

Dinner

Starters

St

Wagyu Tartare* 31
Smoked Carrot, Pear, Crepe

Kampachi* 32 *gf*
Plum, Radish, Buttermilk

Langoustine* 36 *gf, n*
Tomato, Frisse, Rice

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

Regiis Ova Caviar

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

Ossetra* 155 | 490

Golden Ossetra* 220 | 695

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

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

Honeynut Squash 17 *gf*
Mezcal, Pecan, Peppers

Fremont Beans 16 *gf*
Tomato, Leek, Shallot

Chicories 16 *gf*
Pomegranate, Citrus, Basil

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

Se

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 *n*
Cashew, Peppers, Kumquat

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

Dessert

De

Snow 17
Vanilla Cremeux, Apple Caramel, Milk Foam

Chocolate 19 *n*
Choux, Hazelnut, Dark Chocolate

Panna Cotta 17
Spiced Wine, Orange Bubbles, Lemon

Mandarin 17
Calamansi, Vanilla

Comté 17
Apple, Shortbread, Bacon

House-Spun Ice Creams + Sorbets 13

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

Prestige Wines By the Glass

	3oz/5oz/8oz
Heitz Cabernet Sauvignon <i>Martha's Vineyard</i> Napa Valley, California 1989	120/200/320
Château Palmer Bordeaux Blend <i>Grand Vin</i> Margaux, Bordeaux, France 2009	120/200/320
Domaine Jamet Syrah <i>Côte-Rôtie</i> Rhône Valley, France 2017	63/105/168
Domaine de la Grange des Pères Languedoc Blend <i>VDP Herault</i> Languedoc, France 2019	48/80/128
Vega Sicilia Tempranillo/Cabernet Sauvignon <i>Unico</i> Ribera del Duero, Spain 2011	120/200/320
Stella di Campalto Sangiovese <i>Corso Brunello di Montalcino</i> Tuscany, Italy 2019	90/150/240
Tenuta dell'Ornellaia Bordeaux Blend <i>Ornellaia</i> Bolgheri, Tuscany, Italy 2019	75/125/200
Giuseppe Rinaldi Nebbiolo <i>Tre Tine</i> Barolo, Italy 2013	78/130/208

Sparkling Wines By the Glass

	5oz/8oz
Bisol 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
Gramona Xarel-lo/Parellada/Macabeo <i>Cuvée Imperial</i> Corpinnat Brut Penedès, Spain '17	19/30
Pierre Péters Chardonnay <i>Cuvée de Réserve Blanc de Blancs Grand Cru</i> Champagne, France NV	35/56
Billecart-Salmon Champagne Blend <i>Brut Rosé</i> Champagne, France NV	45/70
Vilmart & Cie Pinot Noir/Chardonnay <i>Little Nell Grande Réserve</i> Champagne, France NV	35/56
Krug Champagne Blend <i>Grande Cuvée 171ème édition</i> Champagne, France NV	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</i> Sancerre, France '23	22/35
Domaine de Chevalier Sauvignon Blanc/Semillon <i>L'Esprit de Chevalier</i> Bordeaux, France '21	20/32
DuMOL Chardonnay <i>Cuvée HHS</i> Napa Valley, California '22	18/28
Domaine Pavelot Chardonnay <i>1er Cru Sous Frétille</i> Burgundy, France '22	29/46
Jean-Louis Chave Roussanne/Marsanne <i>Circa Saint-Joseph</i> Rhône Valley, France '22	35/55
	19/30

Rosé | Chilled Red Wines By the Glass

	5oz/8oz
Château Minuty Provençal Blend <i>Prestige Rosé</i> Côtes de Provence, France '23	17/27
Tiberio Montepulciano <i>Cerasuolo d'Abruzzo</i> Abruzzo, Italy '22	16/25

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
Casanova delle Cerbaie Sangiovese <i>Brunello di Montalcino</i> Tuscany, Italy '17	25/40
Catena Zapata Cabernet Sauvignon <i>High Mountain Vines</i> Mendoza, Argentina '22	19/30
Château Ducru-Beaucaillou Cab/Merlot <i>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

Tascalate	Tequila, Mezcal, Cacao, Achiote, Corn, Milk Syrup 24
Blue Spruce	Blue Spruce Vodka, Spruce Syrup, Acid 27
Chrysanthemum	Benedictine, Dry Vermouth, Absinthe 23
Milk and Honey	Benedictine, Rye, Milk, Lemon, Sugar 23
Fig Quina	Fig-Infused Whiskey, Byrrh, Dry Vermouth, Bitters 25
Spice Cake	Bourbon, Falernum, All-Spice Dram, Pear Liqueur, Cinnamon, Orange 24
Strawberry Balsamic	Strawberry-Infused Gin, Strawberry Vinegar Shrub, Soda 25
Elderflower and Gentian	Gin, St. Germain, Suze, Grapefruit, Sparkling Wine 26
El Final	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

Vi

Natural High	Spice, Lime, Ginseng, Soda 16
Garden Water Tonic	Vegetable Water, Lemon, Quinine 16
Athletic Brewing	'Athletic Lite' Lager, Stratford, Ct 10
Athletic Brewing	'Run Wild' IPA, Stratford, Ct 10
Thompson & Scott	Noughty NA Sparkling Chardonnay 15
Leitz	Eins Zwei Zero NA Riesling 11
Leitz	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	New Belgium 'Mountain Time', Fort Collins, CO 8
Lager	Corona 'Extra', Mexico 10
Lager	Stella Artois, Belgium 10
Czech Pilsner	Aspen Brewing 'Ajax', Aspen, CO 10
Golden Ale	New Belgium 'Fat Tire', Fort Collins, CO 10
IPA	Aspen Brewing 'Independence Pass', Aspen, CO 10

Gluten Free

Lager	Estrella Damm 'Daura', Spain 10
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Cider

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