

BREAKFAST SERVED 7:00AM - 11:00AM

FRUITS, GRAINS, CEREALS

Seasonal Fruit Plate 12
Honeyed Yogurt

House-Made Granola 9
*Sunflower Seeds, Agave Nectar,
Dried Fruit, Crème Fraîche*

Caramelized Half Grapefruit 5
Mint Sugar Crust

Strawberry-Banana Yogurt Smoothie 5

Red Mill Organic Oatmeal 7
Dried Red Currants, Cane Sugar

Selection of Cereals 6
Special K, Wheaties, Cheerios, Kashi

PLATES

House-Cured Salmon 11
*Hard-Boiled Egg, Cream Cheese,
Caper Pico de Gallo, Toasted Bagel*

Brioche French Toast 9
*Cinnamon-Dipped Brioche,
Warm Maple Syrup*

Sourdough Pancakes 9
Warm Maple Syrup, Powdered Sugar

Continental Divide 7
Assorted House-Made Pastries

Alpine Breakfast 10
*Two Eggs Any Style, Hash Browns,
Toast, Choice of: Sausage, Bacon or Ham*

Tailored Three-Egg Omelet 12
*Hash Browns, Toast, Choice of Fillings:
Ham, Turkey Sausage, Chorizo, Bacon,
Spinach, Mushrooms, Tomato, Green Chilies,
Fontina, Goat Cheese, Gruyère*

Egg White Frittata 11
*Oven-Dried Tomatoes, Spinach,
Goat Cheese, Toast*

Eggs Benedict 12
*English Muffin, Griddled Ham,
Poached Eggs, Hollandaise, Hash Browns*

ADDITIONS

Two Eggs Any Style 3

Link Sausage, Bacon or Ham 3

Hash Browns

English Muffin or Biscuit 3

Toast (White, Wheat, Rye, Sourdough) 3

Toasted Bagel with Cream Cheese 4

BEVERAGES

Fresh Orange or Grapefruit Juice 5

Juices (Cranberry, Apple, Tomato, V-8) 4

Freshly Brewed Coffee (Regular or Decaf)
Small Pot 8
Large Pot 11

Hot Tea
Small Pot 8

Hot Chocolate
Small Pot 8

Milk (Whole, 2%, Skim or Soy) 3

Soft Drinks 3

ALL DAY DINING SERVED 11:00AM - 11:00PM

SOUPS

- Vegetarian Chili** 8
Hatch Green Chile, Kidney, Cannellini & Pinto Beans, Chick Peas, Hominy
- Short Rib & Braised Pork Chili** 8
Red & Pinto Beans, Sour Cream, Grated Cheddar, Scallions
- Green Chili** 8
Hatch Green Chile, Slow-Roasted Pork, Hominy, Roasted Corn, White Beans
- Organic Chicken & Noodle Soup** 7
Pulled Chicken, Torn Pasta, Hearty Vegetables

APPETIZERS

- Tempura Chicken Strips** 13
Ale Hot Sauce, Celery, Carrot, Radish, Bleu Cheese Dressing
- Prawn Cocktail** 17
Tomato Horseradish Sauce, Meyer Lemon

INDIVIDUAL PIZZAS

- Goat Cheese & Wild Mushroom** 11
Basil Pesto, Roasted Red Peppers, Arugula, Extra Virgin Olive Oil
- BBQ Chicken** 12
Barbeque Sauce, Pulled Chicken, Grilled Red Onion, Cilantro, Smoked Gouda
- Four Cheese** 10
Herb Oil, Tomato Basil Sauce, Parmesan, Mozzarella, Provolone, Fontina

SALADS

- Atwater** 9
Sugar Lettuce, Frisée, Baby Red Leaf, Shaved Fennel, Fresh Ricotta, Champagne Verjus Vinaigrette
- Caesar** 11
Crisp Romaine, Eggless Caesar Dressing, White Anchovy, Shaved Parmesan, Ciabatta Crouton
- Add Grilled Chicken** 4 **Add Shrimp** 7

SANDWICHES (Choice of: French Fries or Side Salad)

- Atwater Burger** 11 **Bison Burger** 13
Brioche Roll, Lettuce, Tomato, Onion, Choice of: Bleu Cheese, Gruyère, Aged Cheddar, American, Sautéed Onions, Mushrooms, Smoked Bacon
- Organic Chicken Sandwich** 12
Avocado Aioli, Smoked Bacon, Roasted Red Peppers, Gruyère Cheese, Multi-Grain Bread
- Atwater Club** 12
Hand-Carved Turkey, Fresh Mozzarella, Tomato, Avocado, Pistou, Focaccia Bread

PLATES

- Steak Frites** 25
Sirloin Steak, Arugula & Fennel Salad, Thin-Cut Herbed Fries
- Fish & Chips** 19
Crispy Tempura Cod, Lemon, Tartar Sauce, French Fries
- Pappardelle Pasta & Meatballs** 23
Tomato & Fresh Basil Sauce, Reggiano Parmesan
- Chipotle Maple-Glazed Salmon** 20
Creamed Lemon Barley, Broccolini, Heirloom Tomato Crudo
- Grilled Organic Chicken** 18
Yukon Gold Mashed Potatoes, Caramelized Brussels Sprouts, Sour Cherry Sauce

DESSERTS SERVED 11:00AM – 11:00PM

Monkey Brioche <i>Sour Cherry Sauce, Toffee Sauce, Vanilla Anglaise</i>	8	Chocolate Decadence Cake <i>Chocolate Ganache, Vanilla Anglaise</i>	8
Coconut White Chocolate Cheesecake <i>Sour Cream Topped & Macadamia Nut Crusted</i>	8	Crème Brûlée <i>Vanilla Bean Custard, Cinnamon Sugar</i>	8
		Seasonal Sliced Fruit	8

KIDS

BREAKFAST (7:00AM-11:00AM)

Kiddy Short Stack <i>Buttermilk Pancakes, Warm Maple Syrup, Butter</i>	5
Scrambled Eggs <i>Farm Fresh Eggs or Egg Whites, Breakfast Potatoes</i>	5
French Toast Sticks <i>Choice of: Ham, Bacon or Sausage, Warm Maple Syrup, Butter</i>	5
Assorted Cereals <i>Choice of: Whole or 2% Milk, Banana</i>	5
Fresh Fruits & Berries <i>Plain Yogurt</i>	5

ALL DAY (11:00AM-11:00PM)

Quesadilla <i>Mixed Cheese, Shredded Chicken</i>	6
Macaroni & Cheese <i>Elbow Macaroni, Cheddar Cheese</i>	6
Fish & Chips <i>Breaded Cod, Lemon, Tartar Sauce</i>	6
Crispy Chicken <i>Breaded White Meat Strips</i>	6
Grilled Chicken Breast <i>Mashed Potatoes, Vegetables</i>	8
Grilled Salmon <i>Mashed Potatoes, Vegetables</i>	8
Cheeseburger <i>Lettuce, Tomato, Pickle, American Cheese</i>	6

Entrées are accompanied with a choice of French Fries or Edamame.

BEVERAGES

WINES, CORDIALS & SPIRITS

LIQUORS BY THE BOTTLE

Vodka	
<i>Absolut</i>	105
<i>Grey Goose</i>	125
Gin	
<i>Beefeater</i>	85
<i>Bombay Sapphire</i>	110
Scotch	
<i>Dewar's</i>	80
<i>Chivas Regal</i>	120
Single Malt Scotch	
<i>Glenlivet 12 yr.</i>	135
<i>Macallan 18 yr.</i>	160
Bourbon	
<i>Jim Beam</i>	85
<i>Jack Daniel's</i>	110
Rum	
<i>Bacardi</i>	85
<i>Bacardi 8</i>	95
Tequila	
<i>Cuervo Gold</i>	85
<i>Sauza Hornitos</i>	100
Other	
<i>Amaretto Di Saranno</i>	95
<i>Kahlua</i>	95
<i>Bailey's Irish Cream</i>	95
<i>Frangelico</i>	95
<i>Grand Marnier</i>	130
<i>Remy VSOP</i>	160
<i>Courvoisier VSOP</i>	165

BEER

<i>Colorado Micro Brew</i>	5.50
<i>Imported</i>	5.50
<i>Domestic</i>	4.50

SOFT DRINKS

<i>Lemonade</i>	3
<i>Ibis Moon Iced Tea</i>	3
<i>Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Dr. Pepper, Diet Dr. Pepper</i>	3
Sparkling Water	
<i>Small</i>	4
<i>Large</i>	10
Bottled Water	
<i>Small</i>	4
<i>Large</i>	10
<i>Milk (Whole, 2%, Skim or Soy)</i>	3
<i>Chocolate Milk</i>	3

Complete wine list available upon request. Inquire with your In-Room Dining operator.