

Welcome to Summit

Summit was designed and opened in 2006 by acclaimed restaurant designer Adam D. Tihany, Summit's contemporary design provides a stunning counterpoint to the classic elegance of The Broadmoor. Summit features Contemporary Regional Cuisine with a Classic Twist. Our food respects tradition and pays homage to different cultures while utilizing the highest quality local meats, poultry, fruits & vegetables. Along with Broadmoor Farms, we work closely with local producers to shape the seasonality of our menu. An extensive bar highlights local microbrews, special seasonal cocktails, and wines from the finest regions of the world, adding to Summit's unique selection. Enjoy your experience with us this evening.

Chef de Cuisine— Nathan Gresham

General Manager— Greg Shields

Sommeliers— Sophie Oppelt and Valerie Sikes



Hand-Crafted Cocktails 14

Olé Mole — Reposado Tequila, Ancho Chili, Açai Liqueur, Cocoa Nib Bitters

Gallant Fox — Buffalo Trace Bourbon, Mint, Luxardo, Angostura

Pomegranate Mojito — Meyers Dark Rum, Pama Liqueur, Brown Sugar, Lime, Freshly Muddled Mint

Picador — Del Maguey Mescal, Cherry Heering, Carpano Antica Sweet Vermouth, Orange

Sparkling Summit — Saint-Vivant Armagnac, Blood Orange and Clove Topped with Bubbles

Shananigans — Plymouth Gin, Cranberry, St. Germain Elderflower Liqueur, Lemon

Two Tickets — Appleton Estate 12yr Rum, Varnelli Amaro Dell'Erborista, Pimms No. 1, Honey

Sunrise Sazerac — Bulleit Rye, Tia Maria Coffee Liqueur, Nux Alpina Walnut Liqueur, Absinthe Rinse

The Consigliere — Johnny Walker Red Label Scotch, Amaretto, Orange Bitters, Lemon

Naranja Sanguina (N.A) — 6.75 Blood Orange Juice, Lime, Mint, Soda for a light spritz.
Can be served up or on the rocks. (Also Available with the buzz of Cruzan Rum for 14)

A 20% service charge will be added to your total check

WINES BY THE GLASS

GLASS \$ BOTTLE \$

SPARKLING

R. Dumont "Solera Réserve" Brut, Champagne, France NV	22	88
Jo Landron "Atmospheres" Brut, Muscadet, France NV	13	52
La Spinetta Moscato d'Asti "Bricco Quaglia," Piedmont, Italy 2017	14	56
Francois Montand Brut Rose, Jura, France NV	12	48

WHITE

Boundary Breaks "239" Riesling , Finger Lakes, New York 2017 (Dry)	12	46
Pence Ranch Chardonnay , Sta. Rita Hills – Santa Barbara, CA 2016	15	60
Rene Lequin-Colin Bourgogne Chardonnay , Burgundy, France 2016	16	64
Slavcek "Sivi" Pinot Grigio , Primorska, Slovenia 2017	14	56
Southern Right Sauvignon Blanc , Walker Bay, South Africa 2017	13	52
Tyrrell's Hunter Valley Semillon , New South Wales, Australia 2016	15	60

ROSÉ

Hartley-Ostini Hitching Post "Pinks" Valdiguié/Pinot Noir , Central Coast, CA 2017	12	48
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RED

Bodega Chacra "Amor Seco" Merlot , Patagonia-Argentina 2015	15	60
Château de Breze "Clos Mazurique" Cabernet Franc , Saumur-Loire, France 2017	13	52
Hacienda La Lomita "Discreto Encanto" Red Blend , Valle de Guadalupe, Baja-Mexico 2016	14	56
Obsidian Ridge "Red Hills" Cabernet Sauvignon , Lake County, California 2016	18	72
Penfolds "Bin 389" Cabernet Sauvignon/Shiraz , South Australia 2016	30	120
Raul Perez "Ultreia St. Jacques" Mencia , Bierzo, Spain 2016	15	60
The Crater Rim Pinot Noir , Canterbury, New Zealand 2014	16	64
Valravn Old Vine Zinfandel , Sonoma County, California 2016	13	52
Walter Scott "Cuveé Ruth" Pinot Noir , Willamette Valley, Oregon 2017	24	96

Colorado Draught Beer Selections

Kölsch 7 Falls Prospector's Pick , Red Leg, CO Springs	8.00
Pale Ale , Eddy Line Brewery, Buena Vista	8.00
Blonde Ale , SKA Brewing, Durango	8.00
Saison , Funkwerks Brewery, Ft. Collins	8.50
Amber Ale , Dry Dock Brewing, Aurora	8.00
First Cast IPA , Elevation Brewery, Poncha Spgs.	8.50
Face Down Brown Ale , Telluride brewing, Telluride	8.50

Bottled Beer Selection

Tank 7 Farmhouse Ale , Boulevard Brewing, KC, MO	8.50
Yetti Imperial Stout , Great Divide Brewery, Denver, CO (16 oz)	18
Au Baron Saison , Cuvee de Jonquilles, Gussignies France (750ml)	33

Premium Cider Selection

Apple Off-Dry , Stem Ciders, Denver, CO (12 oz)	8.00
Apple Dry Still , Bere Aran, Basque Country, Spain (750 ml)	8gl / 32btl
Apple Dry , Cave de la Loterie, Normandy, France (750 ml)	9gl / 36btl

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FIRST COURSE

Chef's Selection of Oysters* Market Price

Cocktail Sauce, Mignonette

Corner Post Ranch Heritage Pork Terrine 16

Heritage Pork, Colorado Venison, Porter Beer Mustard, Preserved Citrus

Winter Mosaic 14

Roasted Beets, Spiced Burrata, Candied Pecans, Crispy Capers
Herb Dust, Pecan Vinaigrette

Summit Caesar Salad 13

Romaine Hearts, Baby Arugula, White Anchovies

Maine Lobster Salad 32

Pink Pearl Apples, Pea Shoots, Confit Tomatoes
Brown Butter Snow, Remoulade

Philips Salad 13

Belgian Endive, Roma Tomato, Garlic Croutons
Tossed in a Dijon Parmesan Dressing

SECOND COURSE

Mussels Billi Bi 17

Steamed P.E.I Mussels in an Aromatic Broth, White Wine Cream Sauce

Wild Mushroom Bisque 17

Crispy Lobster, Shaved Winter Black Truffles

Potato Gnocchi 19

Sautéed Veal Sweetbreads, Wild Mushrooms, Pickled Fennel, Madeira Reduction

Crispy Pork Cheek Confit 16

Roasted Poblano Pepper Jelly, Sesame Seeds, Green Onions

New Orleans Style BBQ Shrimp 25

Jumbo Lump Crabmeat, Fried Eggplant, Crab Butter

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
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MAIN COURSE

Seafood Stew 42

Braised Octopus, White Fish, Clams, Shrimp
Yukon Gold Potatoes, Caramelized Fennel Broth

Oven Roasted Red Fish 38

Crawfish Etouffee, Dirty Wild Rice

Cast Iron Ora King Salmon 36

Winter Greens, Creamed Corn, Bacon Lardons, Tomato Chutney

Seared Diver Scallops 34

Chorizo Risotto, Chili Butter, Pickled Mustard Seeds

Oven Roasted Boulder Natural Chicken 30

Mushrooms, Crispy Potatoes, Glazed Turnips, Natural Jus

Braised Oxtail Ravioli 32

White Bean Puree, Sweet Potato Chips, Horseradish Jus

Bacon Wrapped Corner Post Pork Tenderloin 34

Crispy Brussel Sprouts, Whipped Colorado Haystack Mountain Goat Cheese
Cane Syrup Mustardo

Prime Black Angus Hanger Steak 32

Summit Fries, Caramelized Onions, Bordelaise Sauce

Roasted Rack of Colorado Lamb 48

Potato Lyonnaise, Chimichurri

Oven Roasted Cauliflower 20

Smoked Spanish Paprika, White Bean Puree, Glazed Turnips

Broadmoor Farms Vegetarian Tasting Menu 70

Summit Five Course Tasting Menu 80

Inspired by the Seasons, Created Daily by our Chefs

With Wine Pairings add 40

With Premium Wine Pairings add 60

SIDES 9

Green Bean Amandine

Toasted Marcona Almonds, Brown Butter

Charred Onion

Caramelized Blue Cheese Crumble

Roasted Root Vegetables

Thyme, Olive Oil, Fleur de Sel

Creamy Mashed Potatoes

Spanish Olive Oil

SIDES 5

Summit Fries

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