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— Luis Young  
General Manager— Greg Shields  
Sommeliers— Sophie Oppelt, Valerie Sikes & Brian Gellish

Hand-Crafted Cocktails 14

Olé Mole — Reposado Tequila, Ancho Chili, Acai Liqueur, Cocoa Nib Bitters  
Gallant Fox — Buffalo Trace Bourbon, Mint, Luxardo, Angostura  
Yellow Ledbetter — Beefeaters Gin, Yellow Chartreuse, Lemon, Cardamom Rim  
Strawberry Mint Shrub — Absolut Citron, Pineapple Juice, Shrub Syrup, Mint  
Sparkling Summit — Cap Rock Gin, Yuzu, Honey, Cherry Herring, Topped with Bubbles  
The Pacman — Montanya Rum, Lime, Leopold’s Blackberry Liqueur, Yellow Chartreuse  
El Chupacabra — Reposado Tequila, Mezcal, Grapefruit, Lemon, Clove  
A Farewell “To Arms” — Mt. Gay Rum, Luxardo, Campari, Brown Sugar  
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
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## WINES BY THE GLASS

<table>
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<th>Glass</th>
<th>Bottle</th>
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### SPARKLING
- **Atelie, Brachetto** D'Acqui Dolce, Piedmonte, Italy NV | 11 | 44 |
- **R. Dumont “Solera Réserve” Brut**, Champagne, France NV | 22 | 88 |
- **Jo Landron “Atmosphères” Brut**, Muscadet, France NV | 13 | 52 |
- **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 2015 | 15 | 60 |
- **Rene Lequin-Colin Bourgogne Chardonnay**, Bourgundy, France 2016 | 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 |
- **Wy’East Vineyards Pinot Gris**, Columbia Gorge, Oregon 2016 | 14 | 56 |

### ROSÉ
- **Hartley-Ostini Hitching Post “Pinks” Valdiguié/Pinot Noir**, Central Coast, CA 2017 | 12 | 48 |
- **Whispering Angel, Grenache, Rolle, Cinsault, Syrah, Mourvedre**, Provence, France | 14 | 58 |

### RED
- **Band of Vintners “Consortium” Cabernet Sauvignon**, Napa Valley, California 2015 | 18 | 72 |
- **Bodega Chacra “Amor Seco” Merlot**, Patagonia-Argentina 2015 | 15 | 60 |
- **Château de Breze “Clos Mazurique” Cabernet Franc**, Saumur-Loire, France 2016 | 13 | 52 |
- **Hacienda La Lomita “Discreto Encanto” Red Blend**, Valle de Guadalupe, Baja-Mexico 2016 | 14 | 56 |
- **J.L. Chave ‘Mon Coeur’ Côtes du Rhône Syrah**, Rhône Valley, France 2016 | 14 | 56 |
- **The Crater Rim Pinot Noir**, Canterbury, New Zealand 2015 | 16 | 64 |
- **Valravn Old Vine Zinfandel**, Sonoma County, California 2015 | 13 | 52 |
- **Walter Scott “Cuveé Ruth” Pinot Noir**, Willamette Valley, Oregon 2016 | 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 |
- **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 |
FIRST COURSE

Chef’s Selection of Oysters* Market Price
Cocktail Sauce, Mignonette

Iberico de Bellota 18
*The Finest Air Cured Ham In The World from Campillo de Salvatierra - Spain*
Compressed Cantaloupe Melon, Castelvetrano Olives, Pine Nut Praline

Heirloom Tomato Salad 15
Marinated White Anchovies, Sherry Vinegar, Tomato Water, Garlic Crouton

Summit Caesar Salad 13
Romaine Hearts, Baby Arugula, White Anchovies

Ahi Tuna Ceviche* 16
Avocado Mousse, Watermelon, Yuzu, Soy, Sesame Oil

Philips Salad 13
Belgian Endive, Roma Tomato, Garlic Croutons Tossed in a Dijon Parmesan Dressing

SECOND COURSE

Maine Lobster Ravioli 18
Sweet Corn, Double Smoked Bacon, Truffle Oil

Golden Zucchini Soup 18
Coconut Milk, Capponata, Broadmoor Farms Honey Tuile

Mussels Billi Bi 17
Steamed P.E.I Mussels in an Aromatic Broth, White Wine Cream Sauce

Confit of Corner Post Ranch Pork Belly 16
Green Tomato Chow Chow, Horseradish Cream, Frisee Lettuce

Fried Ceviche 17
Fried Squid, Rock Shrimp, Bass, Leche de Tigre, Red Onions, Cilantro

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

Stuffed Dover Sole  38
Maine Lobster Mousse, Smoked Potato Puree, Sauce a la Grenobloise

Crispy Red Snapper  30
Sultana Raisins, Chickpeas, Spinach, Ginger Tamarind Sauce

Pan-Seared Colorado Striped Bass  38
Crispy Paella, Aioli, Piperade, Saffron & Seafood Sauce

Tataki of Ahi Tuna  34
Charred Eggplant Puree, San Marzano Tomato Conserva, Preserved Lemons, Kalamata Olives

Roasted Black Angus Beef Tenderloin  47
Roasted Carrots, Brown Butter Spinach, Madeira-Truffle Jus

Herb Roasted Boulder Natural Chicken ‘Coq au Vin’  27
Glazed Vegetables, Smoked Bacon, Zinfandel Sauce

Snake River Farms Bacon Wrapped Pork Tenderloin  34
Creamy Polenta, Pickled Mushrooms, Sauce Charcutiere

Prime Black Angus Hanger Steak  32
Summit Fries, Caramelized Onions, Bordelaise Sauce

Heirloom Tomato Tartlet  20
Haystack Chevre Cheese, Pickled Shallots, Thyme, Castelvetrano Olives, Garlic Chips

Summit Five Course Tasting Menu  80
Inspired by the Seasons, Created Daily by our Chefs

Broadmoor Farms Vegetarian Tasting Menu  70
With Wine Pairings add  40
With Premium Wine Pairings add  60

SIDES  9

Creamy Anson Mills Polenta
Goat Cheese, Crispy Onions

Duck Fat Roasted Fingerling Potatoes
Salsa Verde

Arkansas Valley Roasted Carrots
Orange Glaze, Mint

Summer Ratatouille
Zucchini, Tomato, Thyme, Eggplant

SIDES  5
Summit Fries

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