

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— Valerie Sikes

Sommeliers— Sophie Yoneoka, Matthew Ambuul, and Jarod Boyer



Hand-Crafted Cocktails 14

Matcha Picchu — Capel Pisco, Matcha Tea, Lime, Egg White, Angostura

Snow Day — Buffalo Trace Bourbon, Disaronno, Korbel Brandy, Cointreau, Cream, Fresh Grated Nutmeg

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

Sparkling Summit — Goslings Rum, Maraschino, Pama Liqueur, Topped with Sparkling Wine

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

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

The Cog — Cruzan Vanilla Rum, Meyers Dark Rum, Cointreau, Lemon, with a Cinnamon Sugar Rim

Applejack Sour — Lairds Applejack, Lemon, Maple Syrup, Orange Juice

Highland Fling — Dewar's White Label, Berto White Vermouth, Lemon Grass

Pineapple Cooler (N.A) — **6.75** Pineapple Juice, Lime Juice, Brown Sugar, Soda
Can be served up or on the rocks. (Also Available with the buzz of Cruzan Rum for **14**)

Cell phone calls within the dining room are not permitted. As a courtesy to fellow patrons, please step outside.
A 20% service charge will be added to your total check

WINES BY THE GLASS

GLASS \$ BOTTLE \$

SPARKLING

Conquilla, Cava Brut Rose, Catalunya, Spain NV	13	52
La Spinetta Moscato d'Asti "Bricco Quaglia," Piedmont, Italy 2018	14	56
Hattingley Valley Classic Reserve, Hampshire, England NV	20	80
Hild Elbling Sekt, Mosel, Germany NV	13	52

WHITE

Boundary Breaks "239" Riesling , Finger Lakes, New York 2017 (Dry)	12	48
Francois Carillon, Bourgogne Aligote , Burgundy, France 2016	16	64
Barboursville Vineyards, Pinot Grigio , Barboursville, Virginia 2018	13	52
Newton "Skyside" Chardonnay , North Coast, CA 2017	14	56
Southern Right Sauvignon Blanc , Walker Bay, South Africa 2018	13	52
Count Karolyi, Grüner Veltliner , Pannon, Hungary 2017	11	44

ROSÉ

Gai'a "14-18h" Agiorgitiko , Nemea, Greece 2018	13	52
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RED

Canoe Ridge 'The Expedition' Malbec , Horse Heaven Hills, Washington 2017	12	48
Te Mata, Gamay , Hawke's Bay, New Zealand 2018	14	56
Château de Breze "Clos Mazurique" Cabernet Franc , Saumur-Loire, France 2017	15	60
Hacienda La Lomita "Discreto Encanto" Red Blend , Valle de Guadalupe, Baja-Mexico 2017	14	56
Pax, Syrah , North Coast, California 2018	26	104
Luli Pinot Noir , Santa Lucia Highlands, California 2017	18	72
Obsidian Ridge "Red Hills" Cabernet Sauvignon , Lake County, California 2017	18	72
Luis Seabra "Xisto Ilimitado", Red Blend , Douro, Portugal 2017	15	60

COLORADO CRAFT BEER SELECTIONS 8

Kölsch 7 Falls Prospector's Pick, Red Leg, CO Springs
Beehive Honey Wheat, Bristol, Colorado Springs
Gold Rush, Pikes Peak Brewing, Colorado Springs
90 Shilling, Odell Brewing Co., Ft. Collins
First Cast IPA, Elevation Brewery, Poncha Spgs.
Wreak Havoc Red, Bootstrap Brewing, Boulder
Raspberry Provincial, Funkwerks Brewing, Ft. Collins
Left Hand Nitro Milk Stout, Left Hand Brewing, Longmont

PREMIUM CIDER SELECTIONS

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

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FIRST COURSE

Chef's Selection of Oysters* Market Price

Cocktail Sauce, Mignonette (GF/DF)

Prince Edward Island Mussels 17

Steamed with White Wine, Shallots
Garlic & Thyme (GF)

New Orleans Crispy Pork Boudin Balls 15

Cajun Remoulade, Pickled Poblanos, Frisee, Tabasco

Alaskan King Salmon Tiradito 22

Peruvian Spicy Green Chili Sauce, Crispy Squid
Cilantro, Red Onion, Lime, Chili Oil

Philips Salad 13

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

Crispy Port Salut Cheese 14

Watercress, Candied Pecans, Pickled Shallots
Broadmoor Honey Vinaigrette (V/CN)

Summit Caesar Salad 13

Romaine Hearts, Baby Arugula, White Anchovies

Creamy Wild Mushroom Soup 10

Brandy, Thyme, Foraged Mushrooms (GF/V)

New England Oyster Pan Roast 18

Bacon Lardons, Potato Pearls, White Wine, Mornay
Grilled Sourdough

Maryland Blue Crab Salad 27

Tropical Fruits, Avocado, Cucumber, Passion Fruit Aioli (GF)

New Orleans Veal Sweet Breads 26

Basil Fed Escargot, Crawfish, Puff Pastry, Peppercorn Sauce

(GF) Gluten Free/ (DF) Dairy Free (CN) Contains Nuts / (V) Vegetarian / (VG) Vegan

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

Brazilian Style Pan Roasted Halibut 44

Spicy Shrimp & Coconut Stew, Toasted Peanuts, Chiles, Wilted Greens (GF/CN)

Cast Iron Salmon 38

Crispy Kentucky Country Ham, Wild Mushrooms, Sautéed Colorado Fingerlings, Hollandaise Sauce (GF)

New England Seared Day Boat Cod 36

Poached Potatoes, Thumbelina Carrots, Smoked Bacon, Baby Leeks
Chowder Sauce, Brioche Croutons

Revier Black Angus Beef Tenderloin 52

Caramelized Arkansas Valley Apples, Crispy Cheddar Potato Fritters
Garlic Spinach, Pomegranate Beef Jus

Naturally Raised Colorado Chicken Mole 36

Roasted Breast & Slow Cooked Thigh
Served with Oaxacan Mole Negro, Colorado Red Quinoa,
Avocado, Toasted Nuts, Hand Made Spinach Tortillas (CN)

Crispy Caribbean Style Pork Belly Lechon 38

Spiced Sweet Potatoes, Crispy Yuca, Rice & Pigeon Peas
Served with Two Sauces, Guava BBQ & Spicy Green Chili Mojo (GF)

Pan Roasted 14oz Bone In Bison Chop 67

Maine Lobster, Artichoke Hearts, Mushrooms, Green Onions, Brown Butter (GF)

Revier Black Angus Hanger Steak 34

Summit Fries, Caramelized Onions, Bordelaise Sauce (GF)

Roasted Venison Loin 48

Canadian Lake Wild Rice, Roasted Parsnip, Port Cherry Reduction, Confit Pistachios (GF/CN)

Sautéed Potato Gnocchi 27

Arkansas Valley Winter Squash, Sage, Pepitas, Haystack Mountain Goat Cheese (V)

Broadmoor Farms Five Course Vegetarian Tasting Menu 70

Summit Five Course Tasting Menu 85

Inspired by the Seasons, Created Daily by our Chefs

With Wine Pairings add **45**

With Premium Wine Pairings add **70**

SIDES

Green Beans 10

Blistered Jalapenos, Citrus (GF/V)

Crab Fried Rice 16

Crab Butter, Sesame Oil (GF)

Roasted Sunchoke 10

Thyme, Olive Oil, Sea Salt (GF/VG/DF)

Boudin Baked Potato 12

Crème Fraiche, Farmhouse Cheddar

Summit Fries 10

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