

SLOPE ROOM

modern alpine bistro

Starters

PAIN AU LAIT – 6

haus miso-maple butter, sea salt

AHI TUNA POKE – 24

sesame, red dulse, avocado, yuzu

BEET & RICOTTA – 16

roasted & pickled beets, whipped ricotta,
candied walnuts, grilled blood orange vinaigrette

CHARCUTERIE BOARD – 28

selection of cured meats and cheeses,
seasonal accompaniments

GLAZED PORK BELLY – 20

bibb lettuce, asian pear kimchi, gochujang

GULF WHITE SHRIMP – 18

sourdough, garlic butter, fennel, lemon

SIMPLE SALAD – 16

shaved vegetable, lemon agave vinaigrette

WINTER SQUASH SOUP – 14

salsa macha, charred tortilla crema, cilantro,
puffed hominy

WAGYU HOT STONE*

shiso chimichurri, shishito pepper,
aji amarillo, pickled red onion

CO WAGYU, 2 oz – 34 (add 2oz +24)

A-5 WAGYU, 2 oz – 58 (add 2oz +48)

Entrées

24 HOUR BEEF SHORT RIB – 44

black garlic glaze, celery root puree, chantrelle,
roasted carrot, quinoa-shallot gremolata

BLUE CORN TAMALE – 34

mushroom, tofu “chorizo”, corn, roasted poblano sauce

DIVER SCALLOP* – 48

honeynut squash, bacon leek crema, warm apple mignonette

MOUNTAIN VIEW PORK* – 42

rotating cut, sweet potato, brussel sprout, mustard jus

PASTURE-RAISED CHICKEN – 36

ricotta gnocchi, alpine cheese, wild mushroom, truffle jus

WILD SALMON* – 40

pimenton, crispy fingerling potato, green olive, herb salad

Specialty Cuts*

CENTER CUT FILET MIGNON – 8 oz 59

GRASS-FED GRASS-FINISHED RIBEYE – 14 oz 62

Sides – 12

SMASHED YUKON

pimenton, creme fraiche, horseradish

CRISPY BRUSSEL SPROUT

fresno agave agrodolce, grilled citrus

ASPARAGUS

whipped tahini, preserved lemon

MAC & CHEESE

ricotta gnocchi, mushroom, alpine cheese, black truffle

Sauces – 3

AU POIVRE | CHIMICHURRI | CREAMY HORSERADISH

3-Course Daily Chef's Menu \$52

First Course

SUNFLOWER CAESAR

sunflower sprout, kale, raddichio,
sunflower seed, parmesan

or

WINTER SQUASH SOUP

salsa macha, charred tortilla crema,
cilantro, puffed hominy

Second Course

BISON BOLOGNESE

gemelli pasta, lemon-basil ricotta

or

WILD SALMON*

pimenton, crispy fingerling
potato, green olive, herb salad

Third Course

SALTED CARAMEL CRÈME BRÛLÉE

malted chicory crumble,
persimmon confiture

or

S'MORE BAKED ALASKA

Caraibe 66% semifreddo,
graham cracker, cocoa nib

Haus Cocktails

LAWS OF GRAVITY — 20

Laws x GH barrel select San Luis Rye, Branca Menta, Benedictine, cinnamon

CORN OLD FASHIONED* — 15

whiskey, elote liqueur, charred corn

CROCODILE PEAR — 16

spicy tequila, mezcal, avocado, suze, agave, tajin

PINK ELEPHANT* — 14

vodka, white rum, strawberry, spice

ST. GEBRONI — 18

St. George Terroir Gin, Dolin Blanc, Salers

SMOKE & MIRRORS — 15

Laphroaig 10 yr, blended scotch, lime, absinthe

SUNSET IN BELGRADE* — 16

gin, campari, clarified grapefruit, mint

Zero-Proof (or not)

STRAWBERRY FIELDS — 12

seedlip garden 108, lemon, cucumber, strawberry, soda

DONN'S DAY OFF — 10

grapefruit, lime, cinnamon, mint, soda

ROWDY MERMAID — 11

Rowdy Mermaid Kombucha, juniper, grapefruit

APRÈS

3:00 pm - 5:00 pm everyday

WINTER SQUASH SOUP — 14

salsa macha, charred tortilla crema, cilantro, puffed hominy

SUNFLOWER CAESAR — 16

sunflower sprout, kale, raddichio, sunflower seed, parmesan

SHORT RIB BURGER — 24

alpine cheese, pork belly, charred shishito aioli, truffle onion marmelade

COLORADO WAGYU HOT STONE — 34

shiso chimichurri, shishito peppers, aji amarillo, pickled red onions

CHARCUTERIE BOARD — 28

selection of cured meats and cheeses, seasonal accompaniments

\$5 draft beers

\$12 cocktails marked with *

\$10 wines marked with *

Wines By The Glass

SPARKLING

* NV Adriano Adami 'Garbel' Brut, Treviso Prosecco, IT	14
2018 Barmes-Beucher, Brut Nature, Crémant d'Alsace, FR	18
NV Moutard 'Grande Cuvée' Brut, Champagne, FR	26

WHITE

2020 Tornatore, Etna Bianco, Sicily, IT	14
*2019 Lieu Dit, Sauvignon Blanc, Santa Ynez Valley, CA	16
2020 The Ordinary Fellow, Dry Riesling, Palisade, CO	15
2021 Scribe 'Along the Palms' Chardonnay, Sonoma, CA	24

ROSÉ

*2021 Saint Andrieu, 'L'Oratoire,' Provence, FR	14
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RED

2019 Martin Woods 'Koozah' Pinot Noir, Eola-Amity, OR	25
*2020 Volpaia, Chianti Classico, Tuscany, IT	16
NV Cain Cellars, 'Cain Cuvée, NV 12,' Napa Valley, CA	18
*2019 Gonet-Médeville, Cru Monplaisir, Bordeaux, FR	17
2019 Hedges, Cabernet Sauvignon, Red Mountain, WA	21

BEERS / CIDERS

New Belgium 'Mountain Time' Lager	5
Firestone Walker 805 'Cerveza' Lime Lager	7
Fat Tire Amber Ale	6
SKA x Gravity Haus 'Cabin Juice Apres' Pale Ale	6
New Belgium 'Voodoo Ranger' Juicy Haze IPA	6
Outer Range 'In The Steep' IPA (16 oz)	8
Outer Range 'Understory' West Coast IPA (16 oz)	8
Huyghe 'Delirium Tremens' Belgian Ale	7
DuPont 'Saison DuPont' Belgian Saison (16 oz)	8
Denver Brew Co. Graham Cracker Porter	6
North Coast 'Old Rasputin' Imperial Stout (16 oz)	8
Stiegl Grapefruit Radler (16 oz)	6
Stem Off Dry Cider	7
Ceria Brewing Non-Alcoholic Belgian Hops	7
Grüvi Brewing Non-Alcoholic IPA	7

Rotating Local Drafts



gravity haus



gravity haus