

# to go dining

ALTEZZA  
AT THE PEAKS

## (begin & share)

**Hatch Green Chile Stew** 10  
Served with warm bread

**Country Olive Bowl** 9  
Mediterranean olives, herbs, lemon **GF, PB**

**Rosemary Spiced Nuts** 9  
Five nuts, rosemary, cayenne, brown sugar **GF, PB**

**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**

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

**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

**Altezza Primo** 16  
Mozzarella, burrata, marinara, prosciutto, tomato, basil, Calabrian EVOO

*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.

## (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

**Meyer Natural Angus Burger** (Blackfoot River, CO) 18  
Tillamook sharp cheddar, leaf lettuce, tomato, red onion, ale house bun

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

**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**

## (mains)

**Cedar Planked Skuna Bay Salmon** 34  
Spicy apple hash, potato gratin, pan seared winter vegetables and chamayo rum glaze

**Sage Rubbed 10oz Flat Iron Steak** 34  
Grilled asparagus, yukon mash, cabernet glaze, tobacco onions

**Meatballs & Spaghetti** 27  
House made meatballs, 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

## (à la carte)

Yukon Gold Mash	Sprouts & Kale	
Grilled Asparagus	Pan Seared Mushrooms	
Butternut Hash	Potato Gratin	
Black Lentil Ragout	Charred Broccolini	9
Roasted Cauliflower		

## (Sweet)

**Elevated Apple Pie**  
Flaky dough, local apples, vanilla ice cream, applejack caramel gastrique 12

**Warm Chocolate Peaks**  
Dark chocolate ganache, gluten free torte, dark sweet cherry coulis, white chocolate whiskey sauce 12

**Dulce de Leche Cheesecake**  
Philly style, cinnamon brown sugar crust topped with dulce de leche flan 12

