

ELEV  8200
THE FITZ
 LUNCH DAILY 11:30 – 3:00 PM

Shareables

Asian Brussels	\$17.00
Shishito Peppers, Carrots, Sunflower Seeds, Sesame Seeds, Black Garlic Vinaigrette (V, GF, DF)	
Chicken Wings	\$16.00
1 pound of Jumbo Wings, Choice of Buffalo, BBQ, Asian Sesame, Honey Sriracha. Served with Celery, Ranch OR Bleu Cheese One Sauce Choice Per Order (DF)	
Truffle Tots	\$15.00
Herb Parmesan, Truffle, Garlic Aioli	
Mushroom Flatbread	\$18.00
Naan, Foraged Mushrooms, Ricotta, Arugula, Roasted Garlic Oil, Manchego, Balsamic Glaze	
Cheese Curds	\$14.00
Cheese Curds, Marinara, Beer Cheese, Parsley	
Pretzel Bites Platter	\$18.00
Pretzel Bites, Sliced Meats, Mustard, Beer Cheese, Olives, Spicy Pickles	

Soups + Salads

House Salad	\$16.00
Mixed Greens, Carrots, Cherry Tomatoes, Cucumber, Red Onion, Cheddar Jack, White Balsamic (GF)	
Caesar Salad	\$17.00
Baby Kale, Romaine, Parmesan, Croutons, Anchovies, Caesar Dressing	
Quinoa Salad	\$17.00
Shaved Brussels, Quinoa, Roasted Summer Veggies, Pomegranate Seeds, Manchego, Hazelnuts, Bacon, Mustard Cream Dressing (GF)	
Arugula Salad	\$17.00
Arugula, Pickled Red Onion, Strawberry, Dried Fig, Goat Cheese, Pistachios, Marinated Fennel, Jerez Sherry Vinaigrette (GF)	
Tomato Soup (GF)	\$10.00
Soup du Jour	\$12.00

Add Protein to a Dish
 Chicken \$8, *Salmon \$12, or *Steak \$10

Mains

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

Steak Sandwich*	\$22.00	Reuben	\$20.00
Steak, Cheese Blend, Horseradish Creme Sauce, Arugula, Pickled Red Onion, Roasted Red Pepper		Corned Beef, Russian Dressing, Swiss Cheese, Creamy Slaw, Pickles, Marble Rye	
Tuna Bowl	\$25.00	Beyond Sausage Brat	\$19.00
Ahi Tuna, Edamame, Cucumber, Wakame, Carrot, Cherry Tomato, Asian Glaze, Yuzu Aioli, Brown Rice(GF, DF)		Beyond Brat, Onion Pepper Mix, Mustard (V)	
Fitz Burger*	\$20.00	Cordon Bleu Chicken Sandwich	\$20.00
Bacon Jam, Famous Fitz Sauce, White Cheddar		Hand Breaded Fried Chicken, Sliced Ham, Salami, Swiss Cheese, Mustard Cream Slaw	

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

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Kids Menu

Fries or Tots	
Sub Veggies +2 Sub Fruit +2	
Macaroni n' Cheese	\$13.00
Buttered Noodles	\$11.00
Chicken Fingers	\$15.00
Cheeseburger	\$15.00
*Kids Steak	\$16.00

Desserts

Chocolate Cake	\$14.00
Peach Cobbler	\$14.00
Cinnamon Ice Cream, Bourbon Maple Glaze, Whipped Cream, Mint	
Sarah's From Scratch Blueberry Cheesecake (Contains Nuts)	\$12.00
Ice Cream Scoop	\$5.00
Vanilla, Chocolate or Chefs Choice Comes with Chocolate Sauce or Whipped Cream	

Drafts

Coors Light	\$6.00
Pacifico	\$8.00
Colorado Native Amber	\$8.00
Sierra Nevada Wild Lil Thing Sour	\$8.00
Mountain Time Lager	\$8.00
Blue Moon	\$8.00
Sierra Nevada Hazy Lil Thing	\$8.00
Dillon Dam Sweet George Brown	\$8.00
Vail Brewing Company Blonde	\$8.00
Vail Brewing Company IPA	\$8.00
Steigel Grapefruit Radler	\$7.00

Can+ Bottled Beverages

White Claw	\$4.00
Coors Banquet	\$8.00
Budlight	\$5.00
Budweiser	\$5.00
Budweiser ZERO N/A	\$5.00
Stella Artois	\$6.00
VBC Pete's Stash Pale Ale	\$8.00
VBC Gore Creek IPA	\$8.00
Stem Cider Off Dry	\$7.00
Absolut Grapefruit Paloma	\$8.00
Guinness Stout	\$8.00
Modelo	\$8.00
High Noon	\$7.00