

ELEV  8200
THE FITZ

Shareables

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| Asian Brussels | \$17.00 |
| Brussel Sprouts, Shishito Peppers, Shredded Carrots, Sunflower Seeds, Sesame Seeds, Black Garlic Vinaigrette (V, GF, DF) | |
| Chicken Wings | \$16.00 |
| 6 Jumbo Wings; Choice of Buffalo, BBQ, Asian Sesame, Honey Sriracha or House Dry Rub. Ranch OR Bleu Cheese, Celery; One Sauce Choice Per Order (DF) | |
| Truffle Tots | \$15.00 |
| Herb Parmesan, Truffle, Garlic Aioli (GF) | |
| Pretzel Bites Platter | \$18.00 |
| Pretzel Bites, Sliced Meats, Mustard, Beer Cheese, Olives, Spicy Pickles | |
| Mushroom Flatbread | \$18.00 |
| Foraged Mushrooms, Lemon Ricotta, Arugula, Roasted Garlic Oil, Manchego, Balsamic Glaze | |
| Cheese Curds | \$14.00 |
| Cheese Curds, Marinara, Beer Cheese, Parsley | |
| Spinach Artichoke Dip | \$18.00 |
| Boursin Cheese, Roasted Tomatoes, Toasted Naan, Lavash, Carrot and Celery, Add Jumbo Lump Crab +\$9 | |

Sandwiches

Fries or Tots. +3 Side Salad, +3 Sweet Potato Fries

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| Fitz Burger* | \$23.00 |
| Bacon Jam, Fitz Sauce, White Cheddar, LT, Brioche Bun, Angus Beef Patty Beyond Burger +\$4 | |
| Ribeye Sandwich* | \$25.00 |
| Smoked Cheddar, Pickled Red Onion, Roasted Red Pepper, Arugula, Horseradish Sauce, Hoagie Roll | |
| Spicy Chicken Sandwich | \$22.00 |
| Breaded Fried Chicken, Jalapeno Slaw, Pepper Jack Cheese, Fitz sauce, Pickled Serrano | |
| Grilled Cheese & Tomato Soup | \$18.00 |
| Brie, Cheese Blend, Sliced Apple, Caramelized Onion, Pomegranate Glaze, Sliced Sourdough *No Side | |
| Pork Belly Banh-Mi | \$21.00 |
| Pickled Carrot, Radish, Fresno; Cucumber, Cilantro, Sriracha Mayo, Hoagie Roll | |
| Bison Meatball Sub | \$23.00 |
| Bison Meatballs, Provolone Cheese, Marinara, Hoagie Roll | |

Soup + Salads

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| House Salad | \$16.00 |
| Mixed Greens, Carrots, Cherry Tomatoes, Cucumber, Red Onion, Cheddar Jack, White Balsamic (GF) | |
| Caesar Salad | \$17.00 |
| Romaine, Parmesan, Croutons, Anchovies, Caesar Dressing | |
| Quinoa Salad | \$18.00 |
| Shaved Brussel Sprouts, Quinoa, Roasted Squash, Pomegranate Seeds, Hazelnuts, Manchego, Chopped Bacon, Mustard Cream Dressing | |
| Beet & Burrata Salad | \$18.00 |
| Roasted Beets, Arugula, Burrata Cheese, Grapefruit, Marcona Almonds, Lavash, Citrus Vinaigrette | |
| Tomato Soup (GF) | \$10.00 |

Add Protein to a Dish
Short Rib \$11, Chicken \$8, Breaded Chicken \$9, Elk Sausage \$8, Braised Lamb \$10, Salmon* \$12, Tofu \$8 or Steak* \$12

Mains

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| Steak Frites* | \$33.00 |
| 12oz New York Strip, Crispy Pomme Frites, Roasted Broccoli, Peppercorn Cream Sauce, Sub Bison NY Strip +\$9 | |
| Roasted Chicken | \$28.00 |
| Roasted Baby Carrots, Brussels, Smashed Potato, Creme Fraiche, Chicken Demi, Chive (GF) | |
| Cavatappi Pasta | \$25.00 |
| Foraged Mushroom, Onions, Parsnips, Delicata Squash, Asparagus, Parmesan, Butter, Vegetable Broth | |
| Street Tacos | \$22.00 |
| Choice of Braised Lamb or Short Ribs, Pickled Fresno Peppers, Mashed Avocado, Onion, Cilantro, Lime, Queso Fresco, Corn Tortilla | |
| Tuna Bowl | \$26.00 |
| Diced Yellowfin Tuna, Edamame, Bell Pepper, Pickled Carrot and Radish, Wakame, Asian Glaze, Soba Noodles, Ginger Sauce | |
| Duck Pot Pie | \$26.00 |
| Duck Confit, Carrots, Celery, Onion, Leeks, Roasted Red Pepper, Potatoes, Parsley | |

GF=Gluten Free DF=Dairy Free V=Vegan

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. THIS ITEM IS COOKED TO ORDER ACCORDING TO CUSTOMER PREFERENCE.

*ALL FOOD PREPARED IN A COMMON KITCHEN WITH RISK OF GLUTEN AND DAIRY EXPOSURE.

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Kids Menu

Kids Meals served with Fries or Tots
 Sub Veggies +2 Sub Fruit +2

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| Macaroni n' Cheese | \$13.00 |
| Buttered Noodles | \$11.00 |
| Chicken Fingers | \$15.00 |
| Cheeseburger | \$15.00 |
| Kids Steak* | \$16.00 |

Mock-Tails N/A

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| Claudito Lime, Coconut, Tajin, Soda Water, Ginger Ale | \$7.00 |
| Hot Buttered Baby Milk Batter, Hot water, Apple Cider | \$8.00 |
| Shirley Temple Sprite, Grenadine, Cherry | \$6.00 |

Desserts

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| Cheesecake (Rotating flavor, Ask Server for Details) | \$14.00 | Panna Cotta (Rotating flavor, Ask Server for Details) | \$14.00 |
| S'mores Marshmallow Fluff, Graham Crisp, Chocolate Ganache, Chocolate Mousse, Candied Ginger | \$14.00 | Bread Pudding (Rotating flavor, Ask Server for Details) | \$14.00 |
| Cherry Upside Down Cake Coconut Whipped Cream, Ice Cream, Mint, Orange Reduction | \$14.00 | Profiterole Ice Cream Trio Profiteroles, Ice Cream, Chocolate Sauce, Crème Anglaise, Powdered Sugar | \$14.00 |

Cocktails

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| Fitz Fashioned HighWest Double Rye, Spiced Pear Angostura Bitters, Simple Syrup | \$16.00 | Manor Vail Marg Reposado Tequila, Triple Sec, Lime Juice, Agave Syrup, Salt Rim | \$15.00 |
| Vista Bahn Express-o Vodka, Marble Espresso Liqueur, Cold Brew, Simple | \$14.00 | French 75 Gin, Chateau Monet, Lemon Juice, Prosecco, | \$13.00 |
| The Smokey M.V.P. Mezcal, Grapefruit Soda, Lime Juice. Simple Syrup | \$14.00 | Fire On The Mountain Buffalo Trace, Gingercello, Cointreau, Black Walnut Bitters, Rosemary | \$16.00 |
| Summit Sour Bourbon, Lemon, Egg White, Orange Bitters | \$14.00 | Aperol Cider Spritz Aperol, Apple Cider, Soda Water, Prosecco | \$14.00 |

Drafts

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| Coors Light | \$6.00 |
| Colorado Native Amber | \$8.00 |
| Mountain Time Lager | \$8.00 |
| Blue Moon | \$8.00 |
| Sierra Nevada Hazy Lil Thing | \$8.00 |
| Dillon Dam Brown Ale | \$8.00 |
| Pacifico | \$8.00 |
| Vail Brewing Blonde Ale | \$8.00 |
| Vail Brewing IPA | \$8.00 |
| Vail Brewing Pale Ale | \$8.00 |

Canned + Bottled Beverages

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| White Claw | \$4.00 |
| Coors Banquet | \$6.00 |
| Budlight | \$5.00 |
| Budweiser | \$5.00 |
| Heineken N/A | \$5.00 |
| Stella Artois | \$6.00 |
| VBC Pete's Stash Pale Ale | \$8.00 |
| VBC Gore Creek IPA | \$8.00 |
| Guinness Stout | \$8.00 |