

IN ROOM DINING MENU

To place your order, call extension 5030. Please be sure to note any dietary restrictions to our team. Delivery fee of \$5 + 20% gratuity applies to all orders.

Elixirs

RESTORED FOCUS 9

almond milk, coconut, reishi powder, sea salt, cayenne

GREEN JUICE 11

baby kale, parsley, kiwi, green apple, tumeric, ginger

FRESH JUICE 8

orange or grapefruit
7oz

ROWDY MERMAID KOMBUCHA 9

n/a
savory peach or alpine lavender

Coffee + Tea

BREWED COFFEE 5

Corvus Coffee Roasters

LATTE 7

CAPPUCCINO 7

ESPRESSO 5

TEA + TISANES 5

whole, almond, & oat milk available

Desserts

ORANGE CREAMSICLE PARFAIT 10

olive oil cake, orange liqueur, mascarpone

SLICE O' PIE 10

rotating selection

A CHOCOLATE CHIP COOKIE 5

milk & dark chocolate, maldon sea salt

5:00 pm - 10:00 pm daily

Breakfast 7:30 - 10:30 am daily

STEEL CUT OATS 9

cinnamon honey butter, toasted walnut, berries (v)

CINNAMON ROLL 9

vanilla bean & cream cheese frosting (v)

AVOCADO TOAST 17

pickled fresno chile, toasted pepita, petit salad (v)
ADD AN EGG* 2 | ADD SMOKED SALMON 9

PORK GREEN CHILI BURRITO 18

cheesy eggs, potatoes, cilantro, chorizo, salsa

DENVER OMELET* 17

cheddar cheese, ham, peppers & onions, petit salad

SIMPLE BREAKFAST* 18

two eggs your way, choice of bacon or sausage, breakfast potatoes, choice of wheat, white or sourdough toast

SIDES

seasonal fruit 8 | crispy bacon 6 | breakfast pork sausage 6 | breakfast potatoes 6

Lunch 11:00 am - 2:00 pm daily

LJ CAESAR SALAD* 16

cured egg yolk, sourdough crumb, classic parmesan dressing
ADD CHICKEN 8 | SHRIMP 10 | SALMON* 12

CHICKEN SCHNITZEL 18

herb salad, charred lemon, gribiche

CHICKEN SALAD 16

fresno chile, celery, mayonnaise, spring greens, marcona almonds, citrus vinaigrette

LJ BURGER* 20

smoked cheddar, griddled onion, b & b pickles, house-made potato bun, burger sauce, fries
ADD AN EGG* | BACON 2 | 1/2 AVOCADO 4

Dinner 5:00 pm - 10:00 pm daily

CHEESE & CHARCUTERIE 28

three cheeses, three meats, cornichon, honeycomb, quince paste, whole grain mustard, grilled baguette

LJ CAESAR SALAD* 16

classic parmesan dressing, cured egg yolk, sourdough crumb
ADD CHICKEN 8 | SHRIMP 10 | SALMON* 12

CHOPPED SALAD 17

vermont feta cheese, cucumber, cherry tomato, kalamata olive, shaved red onion, oregano vinaigrette (v)

BEET HUMMUS 15

marinated golden beets, house-made flatbread, fresh radish(v)

BUTTERMILK RANCH FRIED CHICKEN 29

two piece, b & b pickles, hatch chili hot sauce, pickle juice glaze, coleslaw

CRISPY SALMON* 35

farro, spring radish, persian cucumber, pickled shallot, lemon yogurt sauce

HOUSE-MADE BUCATINI 27

bacon lardon, black pepper, two year aged parmesan (v)
ADD CHICKEN 8 | SHRIMP 10 | SALMON* 12

LJ BURGER* 23

smoked cheddar, griddled onions, burger sauce, b & b pickles, house-made potato bun, fries
ADD AN EGG* 2 | 1/2 AVOCADO 4

Sides 5:00 pm - 10:00 pm daily

CURRIED CAULIFLOWER 11

golden raisin, oregano, grilled lemon, ras el hanout yogurt (v)

CRISPY BRUSSEL SPROUTS 10

fried spicy peanuts, dried cherries, bourbon pomegranate glaze (v)

MAC & CHEESE 12

gouda & hatch green chile

A 2.5% culinary service charge on food will be added to your bill to support equitable culinary wages.

*Some items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Strong & Spirited

SPRITZ #2 15

ginger liqueur, passion fruit, orange bitters, prosecco

SPRITZ #3 15

blackberry liqueur, elderflower, rhubarb bitters, prosecco

AMORE VIOLA 15

Wheatley vodka, crème de violette, lavender, butterfly pea tea

TELL ME I'M PRETTY 18

Costa reposado tequila, banana liqueur, passion fruit, lemon, spicy bitters

No & Low

STARVE THE APOTHECARY 14

juniper, matcha, lemon, honey
zero proof

OH, BEE-HIVE 14

Dolin vermouth, limoncello, lemon, honey grappa

Brews

OATMEAL STOUT 8

Dry Dock Brewing Co.
Aurora, CO

¡VENGA! MEXICAN LAGER 8

Cervicería Brewing Co.
Denver, CO

RASPBERRY APPLE CIDER 8

Stem Ciders
Lafayette, CO

PLANT HARD SELTZERS 8

strawberry mint or
pineapple lemonade

Sparkling

BLANC DE BLANC : CHANDON 'BY THE BAY' Napa, California

21

78

SPARKLING ROSÉ : GRAHAM BECK Western Cape, South Africa

16

65

Rosé

SANGIOVESE : FATTORIA SARDI Toscana, Italy

13

45

GRENACHE : WHISPERING ANGEL Provence, France

16

59

White

PINOT GRIGIO : TERLAN Trentino, Italy

15

55

SAUVIGNON BLANC : ALLAN SCOTT Marlborough, New Zealand

14

54

CHARDONNAY : HARTFORD COURT Russian River, California

17

67

Red

PINOT NOIR : GOTHIC 'NEVERMORE' Willamette, Oregon

19

74

MALBEC : SUSANA BALBO 'SIGNATURE' Mendoza, Argentina

15

59

RED BLEND : ORIN SWIFT 'ABSTRACT' Napa & Sonoma, California

23

89

CABERNET SAUVIGNON : VALRAVN Sonoma County, California

18

70