

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 Yoneoka 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

The Menton — Cruzan Rum, Pineapple, Lime, Orgeat, Verjus

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

Sparkling Summit — Gran Centenario Añejo Tequila, Hibiscus, Honey, 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

Bob Collins — Tanqueray Gin, Rhubarb Ginger Marmalade, Lemon

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

Lemon Blossom (N.A) — 6.75 Fresh Squeezed Lemon Juice, Hibiscus, Honey, Soda for a light spritz???
Can be served up or on the rocks. (Also Available with the buzz of Gin 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 "Biancospino," Piedmont, Italy 2018	14	56
Francois Montand Brut Rose, Jura, France NV	12	48

WHITE

Boundary Breaks "239" Riesling , Finger Lakes, New York 2017 (Dry)	12	46
Hillersden Pinot Gris , Marlborough, New Zealand 2016	13	52
Pence Ranch Chardonnay , Sta. Rita Hills – Santa Barbara, CA 2016	15	60
Rene Lequin-Colin Bourgogne Chardonnay , Burgundy, France 2017	16	64
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

Hacienda La Lomita "Discreto Encanto" Red Blend , Valle de Guadalupe, Baja-Mexico 2016	14	56
Jack Rabbit Hill Farm Pinot Noir , North Fork Valley, Colorado 2015	14	56
Luli Pinot Noir , Santa Lucia Highlands, California 2016	18	72
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 2017	15	60
Valravn Zinfandel , Sonoma County, California 2017	13	52

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
Yeti Imperial Stout , Great Divide Brewery, Denver, CO (16 oz)	18
Au Baron Saison , Cuvée 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

House Smoked Sterling Salmon 16

Broadmoor Farms Salad Greens, House-Made Saltines, Charred Lemon Vinaigrette

BLT Salad 14

House Cured Bacon, Tomato Confit, Castlevecchio Lettuce
Roasted Garlic Aioli, Blue Cheese Remoulade

Summit Caesar Salad 13

Romaine Hearts, Baby Arugula, White Anchovies

Maine Lobster Salad 32

Smoked Grapes, Compressed Carrots
Bruleed Satsuma, Herb Oil

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

Blue Crab and Brie Soup 17

Jumbo Lump Crabmeat, Crab Butter

Duck Confit Crepes 19

House-Made Boursin Cheese, Port Cherry Reduction
Toasted Pistachios, Duck Fat

Louisiana Seafood Hoe Cake 19

Jumbo Gulf Shrimp, Crawfish, Cornmeal Pancake, Remoulade Sauce

New Orleans Style BBQ Oyster Toast 25

Crispy Oysters Whipped Burrata, Pain Purdue, Nola Style Beurre Blanc

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

Pan Roasted Halibut Yvonne 44

Crawfish, Artichokes, Mushrooms
Green Onion, Meniere Butter

Cast Iron Salmon 35

Hearts of Palm, Curried Crab, Roasted Beet Relish, Charred Radishes

Seared Diver Scallops 34

Braised Baby Bok Choy, Saffron Emulsion, Fava Beans

Chargrilled Spanish Octopus 38

Bacon Lardon, Roasted Corn and Black Eyed Pea Succotash,
Corn Cream, Burnt Onion Puree

Oven Roasted Boulder Natural Chicken 29

Grilled Asparagus, Peruvian Potatoes, Thyme Jus

Braised Beef Short Ribs 36

Jicama and Apple Coleslaw, Celeriac Puree, Ropa Vieja

Corner Post Bone-In Heritage Pork Chop 32

Baked Beans, Cebollitas Asadas, Creole Mustard Glaze

Prime Black Angus Hanger Steak 34

Summit Fries, Caramelized Onions, Bordelaise Sauce

Roasted Colorado Lamb Loin 48

Fried Green Tomatoes, Spring Peas, Mint Chimichurri

Twice Baked Carrots 20

Quinoa Stir Fry, Arugula and Pecan Pesto

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 10

Crab Fat Fried Rice

Jasmine Rice, Crab Butter

Roasted Asparagus

Béarnaise Sauce, Fleur de Sel

Roasted Root Vegetables

Thyme, Olive Oil, Fleur de Sel

Creamy Mashed Potatoes

Spanish Olive Oil

SIDES 6

Summit Fries

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