



# BEVERAGE MENU

## **CVR APEROL SPRITZ**

*aperol, prosecco, club soda, orange*

12

## **MOUNTAIN MULE**

*woody creek co vodka, ginger beer, bitters, lime*

12

## **EL DIABLO**

*casamigos tequila, pink grapefruit juice, lime*

12

## **GOMEZ GIN FIZZ**

*gin, st. germain, club soda, simple syrup, cucumber, lemon*

14

## **SIMPLY OLD FASHIONED**

*whiskey, simple syrup, bitters, cherry, orange*

14

## **BLACKBERRY MANHATTAN**

*whiskey, sweet vermouth, bitters, blackberry*

14

## **-WINE-**

**MUMM NAPA CHAMPAGNE** 51

**WHISPERING ANGEL ROSE** 15/60

**DEARLY BELOVED CHARDONNAY** 10/37

**JOSEPH CARR CABERNET** 18/72

## **-BEER-**

### **BONFIRE BREWERY**

*blonde, brown ale, ipa, pale ale*

8

## **-SOFT-**

### **BOTTLED WATER**

3

### **SODA**

*coke, diet coke, coke zero, sprite, ginger ale*

3

### **JUICE**

*cranberry, orange, pineapple, grapefruit, lemonade*

3



## MINI BAR



### TRUFFLES

*chef's choice*

14

### CHARCUTERIE

*assortment of meats, pickled accoutrements, marmalade*

16

### CHEESE BOARD

*assortment of cheeses, fruit, spiced nuts*

16

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, 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!

KNAPP **K** RANCH™

Y.E.S. 



**Fruition**  
F A R M S™



**HAZEL DELL MUSHROOMS**



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