Starters & Shareables

Artisanal Cheese Selection 21

Trio of Cheese, Palisade Peach Preserve,
Tangerine Chili Olives, Crackers
1,6

Whipped Feta 20

Meredith Farms Whipped Feta,
Marcona Almonds, Hot Honey, Mint,
Warm Lemon Spice Pita
1,5,6

Chicken Wings 19

Choice of Buffalo, BBQ, Sweet Chili,
or House Dry Rub
Choice of Ranch or Blue Cheese
1

Roasted Onion & Poblano Dip 16

Spiced Potato Chips
1,2

Braised Chicken Quesadilla 18

Green Chili, Mozzarella,
Sour Cream, House Made Salsa
1,6

Flatbreads

Sausage & Pepperoni 19

House Made Lamb & Pork Sausage, Pepperoni,
Roasted Red Peppers, Marinara, Mozzarella
1,6

Mushroom & Goat Cheese 19

Cremini Mushrooms, Goat Cheese, Marinara,
Mozzarella, Pickled Onion, Arugula
1,6

Soup & Salads

Add Protein to any Dish
Chicken $12 or Salmon* $15

Tomato Soup 16

Roasted Tomato, Cream, Parmesan Straw
1,6

Crisp Apple & Beet Salad 18

Spinach & Mixed Greens, Apples, Beets,
Meredith Farms Goat Cheese,
Spiced Almonds,
Sherry Vinaigrette, Bourbon Maple Reduction
1,5

Quinoa Bowl 22

Kale & Mixed Greens, Roasted Butternut
Squash,
Brussels Sprouts, Dried Fruits, Sliced
Almonds,
Sherry Vinaigrette
5

House Salad 17

Mixed Greens, Carrots, Cherry Tomatoes,
Cucumber, Radish, Sherry Vinaigrette

Executive Chef Kevin Erving

Handhelds

All SANDWICHES are Served with Fries
Upgrade to Side House or Caesar Salad +$3
Sweet Potato Fries or Truffle Fries +$3

Ultimate Chicken Wrap 25

Grilled Chicken, Bacon, Lettuce, Tomato,
Chipotle Aioli, Salsa Verde,
Crushed Potato Chips
1,2,6

Mushroom Reuben 25

Sauteed Cremini, Sauerkraut, Swiss Cheese,
Classified Sauce, Marble Rye
1,2,6

Fitz Smashburger* 26

7x Wagyu Beef, American Cheese,
Lettuce, Tomato, Caramelized Onion,
Pickles, Classified Sauce, Potato Bun
Make it a Double $29
1,2,6

Entrées

Available from 3pm-9pm

Steak Frites* 58

10oz N.Y Strip Loin, French Fries,
Pickled Onion & Tomato Relish,
Chimichurri

Celery Root & Mushroom Risotto 35

Creamy Arborio Rice, Roasted Celery Root,
Sauteed Mushrooms, Toasted Pumpkin Seeds,
Parmigiano Reggiano
1
Add Chicken $12 or Salmon* $15

Sweets

Warm Skillet Cookie 12

Warm Chocolate Chip Cookie,
Vanilla Ice Cream,
Chocolate and Caramel Drizzle
1,2,6

Sticky Toffee Pudding 15

Warm Sticky Toffee Pudding, Candied Bacon,
Brown Butter Ice Cream
1,2,6

Apple-Cranberry Pie 15

Cinnamon Ice Cream, Dulce de Leche Sauce
1,2,6

Ice Cream & Sorbet 9

Chocolate, Vanilla, Cinnamon, Brown Butter
Ask Your Server For Sorbet Selections
1,2

1-milk 2-eggs 3-fish 4-shellfish 5-tree nuts 6-wheat
7-peanuts 8-soy 9-sesame

*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.

Gratuity of 20% will be added to parties of 6 or more

Wine by the Glass

Sparkling

Mionetto, Prosecco 13
Veneto, Italy

Lucien Albrecht, Brut Rose 14
Alsace, France

White

Di Lenardo, Pinot Grigio 13
Friuli, Italy

Drylands, Sauvignon Blanc 14
Marlborough, NZ

Quintas do Homem, Alvarinho 12
Vinho Verde, Portugal

Caymus 'Sea Sun', Chardonnay 15
Monterey County, California

Rosé

Miraval 'Studio' Rosé 13
Provence, France

Red

Alamos, Malbec 14
Mendoza, Argentina

Sokol Blosser, Pinot Noir 15
Willamette Valley, Oregon

Conundrum, Red Blend 13
Fairfield, California

Blood Root, Cabernet Sauvignon 17
Sonoma County, California

Fitz Happy Hour 2PM-5PM

$10 Select Wine by the Glass

$2 off Draft Beer

$2 off Well Spirits

$13 Cocktail of The Day

Draft Beer

Coors Brewing Co - Light Lager 7
Avery White Rascal - Belgian White 8
New Belgium - Mtn Time Lager 8
Odell Brewing - 90 Schilling Amber 8
Breckenridge Brewery - Hazy IPA 9
Pacifico - Mexican Lager 8
Left Hand Brewing - 1265 Pilsner 8
Guinness - Irish Stout 9
VBC - Hot Mess Blonde 9
VBC - Gore Creek IPA 9

Bottles & Cans

Coors Banquet-American Lager 16oz 7
Budweiser - American Lager 7
Bud Light - Light Lager 7
Stella Artois - Pilsner 8
Ska Checkered Future IPA 8
Telluride Brewing - Face Down Brown 8
Avery Brewing-Maharaja Imperial IPA 10
VBC - Pete's Stash - Pale Ale 16oz 11

Seltzer & Cider

High Noon Black Cherry or Pineapple 8
Stem Ciders - Pear Cider 9

Non-Alcoholic

Heineken - Dutch Lager 7
Guinness - Irish Dry Stout 8

Light & Refreshing

BASIL'S SONG 16
Hibiscus Infused Vodka
Italicus Bergamot Liqueur
Blood Orange-Basil Cordial

A PEAR OF ACES 15
Chamomile Infused Gin
St. George Spiced Pear
Benedictine d.o.m
Pear Syrup
Lemon

SOL SACRIFICE 15
Jalapeño Infused Tequila
Ancho Reyes Chili Liqueur
Pineapple-cinnamon Cordial
Volcanic Salt

WHISKEY RIVER 18
Bourbon
Amaro Nonino
St. Germain Elderflower Liqueur
Fig Preserves
Smoked Rosemary
Lemon
Egg White
2

Stiff & Stirred

HARVEST OLD FASHIONED 17
Rittenhouse Rye Whiskey
Pedro Ximenez Sherry
Apple Cider Syrup
Black Walnut Bitters
Orange Bitters

OAXACAN GOLD FASHIONED 18
Coconut Fat Washed Reposado Tequila
Madre Espadin Mezcal
Nixta Licor De Elote
Cacao-Panela Syrup
Mole Bitters

MIDNIGHT MOONLIGHT MANHATTAN 18
Brown Butter-Bourbon
Smith & Cross Jamaican Rum
Averna Amaro
Banana Brulee
Maple Bitters
Cardamom Bitters

Seasonal Sips

SMOKING MONK 16
Del Maguey Mezcal
Green Chartreuse
Creme De Cacao
Mexican Hot Cocoa
Cayenne Marshmallow

THE CRANBERRIES SPRITZ 17
Aperol
Velvet Falernum
Winter-cranberry Cordial
Acid Adjusted Orange
Prosecco

HOUSE OF THE RISING SUN 18
Mars Iwai Japanese Whiskey
Marble Gingercello
Ginger-Turmeric Honey
Yuzu Juice

MANOR VAIL MULLED WINE 13
Warm Red Wine
Brandy
Alma Finca Orange Liqueur
Winter Spices

Zero Proof n/a

CITRUS SONATA 11
Blood Orange-Basil Cordial
Ginger Beer
Lime

LIVIN LA PIÑA LOCA 11
Pineapple-cinnamon Cordial
Seedlip Garden
Lime
Seltzer

WHEN LIFE GIVES YA LEMONS 11
Fresh Squeezed Lemonade.....Choose a flavor
Classic Lemonade | Blood Orange-Basil
Cherry- Limeade | Pineapple-Cinnamon
Cranberry-Winter Spice

MEXICAN HOT CHOCOLATE 11
Cinnamon & Cayenne Hot Chocolate
Steamed Milk
Cayenne Marshmallows
1

1-milk 2-eggs 3-fish 4-shellfish
5-tree nuts 6-wheat
7-peanuts 8-soy 9-sesame

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F&B Director Garrett Cosgrove