

Dinner

Starters

St

Wagyu Tartare* 28 *gf*
Foie Gras, Peach, Truffle

Jonah Crab Salad* 34 *gf*
Tomatoes, Nasturtium, Dulse

Lobster* 32 *gf*
Squash, Yuca, Chanterelles, Sea Buckthorn

Grilled Gem Lettuce 21 *gf*
Sea Beans, Western Culture Creamery
Chevre, Pear

Regiis Ova Caviar

Available in 30g or 100g
Potato Croquette, Brioche

Ossetra* 155 | 490

Golden Kaluga* 220 | 695

Pasta

Pa

Tagliatelle* 34 *n*
Chanterelles, Pink Peppercorn, Lemongrass,
Iberico

Cavatelli 34
Garlic, Duck Confit, Plums

Ricotta Tortellini 38
Tomatoes, Prosciutto, Parmesan

Seafood

Se

Halibut* 62 *gf*
Ginger, Plums, Brown Butter

Red Snapper* 54 *gf*
Local Beans, Chanterelles, Kombu

Executive Chef: Keith Theodore | Chef: Stefano Schiaffino | Pastry Chef: Barbara Marcos

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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Farm & Fowl

Fa

Dry-Aged Rohan Duck Breast* 58 *gf*
Berries, Foie Gras, Dates, Alliums

Cross Creek Wagyu 5oz/8oz* 60/95 *gf*
Maitake, Turnips, Potatoes

Green Circle Chicken* 49 *gf, n*
Kohlrabi, Cabbage, Potatoes

Colorado Rack of Lamb* 70
Corn, Blueberries, Chimichurri

Vegetables

Ve

Salt Baked Potatoes 14 *gf*
Parsley, Crème Fraîche

Summer Squashes 14 *gf*
Salsa Macha, Pepitas, Frisee

Tomatoes 32
Parmesan, Basil, Sea Lettuce

Corn Salad 14
Shisito, Chipotle, Oaxaca Cheese

Dessert

De

Peach 19 *n*
Olive Oil Cake, Vanilla Cremeux, Almond

Black & White 19 *gf, n*
Dark Chocolate Cremeux, Frangelico, Hazelnuts

Vanilla Brûlée 19 *gf, n*
Vanilla Cremeux, Almond Praline, Caramel

Raspberry 19 *gf*
Shortbread, Lemon, Vanilla

House-Spun Ice Creams + Sorbets 12

Cheese:

Tomme De Croquant 17 *n*
Plum, Sorrels, Hazelnut Cake

Camembert 16 *n*
Strawberry, Marzipan, Chamomile

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

Wines By The Glass

Wi

Sparkling 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	17/27
Berlucchi Chardonnay/Pinot Nero <i>Cuvéé '61 Franciacorta Brut</i> Lombardy, Italy NV	18/28
Pierre Péters Chardonnay <i>Cuvée de Réserve Blanc de Blancs Grand Cru</i> Champagne, France NV	32/52
Billecart-Salmon Champagne Blend <i>Brut Rosé</i> Champagne, France NV	45/70
Krug Champagne Blend <i>Grande Cuvée 169ème édition</i> Champagne, France NV	69/110

White 5oz/8oz

Familia Torres Albariño <i>Pazo das Bruxas</i> Rías Baixas, Spain '22	15/24
Château Belá/Egon Müller Riesling <i>Južnoslovenská</i> , Slovakia '19	15/24
Bernard Defaix Chardonnay <i>Chablis</i> Burgundy, France '22	18/28
Josef Fischer Grüner-Veltliner <i>Federspiel</i> Wachau, Austria '22	16/25
Domaine Bailly-Reverdy Sauvignon Blanc <i>La Mercy Dieu Sancerre</i> Loire Valley, France '22	21/34
Bodegas Angel Rodriguez Vidal Verdejo <i>Martinsancho</i> Rueda, Spain '21	14/22
Domaine Chavy-Chouet Chardonnay <i>Les Saussots</i> Burgundy, France '22	25/40
Benanti Carricante <i>Etna Bianco</i> Sicily, Italy '22	16/25
Far Niente Chardonnay Napa Valley, California '23	25/40

Rosé | Chilled Red 5oz/8oz

Entourage Provençal Blend <i>Côtes de Provence</i> , France '23	17/27
Tiberio Montepulciano <i>Cerasuolo d'Abruzzo</i> Abruzzo, Italy '22	16/25

Red 5oz/8oz

Domaine Sylvain Pataille Pinot Noir <i>Marsannay</i> Burgundy, France '21	29/46
Failla Pinot Noir <i>Sonoma Coast</i> Sonoma, California '22	19/30
C.V.N.E. Tempranillo <i>Cune Reserva</i> Rioja, Spain '18	17/27
Talenti Sangiovese <i>Rosso di Montalcino</i> Tuscany, Italy '19	19/30
Jean-Louis Chave GSM <i>Mon Coeur</i> Côtes-du-Rhône, France '21	16/25
Château Ducru-Beaucaillou Cab/Merlot <i>Le Petit Ducru</i> Saint-Julien, Bordeaux '18	29/46
Clos du Val Cabernet Sauvignon Napa Valley, California '21	25/40
Burgess Cellars Cabernet Sauvignon <i>Contadina</i> Napa Valley, California '16	35/55

Cocktails 24

Co

Mayflower	Vodka, St. Germain, Lost Identity Tonic, Lemon, Soda
Tomboy	Bombay Sapphire, Pear Brandy, Matcha Tea Syrup, Grapefruit
La Garita	Mezcal, Basil, Lemongrass, Prosecco
Rosita	Dobel Reposado, Poblano Liqueur, Grand Marnier, Blood Orange
Mountain Lover	Dobel Reposado, Cointreau, Cinnamon, Passion Fruit, Grenadine, Soda
Animas Fork	Courvoisier VS, Calvados, Cardamaro Vermouth, Pinaepple
Ashcroft	Buffalo Trace Bourbon, Blackberry Liqueur
Oro City	El Dorado 8yr Rum, Cynar, Demerara Syrup, Lime
Conundrum	Bar Hill Gin, Averna Amaro, Crème de Banane, Lime

Alcohol Free

Vi

Gonzo	Strawberry, Basil, Lemon 12
Valhalla	Seasonal Berry, Lavender, Mint, Lime 12
Leitz Eins Zwei Zero	Alcohol Free Riesling 11
Athletic Brewing	'Athletic Lite' Lager, Stratford, Ct 10
Athletic Brewing	'Run Wild' Ipa, Stratford, Ct 10

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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