

ALTEZZA at The Peaks

SMALL PLATES

COUNTRY OLIVE BOWL

V.GF
6

ARTISAN BREAD

WITH TONDO BALSAMIC AND SCAFANI EVO

V
8

ROSEMARY SPICED NUTS

V.GF
7

SUNDRIED TOMATO TAPENADE

WITH ROSEMARY CRISPS AND LAVASH CRACKER

V
10

BLACK TRUFFLE FRIES

BLACK TRUFFLE SALT, PARMESAN, ITA PARSLEY

ROASTED GARLIC AIOLI

V.GF
9

LARGE PLATES

HOUSEMADE MEATBALLS

THREE HAND MADE MEATBALLS, SPICY MARINARA

MOZZARELLA AND SHAVED PARMESAN

14

LEMON CHILI PRAWNS

GULF WHITE HEAD-ON PRAWNS, RED CHILI, LEMON

CHABLIS REDUCTION AND FRESH HERBS

V.GF
16

SALUMI & CHEESE PLATE

ARTISAN MEATS, CHEESES, CORNICHONS, FIG JAM,

OLIVE OAT CRISPS, AND LAVASH

15

ROASTED ARTICHOKE AND CAULIFLOWER

SLATHERED WITH CHILI BALSAMIC SERVED WITH GORGONZOLA RANCH

V.GF
12

TUSCAN CHICKEN WINGS

7 OR 14 WINGS

SLATHERED WITH GARLIC PARMESAN, SERVED WITH CARROTS

AND GORGONZOLA RANCH

14 / 23

FLAT BREADS

WILD MUSHROOM

FORAGED MUSHROOMS, ASIAGO & MOZZARELLA CHEESES AND FRESH HERBS

15

TOMATO BASIL

FRESH TOMATO, BASIL, HOUSE MARINARA, MOZZARELLA AND HERBS WITH SCAFANI EVO

13

ALTEZZA PRIMO

PROSCIUTTO, BURRATA CHEESE, FRESH TOMATO, BASIL, HOUSE MARINARA AND HERBS WITH EVO

16

À LA CARTE

FORAGED MUSHROOM AND SPRING PEA MEDLEY

9

GRILLED ASPARAGUS

9

SMASHED FINGERLINGS WITH EVO AND SEA SALT

8

BRUSSEL SPROUTS AND KALE

7

HOUSE SALAD WITH RED WINE VINAIGRETTE

5

TOMATO BASIL QUINOA

6

DINNER MENU

5:00PM - 9:00PM

CHEF'S SOUP

WITH WARM BREAD

9

SALAD

ADD CHICKEN 7 - SALMON 8 - STEAK 10

HEIRLOOM TOMATO AND BURRATA

RAINBOW CHERRY TOMATO, FRESH ARUGULA, BASIL LEAF, CALABRIAN EVO,

TONDO 12YR BALSAMIC WITH HERB GRILLED BREAD

16

GRAINS AND GREENS

RAINBOW QUINOA, SHAVED KALE, ARUGULA, GOLDEN BEETS, DRIED APRICOT,

GOAT FETA, ORANGE SLIVERS AND RED WINE VINAIGRETTE

15

ITALIAN CAESAR

ROMAINE, FRESH PARMESAN, WHITE ANCHOVY, ITA CAESAR DRESSING,

CAPER BERRIES, HERBED CROÛTONS WITH PARMESAN CRISP

14

MAIN

MEATBALLS & SPAGHETTI WITH BURATTA EXTRA MEAT BALL 2

HOUSE MADE MEATBALLS, NONNA'S SAUCE, FRESH BASIL

AND SHAVED PARMESAN

24

LEMON BASIL SHRIMP TAGLIATELLE

GULF SHRIMP, ASPARAGUS, HEIRLOOM TOMATO, FRESH BASIL

CHABLIS REDUCTION, LEMON AND HERBS

32

CHICKEN SPAGHETTI SQUASH GF

AIRLINE CHICKEN, HOUSEMADE MARINARA, ON SEARED SQUASH

WITH HERB OIL AND SHAVED PARMESAN

28

FARMERS GARDEN LASAGNA V

BUTTERNUT SQUASH, ZUCCHINI, ASPARAGUS, ROASTED GOLDEN PEPPER

ROASTED TOMATO & RED PEPPER, HERBED RICOTTA, MOZZARELLA

AND SHAVED PARMESAN

22

ENTRÉE

LEMON ROSEMARY BRICK CHICKEN GF

NATURAL COLORADO CHICKEN, FORAGED MUSHROOMS & SPRING PEAS

SMASHED FINGERLINGS WITH LEMON ROSEMARY JUS

27

SMOKED COLORADO LAMB LOIN GF

CARROT FONDUE, CRISPY POLENTA, CHARRED BROCCOLI RABE

SAUCE BORDELAISE

39

HERB GRILLED SALMON FILLET GF

RAINBOW QUINOA PILAF, CARAMELIZED SPROUTS AND KALE

WITH GOLDEN TOMATO VINAIGRETTE

29

SAGE RUBBED FLAT IRON STEAK

12OZ ANGUS STEAK, TOBACCO ONIONS, ASPARAGUS, BALSAMIC DEMI

AND SMASHED FINGERLINGS WITH EVO AND SEA SALT

36

CARAMELIZED BUTTERNUT, SPROUTS AND KALE V.GF

BUTTERNUT SQUASH, SHAVED BRUSSEL SPROUTS, KALE, SHERRY SHALLOT

VINAIGRETTE AND TOMATO BASIL-RAINBOW QUINOA

24

ALTEZZA at The Peaks

DESSERTS

COOKIES & TRUFFLES

MINI COOKIES & DARK CHOCOLATE TRUFFLES OF THE DAY

10

STRAWBERRY TALL CAKE

LEMON POPPY ANGEL CAKE, STRAWBERRY GELEE, VANILLA ANGLAISE WHIPPED CREAM, FRESH STRAWBERRIES

12

FARMERS COBBLER ^{GF}

FRESH FRUIT, GLUTEN FREE CRUNCH, VANILLA ICE CREAM

10

WARM CHOCOLATE PEAKS ^{GF}

FLOURLESS DARK CHOCOLATE TORTE, SWEET CRÈME FRAICHE, CHOCOLATE SHAVINGS, AND DARK CHOCOLATE GLAZE

12

VANILLA BEAN CHEESECAKE PANNA COTTA

MANGO SOUP, EDIBLE GLASS, FRESH BERRIES

11

BEVANDE

ALTEZZA BLOODY

TITOS VODKA, ZING ZANG, CELERY, CORNICHON, GOAT CHEESE STUFFED CHERRY PEPPERS AND SLICE OF SALUMI

14

BEE'S KNEE'S

HENDRIX GIN, HONEY SYRUP, LEMON & ORANGE JUICE

12

SPICY PLUNGE MARGARITA

DON J BLANCO, ANCHO REYS LIQUEUR, JALAPENO CILANTRO INFUSION, PRICKLY PEAR PUREE, FRESH LIME JUICE

14

ALPENGLow 75

TITOS VODKA, ST. GERMAINE, SPARKLING ROSE, BLACKBERRY

12

TURN DOWN FOR NUT

RYE WHISKEY, MANGO NECTAR, ALMOND SYRUP, LIME JUICE, TAPITIO

12

TELLURIDE BRAMBLE

BOMBAY GIN, BLACKBERRY LIQUEUR, LIME JUICE, HONEY SYRUP

12

WILSON OLD FASHIONED

BOURBON, RAW SUGAR, MUDDLED ORANGE AND BORDEAUX CHERRY, WHISKEY BARREL-AGED BITTERS

15

SPARKLING

DOMAINE CHANDON BRUT 187ML

14

DOMAINE CHANDON BRUT ROSE 187ML

14

NV DA LUCA PROSECCO

10 / 36

WHITE WINE

SUTCLIFFE - UTAH WHITE BLEND

11 / 44

TELLURIDE WHITE - PINOT GRIGIO

10 / 42

RODNEY STRONG - CHARDONNAY

14 / 58

CHAMPS DE PROVENCE - ROSÉ

12 / 48

RED WINE

BERAN - ZINFANDEL

14 / 58

ZORZAL - MALBEC

11 / 45

SMOKE TREE - PINOT NOIR

13 / 55

TELLURIDE RED - CAB FRANC BLEND

15 / 64

RODNEY STRONG - CABERNET

12 / 48

SUTCLIFFE - MERLOT

14 / 58

BEER

TAP BEER

COORS LIGHT

PACIFICO

COLORADO NATIVE

SWEETWATER 420

TBC TEMPTER IPA

CITRADELIC IPA

TBC RUSSEL KELLY PALE ALE

BOTTLE AND CANNED BEER

DAYBLAZER TALL BOY

PACIFICO TALL BOY

CRISPIN CIDER

COORS LIGHT

COORS BANQUET

CORONA EXTRA

DOGFISH HEAD FESTINA PECHE

SIERRA NEVADA IPA

BUCKLERS N/A

LAGUNITAS IPA

LAGUNITAS LIL' SUMPIN

HEINEKEN

NEW BELGIUM BLUE PADDLE

ALTEZZA DAILY

BOTTOMLESS

Bellini

Bitty
Bloody

Mimosa

8:00am - 2:00pm

APRÈS

2PM - 6PM

CHOICE OF

PEAK BURGER

MEATBALL SLIDERS

FLATBREAD

TUSCAN WINGS

THEN CHOOSE A TBC DRAFT BEER
OR GLASS OF WINE

14

WINE BY THE GLASS

8 EA

DRAFT PINT

4 EA

KID'S MENU

CHOICE OF FRENCH FRIES, FRESH FRUIT OR CARROT STICKS

WRANGLER BURGER

10

CHICKEN TENDERS

10

MAC-N-CHEESE

10

BUTTERED NOODLES

8

SPAGHETTI & MEATBALLS

10

YOUNG ADULTS

JR. FLAT IRON STEAK

ASPARAGUS, SMASHED POTATOES

15

GRILLED CHICKEN BREAST

ASPARAGUS, SMASHED POTATOES

15