

NEST BAR & GRILL

NEST SIGNATURE COCKTAILS

Vista Bellini

Peach Purée, Peach Schnapps, Sparkling Wine

Tom Blake Sangria

White Wine, Peach Schnapps, Peach Purée

Snowmass Sunset

Don Julio Blanco, Orange Juice, Grenadine

Viceroy Margarita

Blanco Corazon Tequila, Agave, Orange, Lime

Maroon Bells Paloma

Jalapeño Infused Corazon Tequila, Grapefruit Juice, Q Grapefruit Soda

Sopris Mojito

White Rum, Coconut Cream, Mint

Summer Viceroy Spritz

Sparkling Wine, Aperol, Passion Fruit, Soda, Orange Slice

Cirque Mint Julep

Bourbon, Bitters, Mint, Cucumber

NEST SIGNATURE MOCKTAILS

Strawberry Mint Breeze

Lemonade, Strawberry Hibiscus Mint Agua Fresca, Simple Syrup

Cucumber Lemon Ginger Basil Gimlet

Lemonade, Lemon Ginger Basil Agua Fresca, Simple Syrup

Tamarind Punch

Pomegranate Juice, Orange Juice, Cranberry Juice, Tamarind Agua Fresca

Celebrate summer with 30% off all wines by bottle

SPARKLING & CHAMPAGNE

Campo Viejo

Veuve Clicquot "Yellow Label" Brut

Veuve Clicquot "Brut Rosé"

Möet & Chandon "Brut Imperial"

Möet & Chandon "Rosé Imperial"

Möet & Chandon "Ice Imperial"

WHITE & ROSÉ

Whispering Angel, French Rosé

Fini, Pinot Grigio

Cloudy Bay, Sauvignon Blanc

White Haven, Sauvignon Blanc

Rombauer Chardonnay

Skyside Chardonnay

RED

Cloudy Bay, Pinot Noir

Simi, Pinot Noir

Rombauer Zinfandel

Numanthia "Termes," Tempranillo

Justin Cabernet

Skyside Red Blend

Wine Director | Suman Pradhan

22% service charge will be added automatically

CAN BEERS

Coors Light, Golden, CO (Lager)

Coors Banquet, Golden, CO (Lager)

Pacifico, Sinaloa, Mexico (Pilsner)

Modelo, Tacuba, Mexico (Lager)

Stella Artois, Leuven, Belgium (Pilsner)

Mountain Time, Ft. Collins, CO (Lager)

Titan IPA, Denver, CO (Indian Pale Ale)

Heineken NA, Amsterdam, Netherlands

DRAFT BEER

ANY BEER PLUS HOUSE SHOT

NEST BAR & GRILL

Lunch 11:00am - 4:00pm

Bar 11:00am - 4:30pm

TO SHARE

Traditional Guacamole ^{VG}

Pico de Gallo, Tortilla Chips

Lollipop Chicken Wings ^{GF}

Buffalo, BBQ, Teriyaki, or Plain, Celery, Carrots, Bleu Cheese Dressing, Ranch

Beer Cheese Dip ^{V, G, D}

House Pretzel

Chicken Quesadilla ^{G, D}

Chicken Tinga, Flour Tortilla, Cheese Blend, Salsa, Guacamole, Sour Cream

SOUPS & SALADS

Tomato Soup ^{V, D, N}

Cream, Basil, Warm Focaccia

Add Grilled Cheese for 10

Organic Chicken Noodle Soup ^G

Diced Chicken, Vegetable Medley, Tender Pasta

Chopped Asian Salad ^{G, N}

Napa Cabbage, Local Greens, Mandarins, Green Onions, Sesame Vinaigrette, Cashews, Crispy Noodles

Traditional Caesar Salad ^D

Romaine, Parmeggiano-Romano, Corn Bread Croutons, Cherry Tomatoes

Add On: Salmon | Chicken | Grilled Shrimp Seared Tuna

MAINS

All sandwiches come with house chips

Mauna Poke Bowl ^{GF}

Ahi Tuna, White Rice, Cucumber, Avocado, Yuzu Pickled Carrots, Mandarins, Edamame, Wakame, Spicy Mayo

Turkey Avocado Club ^{G, D}

Multi-Grain Bread, Smoked Bacon, Tomato, Lettuce, Avocado, Herb Aioli

Spicy Chicken Sandwich ^G

Asian Slaw, Brioche Bun, Aji Amarillo Honey, Spicy Mayo, Pepper Jack Cheese

Assay Hill Smash Burger* ^{G, D}

House Patty, Bacon, Avocado, Jack Cheese, Lettuce, Tomato, Red Onion, Dill Pickle, Herb Aioli, Brioche Bun

**Gluten Free Bread & Impossible Burger Patty Available Upon Request & Availability Add: Fried Egg 3 | Bacon 3 | Grilled Onion 2*

DESSERTS

House-Made Ice Creams & Sorbets

Ask server about our seasonal flavors

NESTLINGS

All items come with house chips

Grilled Cheese ^{V, D, G}

Kid's Sliders ^{D, G}

Hot Dog ^G

Side of House Chips ^{V, G}

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

(G) Gluten | (V) Vegetarian | (VG) Vegan | (D) Dairy | (S) Shellfish | (N) Nuts

\$5 split plate charge will apply

22% service charge will be added automatically

Restaurant Chef, Daniel Camas | Chef de Cuisine, Balam Viadiu | Pastry Chef, Carissa Saucier