

		WINES BY THE GLASS & BOTTLE	
<i>Cheers!</i>	ROSÉ		
	SPARKLING		
HARD SELTZER	HAND CRAFTED COCKTAILS		
	BEVERAGES		
	WINE	BEER	
	SPIRITS	MIXERS	
<p>Welcome</p> <p>We are pleased to present you with delicious options from Element 47 for your In-Room Dining. The following pages list menus that we will happily deliver to your Room.</p> <p>Room Service is available 24 hours a day. Please dial extension 6280 to place an order.</p> <p>A \$5 delivery charge applies to all In-Room Dining orders, 22% service charge will be added to your check.</p>			

Paper Menu Available Upon Request

WINE

For our complete Grand Award-winning wine list, please contact In-Room Dining at ext. 6280

SPARKLING

5oz/8oz/Btl

Bisol **Glera** Jeio Prosecco Brut, Veneto, Italy NV

15/24/68

Jean-Baptiste Adam **Pinot Noir** Crémant d'Alsace, Alsace, France NV

18/28/81

Raventos **Catalan Sparkling Blend** Blanc de Blancs, Penedès, Spain NV

15/24/68

Billecart-Salmon **Champagne Blend** Brut Rosé, Champagne, France NV

45/70/203

Krug **Champagne Blend** Grande Cuvée 169ème édition, Champagne, France MV

75/120/338

WHITE/ROSÉ

5oz/8oz/Btl

The Storm Cellar **Riesling** Box Bar Vineyard, Montezuma County, Colorado '22

15/24/68

Schloss Gobelsberg **Grüner-Veltliner** Kamptal, Austria '23

16/25/72

Bernard Defaix **Chardonnay** Chablis, Burgundy, France '23

19/30/86

Domaine Bailly-Reverdy **Sauvignon Blanc** Franck & Aurélien, Sancerre, France '23

22/35/99

Domaine de Chevalier **SB/Semillon** L'Esprit de Chevalier, Bordeaux, France '21

20/32/90

DuMOL **Chardonnay** Cuvée HHS, Napa Valley, California '22

29/46/131

Maison Verget **Chardonnay** 1er Cru Sur La Roche, Pouilly-Fuissé, Burgundy, France '23

35/55/158

Jean-Louis Chave **Roussanne/Marsanne** Circa Saint-Joseph Rhône Valley, France '22

19/30/86

Château Minuty **Provençal Blend** Prestige Rosé, Côtes de Provence, France '23

17/27/80

WINE

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REDS

5oz/8oz/Btl

Evesham Wood Pinot Noir Willamette Valley, Oregon '23	19/30/86
Sylvain Pataille Pinot Noir Marsannay, Burgundy, France '22	29/46/131
CVNE Tempranillo Blend Cune Reserva, Rioja, Spain '19	17/27/80
Catena Zapata Cabernet Sauvignon High Mountain Vines, Mendoza, Argentina '22	19/30/86
Château Ducru-Beaucaillou Cab/Merlot Petit Ducru, Saint-Julien Bordeaux, France '18	29/46/131
Shaw + Smith Shiraz Adelaide Hills, South Australia, Australia '21	20/32/90
Bernabeleva Garnacha Camino de Navaherreros, Vinos de Madrid, Spain '22	18/28/81
Burgess Cellars Cabernet Sauvignon Contadina, Napa Valley, California '18	35/55/158

BEVERAGE MENU SERVED DAILY, 11 AM - 11 PM

COCKTAILS

MILK AND HONEY 23
Benedictine, Rye, Milk, Lemon, Sugar

CHRYSANTHEMUM 23
Benedictine, Dry Vermouth, Absinthe

THE FIG QUINA 25
Fig-infused whiskey, Byrrh, Dry Vermouth, Bitters

SPICE CAKE 24
Bourbon, Falernum, All-Spice Dram, Pear Liqueur,
Cinnamon, Orange

STRAWBERRY BALSAMIC 25
Strawberry-Infused Gin, Strawberry Vinegar Shrub, Soda

ELDERFLOWER AND GENTIAN 26
Gin, St. Germain, Suze, Grapefruit, Sparkling Wine

EL FINAL 26
Mezcal, Maraschino Liqueur, Green Chartreuse, Lime Juice
The official anniversary cocktail this season at The Little Nell is a
light green elixir inspired by Jade, the traditional 35th
anniversary gemstone.

CANNED + BOTTLED BEER

LAGER 10
Corona 'Extra', Mexico

LAGER 10
Stella Artois, Belgium

IPA 10
Aspen Brewing 'Independence Pass', Aspen, Co

CIDER

SEMI-DRY
Colorado Cider 'Glider Cider'

GLUTEN FREE

LAGER 10
Estrella Damm 'Daura'

VIRGIN LIBATIONS

ATHLETIC BREWING 10
'Run Wild' Ipa, Stratford, Ct

ATHLETIC BREWING 10
'Athletic Lite' Lager, Stratford, Ct

LEITZ EINS ZWEI ZERO 11
Alcohol Free Riesling

THOMPSON & SCOTT
Noughty NA Sparkling Chardonnay 15

LEITZ
Zero Point Five De-Alcoholized Pinot Noir Baden, Germany 14

SPIRITS

HENDRICK'S 23

BELVEDERE 20

GREY GOOSE 19

TITO'S 19

LALO BLANCO 23

CODIGO REPOSADO 30

BASIL HAYDEN'S 19

APEROL 19

MIXERS: FEVER TREE SODA, TONIC, GINGER ALE, GINGER BEER,
COKE, DIET COKE, SPRITE