SHARABLES

ELK TARTARE
Elk tenderloin, egg yolk, frisee salad, baguette

40

MOREL MUSHROOMS
Foraged morels, marchand de vin, fresh herbs, crostini

27

PORK DUMPLINGS
Shallot, speck, herbs, consommé

25

OYSTERS
12 fresh oysters, fingerlime, caviar, mignonette, foraged greens

MP

CHARCUTERIE
Mixed candied nuts, honeycomb, pickled vegetable, huckleberry mustard, cracker

45

ENTRÈES *Served with Choice of Soup or Salad*

LAMB SCHNITZEL
Raclette potato, apple butter, sauerkraut, caramelized onion

62

VIENNESE PORK PRIME RIB
Bone-in pork roast, spaetzle, gruyere, romanesco, caraway jus

65

DUCK CASSOULET
Duck confit, pork sausage, white bean, herbed bread crumbs

50

WAGYU RIBEYE
3-day port demi, duchess potato, root vegetable

80

LOBSTER RAVIOLI
Fresh pasta, morel mushroom, herb oil

45

BURGER DE BISTROT
Wagyu beef, bordelaise, onion, gruyere comte, frites

32

PUMPKIN GNOCCHI
Fresh pasta, brown butter, sage, pumpkin seed

31

ALPINE FISH STEW
Local trout, potato, polenta, San Marzano tomato

42

TYROL GROSTL
Potato, roast lamb, bacon, cabbage, duck egg

45

*Please be advised that the consumption of raw or undercooked meats may increase the risk of food-borne illness. If you have any dietary restrictions or requests, please let your server know.

CAVIAR MENU

1oz OSCIETRA GOLD
House potato chips, sesame crackers, herbed crème fraiche

MP

1oz SEVRUGA
House potato chips, sesame crackers, herbed crème fraiche

MP

1oz OSCIETRA BLACK
House potato chips, sesame crackers, herbed crème fraiche

MP

1oz SALMON ROE
House potato chips, sesame crackers, herbed crème fraiche

MP

DESSERTS

CHOCOLATE TORTE
Toasted meringue, hazelnut crumble, raspberry sauce

15

APPLE STRUDEL
Puff pastry, almonds, crème anglaise

15

HUCKLEBERRY CRUMBLE
Local huckleberries, vanilla ice cream

15

HOT DRINKS

GLUHWEIN
Everett's 8800 secret recipe

15

ON-PISTE TODDY
Willie's Chokecherry Liquor, Honey, Lemon

16

GESCHMOZZLE
Grey Goose Vodka, Spotted Bear Coffee Liquor, Orphan Girl Cream

18

EVERETT'S
ALT 8800

FAVORITE COCKTAILS

NORDIC RAVEN
Flor De Cana Rum, Campari, Pineapple, Lime, Honey

18

APRÈS COSMO
Cold Spring Huckleberry Vodka, Cointreau, Lime, Mango, Orange

17

EDELWEISS NEGRONI
Monkey 47, Carpano Antica, Campari

20

GRAND CIRQUE
Wildrye Rye Whiskey, Wildrye Apple Pie, Blackberry, Orange Bitters

21

OMA'S TUMBLE
Don Julio Blanco Tequila, Grand Marnier, Lime, Orange, Jalapeno

20

COULOIR PUISSANT
5 Drops Bourbon, Cranberry, Orange

19

CRAFT ZERO PROOF

ALL-MOUNTAIN SPRITZ
Huckleberry, Lemon, Mint, Soda

12

TO THE TRAM
Seedlip Spice 94, Chocolate, Vanilla, Iced Coffee, Cream

14

FAUX MULE
Seedlip Garden, Lime, Honey, Ginger Beer

14

DRAFT BEER

Bavik Pilsner, Brouwerij De Brabandere, Belgium • 11
Hofbrau Original Lager, Hofbrau Munchen, Germany • 12
Kronenbourg Blanc Wit, Brasseries Kronenbourg, Alsace, France • 13
Früh Kölsch, Brauerei Früh am Dom, Germany • 11
Delirium Nocturnum Strong Ale, Brouwerij Huyghe, Melle, Belgium (10oz pour) • 15
Rotating Belgian Sour, (10oz pour) • 15

CRAFT CANS

MAP Brewing Co. I Swifty Session Pale Ale • 7.50
MAP Brewing Co. I Strange Cattle NE IPA • 7.50
MAP Brewing Co. I Party Lager • 7.50
MAP Brewing Co. I Midas Crush • 7.50

CIDER & SELTZER

Western Cider I 'Poor Farmers Classic Cider • 10
Water Works Hard Seltzer I Mountain Berry • 9
Water Works Hard Seltzer I Citrus Cowboy • 9

NON-ALCOHOLIC

Athletic Brewing I Free Wave IPA • 7.50
Athletic Brewing I Upside Down Golden Ale • 7.50

I Drink Champagne

when I'm happy and when I'm sad. Sometimes I drink it when I'm alone. When I have company I consider it obligatory. I trifle with it if I'm not hungry and drink it when I am. Otherwise, I never touch it....unless I'm thirsty.

-Lily Bollinger