



# BBQ-IN-A-BOX DINNER

## CHOOSE ONE OF THE FOLLOWING:

*each of our bbq-in-a-box options comes with  
main protein that is ready to finish on the  
grill, plus seasonal side dishes and accompaniments*



### **GARDEN BOX**

*grilled portabella mushrooms, lemon-herb goat  
cheese, seasonal vegetable*

22

### **CHOP BOX**

*bone-in pork chop, herb and garlic roasted potatoes,  
caramelized onions, grilled vegetable packet*

34

### **ANGUS BOX**

*angus flat-iron steak, herb butter, herb and garlic roasted  
potatoes, caramelized onions, grilled vegetable packet*

34

### **ROCKY MOUNTAIN TROUT BOX**

*whole, sustainably harvested trout, lemon-herb butter,  
herb and garlic roasted potatoes, caramelized onions,  
grilled vegetable packet*

28

### **COLORADO LAMB BURGER**

*asiago, pickled red onion, confit tomato, farm greens*

24



*Note: side dishes and accompaniments may  
change due to ingredient seasonality*

*\* Consuming raw or uncooked meats, poultry, seafood,  
shellfish or eggs, may increase your risk of foodborne illness,  
especially if you have certain medical conditions.*



# KIDS BBQ-IN-A-BOX

**CHOOSE ONE OF THE  
FOLLOWING:**

*each of our bbq-in-a-box options comes with  
main dish that is ready to finish on the  
grill, plus seasonal side dishes and accompaniments*



## **GRILLED CHICKEN**

*honey mustard*

*20*

## **CHEESEBURGER**

*lettuce, tomato, and pickle*

*20*

## **ALL-BEEF HOT DOG**

*ketchup or mustard*

*15*

## **QUESADILLA**

*flour tortilla & salsa*

*15*

## **PASTA**

*olive oil, marinara or cheese sauce*

*20*



## **ON THE SIDE**

*seasonal vegetables*

*roasted potatoes*



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especially if you have certain medical conditions.*



# OUR AFFILIATED FARMS



We at Collective Retreats are proud to be serving the most locally sourced ingredients the Vail Valley has to offer. Our menus change daily due to seasonality and availability of fresh produce. Enjoy a taste of Colorado!



*Head Chef Ryan P. Smith*  
*Sous Chef Forrest Gibson*