

SLOPE ROOM

modern alpine bistro

LUNCH

noon - 4:30pm

LIGHTER FARE

AVOCADO TOAST — 14

ADD Fried Egg, Hard Boiled Egg, and/or Daily's Bacon +\$4
arugula, tajin, pickled red onion

SMOKED TROUT DIP — 19

pickled peppers, everything spice

CRISPY BRUSSELS — 12

fresno chile, agave agrodolce

HAWAIIAN POKE — 24

ahi tuna, red dulse, sesame, togarashi rice crackers

HAUS POTATOES — 12

baby yukons, alpine fondutta, truffle

COLORADO WAGYU HOT STONE — 28

shiso chimichurri, aji amarillo, shishito, pickled onion

SOUP & SALADS

ADD Chicken +\$8, Salmon +\$10, Gulf Shrimp +\$10, Steak +\$16

SIMPLE SALAD — 14

shaved vegetables, lemon agave vinaigrette

ROASTED SQUASH SOUP — 14

charred tortilla, salsa macha, charred tortilla crema,
micro-cilantro

SUNFLOWER CAESAR — 14

sunflower sprouts, kale, raddichio, sunflower seeds,
parmesan

HEARTIER DISHES

OMELET — 18

alpine cheese, spinach, mushroom, chive

GULF WHITE SHRIMP — 22

grilled sourdough, lemon, pickled fennel, herbs

SHORT RIB BURGER — 24

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

SWEET POTATO TACO — 18

chipotle maple glaze, salsa macha, escabeche, cotija
cheese

STEAK FRITES — 32

prime bavette, haus potatoes, shiso chimichurri
(ask server about specialty cuts available)

BUNNY SLOPE

FRUIT & VEGGIES — 10

cucumbers, tomato, peppers, strawberry

BURGER — 16

cheddar, tomato, lettuce, pickle

QUESADILLA — 12

cheddar cheese, fries

FRESH PASTA — 10

mac n' cheese, butter, or marinara

JOIN US FOR APRES HAPPY HOUR EVERYDAY
FROM 3-5
\$5 DRAFTS AND SNA-QUIRIS, \$10 WINES, \$12 HAUS COCKTAILS

All proteins are sourced sustainably from the finest purveyors.

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



gravity haus