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

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### WINES BY THE GLASS

<table>
<thead>
<tr>
<th>SPARKLING</th>
<th>GLASS $</th>
<th>BOTTLE $</th>
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</thead>
<tbody>
<tr>
<td>Conquilla, Cava Brut Rose, Catalunya, Spain NV</td>
<td>13</td>
<td>52</td>
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<tr>
<td>La Spinetta Moscato d’Asti “Bricco Quaglia,” Piedmont, Italy 2018</td>
<td>14</td>
<td>56</td>
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<tr>
<td>Hattingley Valley Classic Reserve, Hampshire, England NV</td>
<td>20</td>
<td>80</td>
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<tr>
<td>Hild Elbling Sekt, Mosel, Germany NV</td>
<td>13</td>
<td>52</td>
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<thead>
<tr>
<th>WHITE</th>
<th>GLASS $</th>
<th>BOTTLE $</th>
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<tbody>
<tr>
<td>Boundary Breaks “239” Riesling, Finger Lakes, New York 2017 (Dry)</td>
<td>12</td>
<td>48</td>
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<tr>
<td>Francois Carillon, Bourgogne Aligoté, Burgundy, France 2016</td>
<td>16</td>
<td>64</td>
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<tr>
<td>Barboursville Vineyards, Pinot Grigio, Barboursville, Virginia 2018</td>
<td>13</td>
<td>52</td>
</tr>
<tr>
<td>Newton “Skyside” Chardonnay, North Coast, CA 2017</td>
<td>14</td>
<td>56</td>
</tr>
<tr>
<td>Southern Right Sauvignon Blanc, Walker Bay, South Africa 2018</td>
<td>13</td>
<td>52</td>
</tr>
<tr>
<td>Count Karolyi, Grüner Veltliner, Pannon, Hungary 2017</td>
<td>11</td>
<td>44</td>
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<thead>
<tr>
<th>ROSÉ</th>
<th>GLASS $</th>
<th>BOTTLE $</th>
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</thead>
<tbody>
<tr>
<td>Gai’a “14-18h” Agiorgitiko, Nemea, Greece 2018</td>
<td>13</td>
<td>52</td>
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<thead>
<tr>
<th>RED</th>
<th>GLASS $</th>
<th>BOTTLE $</th>
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<tbody>
<tr>
<td>Canoe Ridge ‘The Expedition’ Malbec, Horse Heaven Hills, Washington 2017</td>
<td>12</td>
<td>48</td>
</tr>
<tr>
<td>Te Mata, Gamay, Hawke’s Bay, New Zealand 2018</td>
<td>14</td>
<td>56</td>
</tr>
<tr>
<td>Château de Breze “Clos Mazurique” Cabernet Franc, Saumur-Loire, France 2017</td>
<td>15</td>
<td>60</td>
</tr>
<tr>
<td>Hacienda La Lomita “Discreto Encanto” Red Blend, Valle de Guadalupe, Baja-Mexico 2017</td>
<td>14</td>
<td>56</td>
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<tr>
<td>Pax, Syrah, North Coast, California 2018</td>
<td>26</td>
<td>104</td>
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<tr>
<td>Luli Pinot Noir, Santa Lucia Highlands, California 2017</td>
<td>18</td>
<td>72</td>
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<tr>
<td>Obsidian Ridge “Red Hills” Cabernet Sauvignon, Lake County, California 2017</td>
<td>18</td>
<td>72</td>
</tr>
<tr>
<td>Luis Seabra “Xisto Ilimitado”, Red Blend, Douro, Portugal 2017</td>
<td>15</td>
<td>60</td>
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### 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
**FIRST COURSE**

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

**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

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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 Jalapeños, Citrus (GF/V)

Crab Fried Rice 16
Crab Butter, Sesame Oil (GF)

Roasted Sunchokes 10
Thyme, Olive Oil, Sea Salt (GF/VG/DF)

Boudin Baked Potato 12
Crème Fraîche, Farmhouse Cheddar

Summit Fries 10

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