

ELEV  8200
THE FITZ
 Shareables

Asian Brussels (V,GF,DF) Brussels, Shishito Peppers, Shredded Carrots, Sunflower Seeds, Sesame Seeds, Black Garlic Vinaigrette	\$17.00	Chicken Wings (GF,DF) 1lb of Wings; Choice of Buffalo, BBQ, Honey Sriracha, House Dry Rub, Teriyaki, or Mango Habanero. One Sauce Choice Per Order Ranch OR Blue Cheese	\$18.00
Pretzel Bites Platter Pretzel Bites, Sliced Meats, Mustard, Beer Cheese, Olives, Spicy Pickles	\$19.00	Cheese Curds Cheese Curds, Marinara, House Ranch	\$15.00
Poutine Fries, Short Rib, Shredded Cheese, Cheese Curds, Gravy, Green Onion	\$21.00	Truffle Fries Herb Parmesan, Truffle, Garlic Aioli	\$18.00

Soups & Salads

Quinoa Salad (GF) Kale, Quinoa, Roasted Squash, Zucchini, Pomegranate Seeds, Hazelnuts, Manchego, Chopped Bacon, Mustard Cream Dressing	\$19.00	House Salad Mixed Greens, Carrots, Cherry Tomatoes, Cucumber, Red Onion, Cheese Blend, White Balsamic Vinaigrette	\$16.00
Caesar Salad Romaine, Parmesan, Croutons, Anchovies, Caesar Dressing	\$17.00	Tomato Soup (GF)	\$10.00
		Soup du Jour	\$12.00

Sandwiches

*Sandwiches served with Fries.
 Substitutions
 +\$3 Side Salad, +\$3 Side Caesar
 +\$3 Truffle Fries, +\$3 Sweet Potato Fries*

Fitz Burger* Angus Beef Patty, Onion, Bacon Jam, Fitz Sauce, White Cheddar, Lettuce, Tomato, Brioche Bun Sub Beyond Burger +\$4	\$25.00	Breaded Chicken Sandwich Hand Breaded Chicken Breast, Pepper Jack Cheese, Chili Marinated Jicama, Pickled Apples, House Made Ranch Dressing	\$24.00
Lamb Gyro Braised Lamb, Pita Bread, Tzatziki Sauce, Diced Tomato, Minced Red Onion	\$23.00	Ribeye Sandwich* Smoked Cheddar, Pickled Red Onion, Roasted Red Pepper, Arugula, Horseradish Sauce, Hoagie Roll Sub Grilled Portabella Mushroom	\$25.00
Grilled Cheese & Tomato Soup Pesto, Tomato Slices, Caramelized Onion, Mozzarella, Parmesan, Blueberry Reduction (No Side)	\$20.00		

Kids Menu

**Served with Fries.
 Substitutions +\$3 Veggies, +\$3 Fruit, +\$3 Truffle Fries, +\$3 Side Salad, +\$3 Side Caesar**

Mac N Cheese	\$13.00	Chicken Fingers	\$16.00
Buttered Noodles	\$12.00	Cheeseburger	\$16.00
6oz Steak*	\$17.00		

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
 FOODBORNE ILLNESS. THIS ITEM IS COOKED TO ORDER ACCORDING TO CUSTOMER PREFERENCE.
 *ALL FOOD PREPARED IN A COMMON KITCHEN WITH RISK OF GLUTEN, NUT AND DAIRY EXPOSURE.

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Mains

Steak Frites* 12oz Angus Beef Strip Loin, French Fries, Roasted Broccoli, Peppercorn Cream Sauce Sub Bison NY Strip +\$15	\$35.00	Cavatappi Pasta Snap Peas, Onion, Morel Mushrooms, Fava Beans, Asparagus, Parmesan, Vegetable Broth	\$25.00
Tuna Bowl* Ahi Tuna, Edamame, Cucumber, Wakame Salad, Grated Carrots, Cherry Tomatoes, Avocado, Rice, Asian Glaze, Ginger Sauce, Pineapple Glaze	\$26.00	Fish Tacos (GF) Grilled Mahi-Mahi, Creamy Slaw, Mango Salsa, Pickled Red Onion, Mashed Avocado, Cilantro	\$23.00
		Roasted Chicken (GF) Grilled Summer Vegetables, Smashed Potato, Creme Fraiche, Chives, Chicken Jus	\$28.00

Add Side		Add Protein	
Fries	\$5	Tofu	\$8
Sweet Potato Fries	\$7	Chicken Breast	\$8
Truffle Fries	\$10	Breaded Chicken	\$9
House Salad	\$6	Short Rib	\$11
Caesar Salad	\$7	6oz Steak*	\$12
Broccolini	\$8	Salmon*	\$13
Mac N Cheese	\$8	Braised Lamb	\$12

GF=Gluten Free DF=Dairy Free V=Vegan

Desserts

Strawberry Rhubarb Cobbler (GF) Cobbler Topping, Vanilla Ice Cream, Bourbon Maple Glaze	\$13.00	Ice Cream Bowl (2 Scoops) Choice of Vanilla, Chocolate, Cookies and Cream or Mint Chocolate Chip, Whipped Cream, Chocolate Sauce, Mixed Berries	\$10.00
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Beer

Drafts

Coors Light	\$6.00
90 Schilling Amber	\$8.00
Mountain Time Lager	\$8.00
Blue Moon	\$8.00
Sierra Nevada Hazy Lil Thing	\$8.00
Sippin Pretty Sour	\$8.00
Pacifico	\$8.00
Vail Brewing Blonde Ale	\$8.00
Vail Brewing IPA	\$9.00
Vail Brewing Pale Ale	\$8.00

Canned + Bottled Beverages

Coors Banquet	\$8.00
Budlight	\$7.00
Budweiser	\$7.00
Stella Artois	\$7.00
VBC Pete's Stash Pale Ale VBC	\$8.00
Gore Creek IPA	\$9.00
VBC Hot Mess Blonde	\$8.00
Guinness Stout	\$8.00
High Noon	\$8.00
Guinness N/A 0.0	\$7.00
Stella N/A (0.0)	\$7.00
Sam Adams Hazy N/A (0.0)	\$7.00
Stem Cider	\$7.00

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