


# REVEL

## APRÈS

House-Made Focaccia & Local Bakery Dinner Rolls <sup>1,2</sup> <i>compound butter, pesto</i>	8
<i>GF available upon request</i>	
Wild Game Meatballs <sup>1,2,3</sup> <i>tomato conserva, manchego, pomodoro, basil</i>	22
<b>REVEL RACLETTE EPICUREAN EXPERIENCE</b> <sup>1,2</sup> <i>elk tips, griddle smash potatoes, gremolata</i>	29 for 2ppl • 38 for 4ppl
Pretzel <sup>1,2,3</sup> <i>spicy mustard, beer cheese sauce</i> 	19
Châteilet Board <sup>1,2,4</sup> <i>colorado cheeses, honeycomb, fruits, almonds, maple jam, spiced olives, crackers   add prosciutto, salami or capicola +5</i>	29 for 2 ppl
<i>GF available upon request</i>	
Grilled Artichokes <sup>1,3,5</sup> <i>lemon butter, revel aioli</i>  	22
Black Forest Mushroom Carpaccio <sup>1,2</sup> <i>king trumpet mushrooms, white truffles, arugula, shallots, house focaccia, parmigiano reggiano</i> 	23
<i>GF available upon request</i>	
Blistered Shishito Peppers <sup>2,3,6,7</sup> <i>furikake, meyer lemon, sea salt</i> 	23
Blue Sky Pig Wings <sup>2,5,6,7,8</sup> <i>10th mountain glaze, puffed quinoa, cilantro, mint, chili</i>	23

## GORE CREEK GARDEN

Prosciutto and Burrata Salad <sup>1,4</sup> <i>arugula, preserved black walnut, fig jam, pistachios, aged balsamic</i> 	19
Caesar Salad <sup>1,2,3,5,8</sup> <i>red romaine, cured egg yolk, parmigiano reggiano, house-focaccia croutons, caesar dressing</i>	18
<i>GF available upon request</i>	
<b>PROTEIN: ADD TOFU <sup>5</sup>, SALMON, CHICKEN OR SHRIMP <sup>7</sup></b>	13
Tomato Soup <sup>1,2</sup> <i>chives, balsamic</i>	15

## TWO SLICES



All Two Slices come with a side of french fries or a house side salad

<b>NY STEAK GRILLED CHEESE SANDWICH*</b> <sup>1,2</sup> <i>arugula, tomato, balsamic reduction, texas toast, tomato soup</i>	28
Colorado Club Sandwich <sup>1,2,3</sup> <i>honey wheat bread, ham, turkey, bacon, lettuce, tomato, gruyere, cheddar, roasted tomato aioli</i>	26
<i>- vegetarian sub Portabella - GF available upon request</i>	
Hythe Smash Burger <sup>* 1,2,3,5</sup> <i>american cheese, revel aioli, brioche bun, caramelized onions, pickle</i>	26
<i>GF available upon request</i>	

## WILD PLACES & RIVERS

Scottish Salmon Filet <sup>4</sup> <i>romesco, tomato, olives &amp; endive salad, lemon olive oil</i>	39
<b>WESTERN SLOPE RACK OF LAMB*</b> <sup>1,3,4,6,7</sup> <i>rosemary-infused grits, wild mushrooms, rainbow chard, mint vinaigrette</i>	69

## TENMILE RANGE

Gold Canyon NY Strip 12 oz* <sup>1</sup> <i>potato casserole, mushroom fricasse, asparagus, red wine reduction</i> 	39
Outlaw Roasted Chicken <sup>1,2</sup> <i>local beer, tuscan kale, sage celery root puree, porcini mushrooms, grain mustard sauce</i>	69
Winter Truffle Pasta <sup>1,2,3</sup> <i>chef blend local mushrooms, truffle butter, mosto-cotto, parmigiano-reggiano   add chicken, salmon, tofu or shrimp +13</i> 	45

## BERRY PICKER .VEGAN FRIENDLY

Coconut Pumpkin Soup <sup>4</sup> <i>pepitas, pumpkin seed oil, coconut milk</i>	15
Powerbowl <sup>1,2</sup> <i>wild rice, farro, quinoa, roasted butternut squash, brussel sprouts, spinach   add chicken, salmon, tofu or shrimp +13</i>	37

## SIDES

Hythe Whipped Potatoes <sup>1</sup>   Chef's Blend Mushrooms <sup>1</sup>   Brussel Sprouts <sup>1</sup>   Asparagus   French Fries <sup>2</sup>   Swiss Chard <sup>1</sup>	12
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<sup>1</sup>milk <sup>2</sup>wheat <sup>3</sup>eggs <sup>4</sup>tree nuts <sup>5</sup>fish <sup>6</sup>soy <sup>7</sup>sesame <sup>8</sup>crustacean



Highlighted menu items are Hythe Specialties.

\*These items are served raw or may be cooked to order. Consuming raw or undercooked eggs, meat, and seafood may increase your risk of foodborne illness, especially if you have certain medical conditions. Please consult our service team about food allergies, intolerances and dietary restrictions.

# REVEL

## APRÈS

<b>House-Made Focaccia &amp; Local Bakery Dinner Rolls</b>	<i>compound butter, pesto   GF available upon request - wheat, milk</i>	8
<b>Wild Game Meatballs</b>	<i>tomato conserva, manchego, pomodoro, basil   wheat, milk, eggs</i>	22
<b>REVEL RACLETTE EPICUREAN EXPERIENCE</b>	<i>elk tips, griddle smash potatoes, gremolata   wheat, milk</i>	29 for 2 ppl • 38 for 4 ppl
<b>Pretzel</b>	<i>spicy mustard, beer cheese sauce   wheat, milk, eggs</i>	19
<b>Châteilet Board</b>	<i>colorado cheeses, honeycomb, fruits, almonds, maple jam, spiced olives, crackers   add prosciutto, salami or capicola +5</i>	29 for 2 ppl
<i>GF available upon request - wheat, milk, tree nuts</i>		
<b>Grilled Artichokes</b>	<i>lemon butter, revel aioli   fish, milk, eggs</i>	22
<b>Black Forest Mushroom Carpaccio</b>	<i>king trumpet mushrooms, white truffles, arugula, shallots, house focaccia, parmigiano reggiano</i>	23
<i>GF available upon request - wheat, milk</i>		
<b>Blistered Shishito Peppers</b>	<i>furikake, meyer lemon, sea salt   soy, sesame, wheat (cross cont.) eggs</i>	23
<b>Blue Sky Pig Wings</b>	<i>10th mountain glaze, puffed quinoa, cilantro, mint, chili   wheat, soy, sesame, fish, crustacean</i>	23

## GORE CREEK GARDEN

<b>Prosciutto and Burrata Salad</b>	<i>arugula, preserved black walnut, fig jam, pistachios, aged balsamic   milk, tree nuts</i>	19
<b>Caesar Salad</b>	<i>red romaine, cured egg yolk, parmigiano reggiano, house-focaccia croutons, caesar dressing</i>	18
<i>GF available upon request - milk, fish, wheat, egg, crustacean</i>		
<b>PROTEIN: ADD TOFU<sup>1</sup>, SALMON, CHICKEN OR SHRIMP<sup>2</sup></b>		13
<i><sup>1</sup> soy <sup>2</sup> crustacean</i>		
<b>Tomato Soup</b>	<i>chives, balsamic   wheat, milk</i>	15

## TWO SLICES

All Two Slices come with a side of french fries or a house side salad

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<b>Colorado Club Sandwich</b>	<i>honey wheat bread, ham, turkey, bacon, lettuce, tomato, gruyere, cheddar, roasted tomato aioli   wheat, milk, eggs</i>	26
<i>- vegetarian sub Portabella - GF available upon request</i>		
<b>Hythe Smash Burger*</b>	<i>american cheese, revel aioli, brioche bun, caramelized onions, pickle   GF available upon request - wheat, milk, eggs, fish</i>	26

## WILD PLACES & RIVERS

<b>Scottish Salmon Filet</b>	<i>romesco, tomato, olives &amp; endive salad, lemon olive oil   tree nuts</i>	39
<b>WESTERN SLOPE RACK OF LAMB*</b>	<i>rosemary-infused grits, wild mushrooms, rainbow chard, mint vinaigrette</i>	69
<i>soy, milk, eggs, tree nuts, sesame</i>		

## TENMILE RANGE

<b>Gold Canyon NY Strip 12 oz*</b>	<i>potato casserole, mushroom fricasse, asparagus, red wine reduction   milk</i>	39
<b>Outlaw Roasted Chicken</b>	<i>local beer, tuscan kale, sage celery root puree, porcini mushrooms, grain mustard sauce   milk, wheat</i>	69
<b>Winter Truffle Pasta</b>	<i>chef blend local mushrooms, truffle butter, mosto-cotto, parmigiano-reggiano   add chicken, salmon, tofu or shrimp +13</i>	45
<i>GF available upon request - milk, wheat, eggs</i>		

## BERRY PICKER .VEGAN FRIENDLY

<b>Coconut Pumpkin Soup</b>	<i>pepitas, pumpkin seed oil, coconut milk   treenuts</i>	15
<b>Powerbowl</b>	<i>wild rice, farro, quinoa, roasted butternut squash, brussel sprouts, spinach   add chicken, salmon, tofu or shrimp +13   milk, wheat</i>	37

## SIDES

<b>Hythe Whipped Potatoes<sup>1</sup>   Chef's Blend Mushrooms<sup>1</sup>   Brussel Sprouts<sup>1</sup>   Asparagus   French Fries<sup>2</sup>   Swiss Chard<sup>1</sup></b>	12
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<sup>1</sup>milk <sup>2</sup>wheat



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