglers Brewpub</b>	
Mint Chocolate Stout	
<b>Ska Brewing</b>	
Mexican Logger	
<b>Coors Light</b>	
<b>Big B's Orchard Original Cider</b>	

### (can & bottle beer)

<b>Brasserie d'Achouffe, La Chouffe, 11.2 oz, 8% ABV</b>	9
<b>Dogfish Head, Seaquench Ale, 12 oz, 4.9% ABV</b>	7
<b>Ommegang, Rosetta Kriek, 11.2 oz, 5.6% ABV</b>	10
<b>Dogfish Head, 90 Minute IPA, 12 oz, 9% ABV</b>	8
<b>Estrella Damm, Daura, 12 oz, 5.4% ABV</b>	7
<b>Redstone Meadery, Black Raspberry Nectar, 750 mL, 8% ABV</b>	28

### (beverages)

<b>Unlimited Coffee</b>	5
<b>Two Leaves and a Bud Tea</b>	4
<b>Milk</b>	3
Skim, 2%, whole, almond, soy, coconut	
<b>French Press</b>	8
Two people 28oz	
<b>Juice</b>	5
Orange or grapefruit	
<b>S.Pellegrino—Aquapanna</b>	
Full liter bottle	8
Half liter bottle	4

### (wine by the glass)

#### (sparkling)

<b>Casa de Valor Cava Brut Nature Penedes</b>	11
Spain	
<b>Domaine Chandon Brut</b>	14
California	
<b>Domaine Chandon Brut Rosé</b>	14
California	
<b>Moët &amp; Chandon Brut</b>	22
Epernay, France	

#### (white)

<b>Brancott Estate Sauvignon Blanc</b>	9
Marlborough, NZ	
<b>Telluride White Pinot Grigio</b>	10
Vigneti delle Dolomiti, Italy	
<b>Infinite Monkey Theorem Riesling</b>	11
Denver, CO	

<b>Jean Marc Brocard Chablis</b>	14
Burgundy, France	

<b>Rodney Strong Chardonnay</b>	10
Sonoma, CA	

#### (rosé)

<b>BY.OTT Côtes de Provence</b>	14
Provence, France	

#### (red)

<b>Smoke Tree Pinot Noir</b>	14
Sonoma, CA	

<b>Cantine Provero Barbera d'Asti</b>	10
Piedmont, Italy	

<b>Zorzal Malbec</b>	11
Mendoza, Argentina	

<b>Teso La Monja Tinta de Toro</b>	12
Toro, Spain	

<b>Telluride Red Blend</b>	15
Cortez, CO	

<b>Rodney Strong Cabernet</b>	12
Sonoma, CA	