

# pool menu ïïï

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## YOGURT BANANA SMOOTHIES Δ

purple power | acai, blueberries, flaxseed | 9  
spa | kale, pineapple, cucumber | 8  
mocha | banana, dates, protein, cacao | 9  
balance | ginseng, melon, chia seed, basil | 8  
summer | strawberry, blossom honey, orange, aloe | 9  
add spirulina or bee pollen | 2  
carrot juice shot | 6

## CRUDO Δ

cured salmon & hamachi tuna, almond romesco,  
asparagus, olive oil pearls & lemon olive oil | 17

## CALAMARI Δ

grilled calamari, arugula, little tomatoes, grilled lemon  
& spicy aioli | 14

## PAPPADUM Δ

avocado & white bean hummus, chickpea wafers | 14

## NICOISE Δ

seared rare ahi tuna, quail egg, green beans, white anchovies,  
local potatoes, heirloom tomatoes, olives, capers & grilled lemon | 23

## SHRIMP CEVICHE Δ

blue prawns with lime, chile & oregano dressing, butter lettuce,  
radish, cucumber, garbanzo fritters & remoulade | 17

## COBB Δ

herb & lemon grilled chicken, avocado, pepper bacon, farm egg,  
organic blue cheese, buttermilk dressing | 18

## TOMATO Δ

local tomatoes, burrata, mache, red onion, balsamic vinegar,  
black garlic & basil oil | 17

## CAESAR Δ

little gem romaine, treviso, white anchovies & parmesan frico | 15  
Add chicken...\$6    shrimp...\$9    crispy tofu...\$5

Our mindfulness & wellness inspired spa “Superfoods” cuisine is a tribute to the healthy lifestyle of the Colorado Rockies and it’s people. Local honey from our hives, acai, spirulina, ginseng, flaxseed, chia seed, chickpeas, cacao, protein powder, aloe, pollen, kale, house cured pastured meats, sustainable seafood, and herbs from our garden stand as testament to our commitment to offering healthful from scratch cooking. Δ Gluten Free

## pool beverages ïïï

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### drafts

THE TAVERN HANDLE | 7  
BRECKENRIDGE VANILLA PORTER | 7  
LEFT HAND MILK STOUT | 7  
BUD LIGHT | 5  
GOOSE ISLAND IPA | 6  
STELLA ARTOIS | 6  
FAT TIRE | 6  
SHOCKTOP | 6

### bottled

#### colorado brews

ODELL MYRCENARY DOUBLE IPA | 8  
ODELL 90 SHILLING | 7  
ODELL EASY STREET | 7  
LEFT HAND BLACK JACK PORTER | 7  
AVERY ELLIES BROWN ALE | 7  
AVERY IPA | 7  
OSKAR BLUES DALE'S PALE ALE | 7  
OSKAR BLUES MAMA'S LIL PILS | 7  
COORS BANQUET | 5  
COORS LIGHT | 5

#### vail valley brews

BONFIRE BREWING BRUSH CREEK  
BLONDE ALE | 7  
BONFIRE BREWING  
FIRESTARTER IPA | 7  
CRAZY MOUNTAIN AMBER ALE | 7

#### other brews

GOOSE ISLAND SOFIE | 10  
MILLER LITE | 5  
BUDWEISER | 5  
MICHELOB ULTRA | 5  
HEINEKEN | 6  
AMSTEL LIGHT | 6  
PACIFICO | 6  
STELLA ARTOIS CIDRE | 6  
KALIBER NON-ALCOHOLIC | 6

### bubbles

VEUVE CLICQUOT, "YellowLabel" | 20  
NV Champagne, FRA  
LAMARCA, Prosecco | 12  
Prosecco, ITA

### whites

COLUMBIA WINERY, Chardonnay | 10  
Columbia Valley, WA  
WILLIAM HILL ESTATES, Chardonnay | 16  
Napa, CA  
CLOUDY BAY, Sauvignon Blanc | 15  
Marlborough, NZL  
WHITE HAVEN, Sauvignon Blanc | 12  
Marlborough, NZL  
MARTIN CODAX, Albarino | 11  
Rias Baixas, ESP  
MASO CANALI, Pinot Grigio | 11  
Trentino, ITA

### reds

EDNA VALLEY, Cabernet | 10  
Central Coast, CA  
NEWTON RED LABEL, Cabernet | 16  
Napa, CA  
LOUIS MARTINI, Cabernet | 22  
Napa, CA  
DON MIGUEL GASCON, Malbec | 10  
Mendoza, ARG  
NUMANTHIA, "Termes" Tempranillo | 15  
Toro, ESP  
FREI BROTHERS, Zinfandel | 13  
Dry Creek Valley, CA  
MACMURRAY, Pinot Noir | 15  
Russian River Valley, CA  
COLUMBIA WINERY, Merlot | 12  
Columbia Valley, WA

## poolside cocktails ïïï

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THE CLASSIC MULE | 13

Ketel One, Gosling Ginger Beer, Fresh Squeezed Lime, Served in a Rocks Glass

MOUNTAIN MARG | 16

Grand Marnier, Don Julio Resposado, Homemade Sours, Lime Garnish

BERRYPICKER MOJITO | 14

Stoneyard Colorado Rum, Fresh Muddled Fruit, Fresh Mint, Mint Infused Simple Syrup

BACON INFUSED BLOODY MARY | 14

Ketel One Vodka House Infused with Bacon "Goodness," Our Homemade Mountain Bloody Mary Mix

PAINKILLER | 14

Ron Zacapa Rum, Coconut Cream, Pineapple, Orange, Nutmeg

# doggie menu iii

## TERRACE & IN ROOM DINING

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assorted house made doggie biscuits | 4

grilled chicken with brown rice | 6

hamburger patty | 7

scrambled duck eggs | 5

steamed carrots | 4

frozen greek yogurt cup | 5

**t** SQUARE

woof! woof! woof!  
joom! joom! joom!

## sandwiches ïïï french fries or purple kale salad

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### MUFFALETTA

parma ham, salami, soppressata, mortadella, provolone, olive & red pepper soffritto, basil aioli & sea salt flatbread | 17

### GRILLED CHEESE | TOMATO SOUP

sharp cheddar, tomato jam, brioche | 18

### PUBLIC BURGER

pepper jack, arugula, tomatoes, pickled onions, russian dressing, pepper bacon & potato roll | 19

### KNIFE & FORK BRISKET BLT

grilled ciabatta with smoked brisket, hand cured pork belly, fried green tomatoes, arugula, lemon aioli | 20

### CROQUE MADAME “CUBANO”

cured country ham, roast pork, pickles & swiss cheese on flatbread with duck egg & cheese béchamel | 19

### GRILLED SKUNA BAY SALMON Δ

avocado salsa, tomatoes, butter lettuce, lemon dill aioli | 21

## noodles ïïï

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### NOODLE BOWL

hand made udon with shrimp, bacon belly, smoked brisket, scallions, field peas, shiitake mushrooms & country ham broth | 23

### POT ROAST

braised beef short ribs, hand cut pappardelle, san marzano tomatoes, roasted winter vegetables & herb crumbs | 28

### QUATREFIORE

scratch made rigatoni baked with country ham, peas, creamy emmental cheese, sage & crispy onions | 21

## craft cocktails

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### THE VAIL MULE | 34

Served in your Vail Engraved Copper Mug. You Keep It, Refills \$10 Anytime, Any Day! CHOICE OF ANY OF THE MULES MENTIONED BELOW

THE CLASSIC MULE | Ketel One, Gosling Ginger Beer, Fresh Squeezed Lime

THE KENTUCKY MULE | Bulleit Rye

THE DARK MULE | Ron Zacapa Rum

THE MEZCAL MULE | Illegal Mezcal Tequila

### MOUNTAIN MARG | 16

Don Julio Reposado, Grand Marnier, Homemade Sours, Lime Garnish

### THE EXPERTS ONLY MARG | 16

Don Julio Reposado, Homemade Sours, Hand Cut Spicy Serrano Peppers, Pomegranate Juice, Agave Nectar

### BERRYPICKER MOJITO | 15

Stoneyard Colorado Rum, Freshly Muddled Mint, Berry Infused Simple Syrup, Lime Juice

### BACON INFUSED BLOODY MARY | 15

Ketel One Vodka House Infused with Bacon “Goodness,” Our Homemade Mountain Bloody Mary Mix

### THE PAINKILLER | 15

Ron Zacapa Rum, Coconut Cream, Pineapple Juice, Orange Juice, Nutmeg

### THE INTERVENTION | 16

Bulleit Rye, Brandy & Benedictine, Antica Carpano, Served Up

### COLORADO OLD FASHIONED | 16

Breckenridge Bourbon, Muddled Orange, Luxardo Cherries, Bitters

### POMEGRANATE BELLINI | 13

LaMarca Prosecco, Pomegranate Juice, Lemon Twist

### THE YARD SALE | 16

George Dickel Rye, Aperol, Antica Carpano, On The Rocks

### JERRY’S HOT CIDER | 13

The Local’s Favorite! Crown Royal Apple, Hot Cider, Cinnamon

## munchies & shares <sup>iii</sup>

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### HOUSE MADE ARTISAN BREAD

hand churned vermont sea salt butter | 7

### CHICKEN SOUP

chicken, rosemary & tortellini soup with sausage,  
heirloom beans & root vegetables | 10

### BISON STEAK CHILI

cheddar, sour cream & scallion | 16

### BAKED BURRATA

warm burrata for the table with tomato sugo,  
crispy ham, crostini, dolomite pine cone syrup | 19

### SHRIMP COCKTAIL <sup>Δ</sup>

tomato horseradish, jalapeno & preserved lemon | 18

### WINGS {12} <sup>Δ</sup>

maple chipotle barbecue, jardinière, buttermilk dressing | 12

### MEZZE <sup>Δ</sup>

avocado & white bean hummus, european olives, chickpea wafers | 17

### SALUMI & CHEESE

imported, domestic & house made cured meats  
with artisan cheese, pepperonata & warm flatbread | 24

## poutine <sup>iii</sup>

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### <sup>Δ</sup> CHEESE FRIES WITH:

† parmesan & sea salt | 8

† beef short rib & morel ragu, fontina cheese | 16

† shrimp fries with bacon, jalapeño & velvet cheese sauce | 18

## flatbread <sup>iii</sup> <sup>Δ</sup> available gluten free

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### CHEVRÈ

goats cheese, bacon, mozzarella, roasted peppers,  
oven cured tomatoes, balsamic syrup & arugula | 15

### FORESTIERE

roasted mushrooms, brie, sage, pecorino, roasted garlic | 14

### SALTY PIG

fennel sausage, pancetta, pepperoni, olives, tomato,  
oregano & fontina cheese | 16

## salads <sup>iii</sup>

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### SIMPLE GREENS <sup>Δ</sup>

toy box tomatoes, scarlet radish, cucumber, sunflower seeds,  
honey balsamic dressing | 13

### WINTER BEETS <sup>Δ</sup>

grapefruit, haystack goats cheese, arugula, balsamic syrup  
& spiced pearl onions | 16

### COBB <sup>Δ</sup>

herb & lemon grilled chicken, avocado, pepper bacon, farm egg,  
organic blue cheese, buttermilk dressing | 18

### CAESAR <sup>Δ</sup>

little gem romaine, treviso, white anchovies & parmesan frico | 12  
Add chicken...\$6    shrimp...\$9    crispy tofu...\$5    organic salmon...\$9

### GREEK <sup>Δ</sup>

select lettuces with heirloom tomatoes, olives, cucumbers,  
tabbouleh, feta cheese & falafel | 16

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

A 20% gratuity will be added for parties of six or more

<sup>Δ</sup> gluten free

## brew

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### drafts

THE TAVERN LOCAL HANDLE  
BRECKENRIDGE VANILLA PORTER | 7  
LEFT HAND MILK STOUT | 7  
BUD LIGHT | 6  
BRECKENRIDGE IPA | 7  
STELLA ARTOIS | 7  
FAT TIRE | 7  
SHOCKTOP | 7

### bottles

#### colorado brews

BRECKENRIDGE 471 DOUBLE IPA | 8  
ODELL 90 SHILLING | 7  
ODELL EASY STREET | 7  
BOULDER SHAKE CHOCOLATE PORTER | 7  
TELLURIDE FACE DOWN BROWN | 7  
AVERY IPA | 7  
OSKAR BLUES DALE'S PALE ALE | 7  
OSKAR BLUES MAMA'S LIL PILS | 7  
COORS BANQUET | 6  
COORS LIGHT | 6  
DRY DOCK APRICOT BLONDE | 7

#### vail valley brews

BONFIRE BREWING BRUSH CREEK  
BLONDE ALE | 7  
BONFIRE BREWING  
FIRESTARTER IPA | 7  
CRAZY MOUNTAIN AMBER ALE | 7  
CRAZY MOUNTAIN LAWYERS,  
GUNS, MONEY | 9

#### other brews

BALLAST POINT GRAPEFRUIT  
SCULPIN | 8  
MILLER LITE | 6  
BUDWEISER | 6  
MICHELOB ULTRA | 6  
HEINEKEN | 6  
AMSTEL LIGHT | 6  
PACIFICO | 6  
STELLA ARTOIS CIDRE | 6  
KALIBER NON-ALCOHOLIC | 6  
PBR | 4

## vino by the glass

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### bubbles

VEUVE CLICQUOT, "YellowLabel" | 20  
NV Champagne, FRA  
LAMARCA, Prosecco | 12  
Prosecco, ITA  
J VINEYARDS, Brut Rose | 18  
Sonoma County, CA

### whites

STORYPOINT, Chardonnay | 11  
Sonoma County, CA  
WILLIAM HILL ESTATES, Chardonnay | 16  
Napa Valley, CA  
CLOUDY BAY, Sauvignon Blanc | 15  
Marlborough, NZL  
WHITEHAVEN, Sauvignon Blanc | 13  
Marlborough, NZL  
MARTIN CODAX, Albarino | 12  
Rias Baixas, ESP  
MASO CANALI, Pinot Grigio | 12  
Trentino, ITA  
CHÂTEAU ST. MICHELLE & DR.LOOSSEN,  
Eroica Resiling | 12  
Columbia Valley, WA

### reds

STORYPOINT, Cabernet | 11  
Lake County, CA  
NEWTON RED LABEL, Cabernet | 16  
Napa Valley, CA  
LOUIS MARTINI, Cabernet | 24  
Napa Valley, CA  
DON MIGUEL GASCON, Malbec | 11  
Mendoza, ARG  
NUMANTHIA, "Termes" Tempranillo | 15  
Toro, ESP  
FREI BROTHERS, Zinfandel | 13  
Dry Creek Valley, CA  
MACMURRAY, Pinot Noir | 15  
Russian River Valley, CA  
TALBOTT, Logan Pinot Noir | 19  
Central Coast, CA  
COLUMBIA WINERY, Merlot | 13  
Columbia Valley, WA

## large plates iii

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### CHICKEN POT PIE

chicken casserole baked in pastry with winter root vegetables,  
vermouth cream & fine herbs | 18

### COLORADO STRIPED BASS Δ

melted leeks, green beans, olives, capers, tomatoes,  
fennel & quail egg | 26

### MARKET STEAK Δ

10 oz. locally grazed flat iron steak, buttermilk mashed potatoes,  
watercress salad, walnuts, blue cheese & thyme jus | 39

### PORK CHOP

old mcdonald farms double cut chop, gouda mac n' cheese,  
roasted apples, port braised red cabbage & huckleberry mustard | 29

### BOUILLABAISE

crab legs, shrimp, scallops, mussels, clams & parsley tomatoes  
in saffron shellfish broth with garlic crostini | 41

## sweets iii

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### DONUTS

warm sugared cake donuts, chocolate, fig & chestnut jam, custard sauce | 14

### BAKED BRIE

pastry wrapped camembert, red grape marmalade, local honey comb | 21

### FRIED BLACKBERRY PIE

white chocolate ice cream, cinnamon sugar | 13

### TRIPLE CHOCOLATE BAKED ALASKA

devil's food cake with chocolate ice cream, sea salt caramel  
& candied orange | 14

### S'MORES CRACK JAR

chocolate pudding, graham cracker dust & hand crafted marshmallows | 12

# vegan selections

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## starters ïïï

### HOUSE MADE ARTISAN BREAD

extra virgin olive oil, balsamic vinegar | 7

### MEZZE Δ

avocado & white bean hummus, european olives, chickpea wafers | 17

### MUSHROOM FLATBREAD Δ

roasted mushrooms, sage, roasted garlic, olive oil | 15  
available on gluten free crust

### KENNEBEC FRIES Δ

sea salt | 8

### BANANA SMOOTHIES Δ

purple power | acai, blueberries, flaxseed | 9  
spa | kale, pineapple, cucumber | 8

mocha | banana, dates, protein, cacao | 9  
balance | ginseng, melon, chia seed, basil | 8  
summer | strawberry, blossom honey, orange, aloe | 9  
carrot slushie | 6  
add spirulina or bee pollen | 2

## leaves ïïï

### SIMPLE GREENS Δ

toy box tomatoes, scarlet radish, cucumber, sunflower seeds, honey balsamic dressing | 13

### WINTER BEETS Δ

grapefruit, haystack crispy tofu, arugula, balsamic syrup & spiced pearl onions | 16

### GREEK Δ

select lettuces with heirloom tomatoes, olives, cucumbers, tabbouleh & falafel | 16

## mains ïïï

### NOODLE BOWL

rice noodles with scallions, field peas, shiitake mushrooms, tofu & vegetable broth | 23

### RADIATORE

extruded eggless quinoa pasta with tomatoes, arugula & herb crumbs | 21



## TAVERN ON THE SQUARE SITS WHERE THE BASE OF THE ORIGINAL GONDOLA ONCE STOOD.

During the 1968-69 season, Bell Gondola installed the first Lionshead Gondola, a six-cabin tramway for the newly developed Lionshead Base. That same year, President Gerald Ford first traveled to Vail. The President was so impressed that he began to make annual trips, later purchasing property at Vail.

Our mindfulness & wellness inspired spa “Superfoods” cuisine is a tribute to the healthy lifestyle of the Colorado Rockies and it’s people. Local honey from our hives, acai, spirulina, ginseng, flaxseed, chia seed, chickpeas, cacao, protein powder, aloe, pollen, kale, house cured pastured meats, sustainable seafood, and herbs from our garden stand as testament to our commitment to offering healthful from scratch cooking.

# tavern

## ON THE SQUARE

vegan vegan vegan vegan vegan

## alpine breakfast buffet \$34

### starters & light fare iii

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#### YOGURT BANANA SMOOTHIES $\Delta$

purple power | acai, blueberries, flaxseed | 9  
spa | kale, pineapple, cucumber | 8  
mocha | banana, dates, protein, cacao | 9  
balance | ginseng, melon, chia seed, basil | 8  
summer | strawberry, blossom honey, orange, aloe | 9  
carrot juice slushie | 6  
add spirulina or bee pollen | 2

#### A SELECTION OF COLD CEREALS

choice of milk, strawberries & bananas | 9

#### SMOKED SALMON

toasted bagel with traditional condiments | 21

#### HOUSE MADE FRUIT & NUT GRANOLA $\Delta$

skim milk & seasonal berries | 12

#### TREE & VINE RIPENED FRUIT $\Delta$

locally made yogurt, honey & seasonal berries | 14

#### ORGANIC STEEL CUT OATS

irish gold seal oats, raisins & brown sugar | 11

### breakfast bakery iii

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#### PASTRY BASKET

today's selection of breakfast bakeries with preserves & farm butter | 9

#### FRIED BLACKBERRY PIE

white chocolate ice cream, cinnamon sugar | 13

$\Delta$  Gluten Free

breakfast  
espresso

### entrees iii

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#### SPA BREAKFAST

egg whites, spinach, roasted tomatoes, hand cured bacon & fresh mozzarella on grilled flatbread | 18

#### TAVERN BREAKFAST $\Delta$

two farm fresh brown eggs any style & skillet potatoes with apple smoked bacon, house cured ham or country sausage | 17

#### EGGS BENEDICT

poached eggs with house cured ham or spinach & roasted tomatoes on buttermilk biscuit with hollandaise & skillet potatoes | 19

#### RANCHERO

fried eggs, corn tortillas, ancho chile sauce & refried black beans | 16

#### SHORTRIBS

braised beef rib, pearl onions, poached eggs, skillet potatoes, béarnaise | 21

#### BISCUITS & GRAVY

organic brown eggs, sausage gravy & cheddar biscuits | 17

#### OMELET BY DESIGN $\Delta$

choice of cheese, peppers, mushrooms, onions, tomato, ham, spinach, bacon or sausage with skillet potatoes & grilled tomato | 17

#### CHOCOLATE WAFFLES

cocoa waffles with candied walnuts, black strap molasses, marshmallows, nutella & vermont maple syrup | 16

#### LEMON SOUFFLÉ PANCAKES

seasonal berries & raspberry puree | 16

#### ALMOND & ORANGE BRIOCHE FRENCH TOAST

spiced apricots, marcona almonds, vermont maple syrup | 16

### sides iii

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toast | white, wheat, oatnut, biscuit or english muffin 3

toasted bagel with cream cheese 5

country pork sausage 5

applewood smoked bacon 5

grilled tomato 3

skillet potatoes 4

chicken sausage 5

sautéed spinach & asparagus 7

seasonal berries 5

2 organic eggs 6



# *The Arrabelle Children's Menu*



SQUARE  
**t**

## **LUNCH and DINNER**

Triple Decker PB&J with Strawberries & Bananas **v** \$8

Burger with American Cheese & Crisp French Fries \$12

4 Piece Crispy Chicken Tenderloin with Fries \$10

Grilled American Cheese Sammy & Fries **v** \$10

Grilled Shrimps and Brown Rice \$14

Homemade Macaroni & Chesse **v** \$10

-With Grilled Chicken \$15

-With Grilled Steak \$18

Carrot sticks with Ranch Dressing **v** \$4

French Fries **v** \$4

Green Salad **v** \$6

Fruit Cup **v** \$4

## **SWEETS**

Hand Made Fudge \$6

Ice Cream Sammy \$6

## **BEVERAGES**

Milk or Chocolate Milk \$4

Hot Chocolate \$4

Juice \$4

Soft Drinks \$3

# The Arrabelle Children's Menu



## **BREAKFAST**

(Served 7:00AM-11:00AM)

Two Eggs Scrambled with Toast \$8

Fried Egg Sammy on English Muffin with Ham and American Cheese \$9

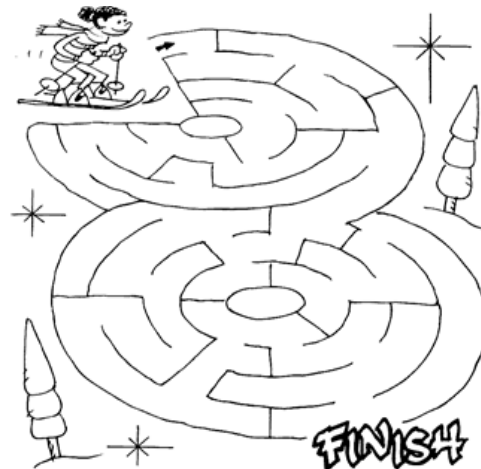
French Toast Sticks with Maple Syrup and Bananas \$7

Mini Short Stack Pancakes  
Buttermilk or Chocolate Chip \$8

Chocolate Waffle Wedges with Maple Syrup \$6

Cowboy Skillet with Scrambled Eggs and Sausage \$10

Fruit Cup  \$4



E A R R A B E L L E S P W I X Y R M D D  
 U T X Q M N R Y B Q H N E I E D E Y X C  
 L H A G Y Q Y Y K G Z I O O R S D O W H  
 J X O L S J S T V S K E O W D U W S Y A  
 I J A I O Q K F G O E R P L B R O J E O  
 X J M O O C I A P H R U Q I E O P J X S  
 K B A K V Q O W N E C L L T C X A D G C  
 A N G N F N U H P R J D N B E E C R F A  
 H X A I O F S P C E P E A G L E B A H N  
 M C C A W Q I Q V T W D A Q W C Y P B Y  
 G O R T M R C S H G O V N D K L Q C G O  
 W S D N C Y V W Z J O H Z Y W E O Z L N  
 C C E U N O I T A C A V C M V L I T K M  
 F R X O I D Y K G I N M U K O I Y C Z P  
 S K H M F Q D L P X Q B O R N F R E E T  
 M V A L T R X O L B Y P A O I P O C P I  
 B X L I F J N G D T L D R J S J R M N X  
 J P U A N N G M O D O M D U B G I V I J  
 H G K V Y Q Q W B W I Y U Z M D F W N G  
 M M O S X H H A I V G R C Q X Z T I I M

ARRABELLE  
 RIPPER ROO  
 COLORADO  
 VAIL MOUNTAIN  
 POWDER  
 EPIC  
 HOT CHOCOLATE

CHAOS CANYON  
 BLUE SKY  
 EAGLE BAHN  
 SKI  
 SIMBA  
 VACATION  
 BORN FREE

# spa menu iii

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## YOGURT BANANA SMOOTHIES Δ

purple power | acai, blueberries, flaxseed | 9  
spa | kale, pineapple, cucumber | 8  
mocha | banana, dates, protein, cacao | 9  
balance | ginseng, melon, chia seed, basil | 8  
summer | strawberry, blossom honey, orange, aloe | 9  
add spirulina or bee pollen | 2  
carrot juice slushie | 6

## SIMPLE GREENS Δ

toy box tomatoes, scarlet radish, cucumber, sunflower seeds,  
honey balsamic dressing | 12

## WINTER BEETS Δ

grapefruit, haystack goats cheese, arugula, balsamic syrup  
& spiced pearl onions | 16

## COBB Δ

herb & lemon grilled chicken, avocado, pepper bacon, farm egg,  
organic blue cheese, buttermilk dressing | 18

## CAESAR Δ

little gem romaine, treviso, white anchovies & parmesan frico | 12  
Add chicken...\$6    shrimp...\$9    crispy tofu...\$5

## SHRIMP COCKTAIL Δ

tomato horseradish, jalapeno & preserved lemon | 18

## MEZZE Δ

avocado & white bean hummus, european olives, chickpea wafers | 21

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# vegan selections

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## starters ïïï

### HOUSE MADE ARTISAN BREAD

extra virgin olive oil, balsamic vinegar | 7

### MEZZE Δ

avocado & white bean hummus, european olives, chickpea wafers | 17

### MUSHROOM FLATBREAD Δ

roasted mushrooms, sage, roasted garlic, olive oil | 15  
available on gluten free crust

### KENNEBEC FRIES Δ

sea salt | 8

### BANANA SMOOTHIES Δ

purple power | acai, blueberries, flaxseed | 9  
spa | kale, pineapple, cucumber | 8  
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carrot slushie | 6  
add spirulina or bee pollen | 2

## leaves ïïï

### SIMPLE GREENS Δ

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### WINTER BEETS Δ

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### GREEK Δ

select lettuces with heirloom tomatoes, olives, cucumbers, tabbouleh & falafel | 16

## mains ïïï

### NOODLE BOWL

rice noodles with scallions, field peas, shiitake mushrooms, tofu & vegetable broth | 23

### RADIATORE

extruded eggless quinoa pasta with tomatoes, arugula & herb crumbs | 21



## TAVERN ON THE SQUARE SITS WHERE THE BASE OF THE ORIGINAL GONDOLA ONCE STOOD.

During the 1968-69 season, Bell Gondola installed the first Lionshead Gondola, a six-cabin tramway for the newly developed Lionshead Base. That same year, President Gerald Ford first traveled to Vail. The President was so impressed that he began to make annual trips, later purchasing property at Vail.

Our mindfulness & wellness inspired spa “Superfoods” cuisine is a tribute to the healthy lifestyle of the Colorado Rockies and it’s people. Local honey from our hives, acai, spirulina, ginseng, flaxseed, chia seed, chickpeas, cacao, protein powder, aloe, pollen, kale, house cured pastured meats, sustainable seafood, and herbs from our garden stand as testament to our commitment to offering healthful from scratch cooking.

# tavern

## ON THE SQUARE

vegan vegan vegan vegan vegan