

Dinner

Starters

St

Wagyu Tartare* 31
Smoked Carrot, Pear, Crêpe

Kampachi* 32 *gf*
Peas, Radish, Buttermilk

Langoustine* 36 *gf*
Rhubarb, Spring Onion, Bouillabaisse

Mushroom 30 *gf*
Duck Custard, Alliums, Bay Leaf

Regiis Ova Caviar

Available in 30g or 100g
Lemon Soufflé Blini, Croquette, Chive,
Crème Fraîche

Ossetra* 170 | 540

Golden Ossetra* 250 | 765

Pasta

Pa

Truffle Agnolotti* 36
St. André, Wagyu, Foie

Sourdough Rigatoni* 36
Uni, Cauliflower, Lobster

Nettle Cavatelli 34
Oyster Mushroom, Pecorino, Preserved Lemon

Vegetables

Ve

Beet Carpaccio 16 *gf, n*
Citrus, Crème Fraîche, Hazelnuts

Honeynut Squash 17 *gf, n*
Mezcal, Pecan, Peppers

White Asparagus 16 *gf*
Caviar, Pine, Radish Blossom

Sunchoke 16 *gf*
Golden BBQ, Mustard Greens, Garlic

Fremont Beans 16 *gf*
Green Garlic, Leek, Shallot

Executive Chef: Keith Theodore | Chef De Cuisine: Phillip Doyle | Pastry Chef: Barbara Marcos

For your convenience, 22% service charge is added to parties of 6 or more

Please inform your server of any dietary restrictions.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

gf : gluten free | n : contains nuts

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Mains

Ma

Mero Bass* 70 *gf*
Radish, Trout Roe, Chive, Young Potato

Red Snapper* 64 *gf*
Radish, Onion, Sake

Venison Loin* 65 *gf*
Bok Choy, Salsify

Colorado Rack of Lamb* 80 *gf*
Savoy Cabbage, Olive, Tomato Conserva

Dry Aged Rohan Duck* 65 *gf*
Carrot, Cherry

Golden Chicken* 63 *gf, n*
Cashew, Peppers, Kumquat

Wagyu 5/8oz* 65/100 *gf*
Whiskey Potato, Spring Greens, Turnip

Dessert

De

Citrus 17 *gf*
Lemon, Basil, Coconut

Chocolate 19 *n*
Choux, Hazelnut, Dark Chocolate

Rhubarb 17
Strawberry, Elderflower Liqueur

Mandarin 17
Calamansi, Vanilla

Caramelized Almond 17 *n*
Frangipane, Praline, Crèmeux

House-Spun Ice Creams + Sorbets 13

Brilliat-Savarin Cheesecake 17
Strawberry, Pain d'Épices

Our food is sourced from the Western Slope of Colorado and sustainable ranchers and farmers from around the globe.

Sparkling Wines By the Glass

5oz/8oz

Bisot Glera <i>Jeio Brut</i> Prosecco Veneto, Italy NV	15/24
Jean-Baptiste Adam Pinot Noir <i>Crémant d'Alsace Brut Rosé</i> Alsace, France NV	18/28
Raventos Catalan Sparkling Blend <i>Blanc de Blancs</i> Penedès, Spain NV	15/24
Billecart-Salmon Champagne Blend <i>Brut Rosé</i> Champagne, France NV	45/70
Krug Champagne Blend <i>Grande Cuvée 169ème édition</i> Champagne, France MV	75/120

White Wines By the Glass

5oz/8oz

The Storm Cellar Riesling <i>Box Bar Vineyard</i> Montezuma County, Colorado '22	15/24
Schloss Gobelsburg Grüner-Veltliner Kamptal, Austria '23	16/25
Bernard Defaix Chardonnay <i>Chablis</i> Burgundy, France '23	19/30
Domaine Bailly-Reverdy Sauvignon Blanc <i>Franck & Aurélien Sancerre</i> , France '23	22/35
Domaine de Chevalier Sauvignon Blanc/Semillon <i>L'Espir de Chevalier</i> Bordeaux, France '21	20/32
DuMOL Chardonnay <i>Cuvée HHS</i> Napa Valley, California '22	29/46
Maison Verget Chardonnay <i>1er Cru Sur La Roche</i> Pouilly-Fuissé, Burgundy, France '23	35/55
Jean-Louis Chave Roussanne/Marsanne <i>Circa Saint-Joseph</i> Rhône Valley, France '22	19/30

Rosé Wines By the Glass

5oz/8oz

Château Minuty Provençal Blend <i>Prestige Rosé</i> Côtes de Provence, France '23	17/27
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Red Wines By the Glass

5oz/8oz

Evesham Wood Pinot Noir Willamette Valley, Oregon '23	19/30
Sylvain Pataille Pinot Noir <i>Marsannay</i> Burgundy, France '22	29/46
CVNE Tempranillo <i>Cune Reserva</i> Rioja, Spain '19	17/27
Catena Zapata Cabernet Sauvignon <i>High Mountain Vines</i> Mendoza, Argentina '22	19/30
Château Ducru-Beaucaillou Cab/Merlot <i>Le Petit Ducru</i> Saint-Julien, Bordeaux '18	29/46
Shaw + Smith Shiraz <i>Adelaide Hills</i> South Australia, Australia '21	20/32
Bernabeleva Garnacha <i>Camino de Navaherreros</i> Vinos de Madrid, Spain '22	18/28
Burgess Cellars Cabernet Sauvignon <i>Contadina</i> Napa Valley, California '18	35/55

Cocktails

Co

Chrysanthemum
Milk and Honey
Fig Quina
Spice Cake
Strawberry Balsamic
Elderflower and Gentian
El Final

Benedictine, Dry Vermouth, Absinthe 23
Benedictine, Rye, Milk, Lemon, Sugar 23
Fig-Infused Whiskey, Byrrh, Dry Vermouth, Bitters 25
Bourbon, Falernum, All-Spice Dram, Pear Liqueur, Cinnamon, Orange 24
Strawberry-Infused Gin, Strawberry Vinegar Shrub, Soda 25
Gin, St. Germain, Suze, Grapefruit, Sparkling Wine 26
Mezcal, Maraschino Liqueur, Green Chartreuse, Lime 26

The official anniversary cocktail this season at The Little Nell is a light green elixir inspired by Jade, the traditional 35th anniversary gemstone.

Alcohol Free

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Natural High
Garden Water Tonic
Athletic Brewing
Athletic Brewing
Thompson & Scott
Leitz
Leitz

Spice, Lime, Ginseng, Soda 16
Vegetable Water, Lemon, Quinine 16
'Athletic Lite' Lager, Stratford, Ct 10
'Run Wild' IPA, Stratford, Ct 10
Noughty NA Sparkling Chardonnay 15
Eins Zwei Zero NA Riesling 11
Zero Point Five De-Alcoholized Pinot Noir Baden, Germany 14

Beers

Be

Draft

Lager Peroni, Italy 12
Blonde Ale Aspen Brewing 'This Seasons Blonde', Aspen, CO 12
Hazy Ipa Breckenridge Brewing 'Juice Drop', Breckenridge, CO 12
Amber Ale 90 Shillina O'Dell Brewing, Ft. Collins, CO 12

Bottle/Can

Lager Corona 'Extra', Mexico 10
Lager Stella Artois, Belgium 10
IPA Aspen Brewing 'Independence Pass', Aspen, CO 10

Gluten Free

Lager Estrella Damm 'Daura', Spain 10

Cider

Semi-Dry Colorado Cider 'Glider Cider', Denver, CO 14