On behalf of our Food and Beverage team, it is my honor to welcome you to The Broadmoor. My team and I have created a series of tempting regional menus and dishes which we hope you will enjoy.

We look forward to serving you.

Bon appétit!

David Patterson
The Broadmoor Executive Chef

Bon appétit!

For your convenience, Room Service is prepared to serve meals to your room 24 hours daily. Please advise the operator of any food allergies. We suggest that you place your order for breakfast prior to 11:00 pm for the next morning’s specific delivery time. For expedited service, you may use the Breakfast Pre-order card, placing it on the outer door handle of your accommodation.

Wine and Beverages
SERVED 7:00 AM-1:30 AM
Wine and beer available by the bottle.

Little Diner’s Menu
SERVED 6:00 AM-10:00 PM

Breakfast
SERVED 6:00 AM-11:00 AM
A collection of breakfast favorites from lighter fare to gourmet selections.

All Day Dining Menu
SERVED 11:00 AM-10:00 PM
A delightful array of appetizers, soups, salads, sandwiches, pizzas, and entrees.

Late Night Dining Menu
SERVED 10:00 PM-4:00 AM
Includes popular appetizers, hamburgers, and sandwiches.
## WINE SELECTIONS

**BEVERAGES SERVED DAILY FROM 7:00AM - 1:30AM**

**CHAMPAGNE & SPARKLING WINES**

<table>
<thead>
<tr>
<th>Brand</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mumm Napa</td>
<td>Napa Valley, CA</td>
<td>13.50</td>
</tr>
<tr>
<td>Le Collard</td>
<td>Prosecco Italy</td>
<td>55</td>
</tr>
<tr>
<td>Schramsberg</td>
<td>Anderson Valley, CA</td>
<td>79</td>
</tr>
<tr>
<td>Veuve Clicquot</td>
<td>Yellow Label, Champagne, France</td>
<td>108</td>
</tr>
<tr>
<td>Moët &amp; Chandon</td>
<td>Dom Perignon, Champagne, France</td>
<td>350</td>
</tr>
</tbody>
</table>

**WHITE**

<table>
<thead>
<tr>
<th>Brand</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beringer White Zinfandel</td>
<td>CA</td>
<td>45</td>
</tr>
<tr>
<td>Dr. Loosen Riesling</td>
<td>Mosel, Germany</td>
<td>79</td>
</tr>
<tr>
<td>Brancott Sauvignon Blanc</td>
<td>Marlborough, New Zealand</td>
<td>51</td>
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<tr>
<td>Kendall-Jackson</td>
<td>Chardonnay, CA</td>
<td>44</td>
</tr>
<tr>
<td>Sonoma-Cutrer</td>
<td>Chardonnay, Russian River Valley, CA</td>
<td>60</td>
</tr>
<tr>
<td>Jordan</td>
<td>Chardonnay, Russian River Valley, CA</td>
<td>64</td>
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</tbody>
</table>

**RED**

<table>
<thead>
<tr>
<th>Brand</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Trapiche Malbec</td>
<td>Mendoza, Argentina</td>
<td>52</td>
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<tr>
<td>Raymond &quot;R Collection&quot;</td>
<td>Napa Valley, CA</td>
<td>48</td>
</tr>
<tr>
<td>Erath Pinot Noir</td>
<td>Willamette Valley, Oregon</td>
<td>51</td>
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<tr>
<td>Hess &quot;Amber&quot;</td>
<td>Cabernet Sauvignon, Napa Valley, CA</td>
<td>85</td>
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<tr>
<td>Kendall</td>
<td>Pinot Noir, Sonoma County, CA</td>
<td>45</td>
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<tr>
<td>Clos Du Bois</td>
<td>Merlot, Sonoma County, CA</td>
<td>43</td>
</tr>
<tr>
<td>Robert Mondavi</td>
<td>&quot;Private Selection&quot; Cabernet Sauvignon, CA</td>
<td>45</td>
</tr>
<tr>
<td>Ferrati-Carano</td>
<td>Cabernet Sauvignon, Alexander Valley, CA</td>
<td>88</td>
</tr>
<tr>
<td>Jordan Cabernet Sauvignon</td>
<td>Alexander Valley, CA</td>
<td>59</td>
</tr>
<tr>
<td>Peter Lehmkuh</td>
<td>Shiraz, McLaren Vale, Australia</td>
<td>46</td>
</tr>
<tr>
<td>Edmeads</td>
<td>Zinfandel, Mendocino, CA</td>
<td>58</td>
</tr>
</tbody>
</table>

Due to Colorado State regulations and licensing, it is unlawful for alcoholic beverages to be transported away from Broadmoor property.

Applicable Tax/PIF and 24% gratuity will be added to each order. Delivery charges of $6 per room order in the Hotel, $10 for Cottages and Broadmoor Brownstones and $12 for West Residences will apply to all orders including children's selections. If you would like to order a menu item from a Broadmoor restaurant, there will be a $15 delivery fee, per outlet, added to your check.

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**BEVERAGES**

### CHAMPAGNE & SPARKLING WINES

- **Bottle Glass 187ml**
  - **Mumm Napa**
    - Brut Prestige
    - Napa Valley, CA
    - $13.50
  - **Boëve**
    - Brut
    - Loire Valley, France
    - $45
  - **Le Colture**
    - Brut
    - Prosecco, Italy
    - $50
  - **Schramsberg**
    - Blanc de Noir
    - Anderson Valley, CA
    - $79
  - **Veuve Clicquot**
    - Yellow Label
    - Champagne, France
    - $108
  - **Moët & Chandon**
    - Brut Imperial
    - Champagne, France
    - $130
  - **Moët & Chandon**
    - Dom Perignon
    - Champagne, France
    - $350

### WHITE

- **Beringer White Zinfandel**
  - CA
  - $45
- **Dr. Loosen Riesling**
  - Mosel, Germany
  - $79
- **Brancott Sauvignon Blanc**
  - Marlborough, New Zealand
  - $51
- **Kendall-Jackson**
  - Chardonnay, Sonoma County, CA
  - $44
- **Sonoma Cutrer Chardonnay**
  - Russian River Valley, CA
  - $60
- **Jordan Chardonnay**
  - Russian River Valley, CA
  - $64

**RED**

- **Trapiche Malbec**
  - Mendoza, Argentina
  - $52
- **Raymond "R Collection"**
  - Merlot, Napa Valley, CA
  - $48
- **Erath Pinot Noir**
  - Willamette Valley, Oregon
  - $59
- **Hess "Amber"**
  - Cabernet Sauvignon, Napa Valley, CA
  - $85
- **Kendall**
  - Pinot Noir, Sonoma County, CA
  - $45
- **Clos Du Bois Merlot**
  - Sonoma County, CA
  - $43
- **Robert Mondavi "Private Selection" **
  - Cabernet Sauvignon, CA
  - $45
- **Ferrati-Carano**
  - Cabernet Sauvignon, Alexander Valley, CA
  - $88
- **Jordan**
  - Cabernet Sauvignon, Alexander Valley, CA
  - $59
- **Peter Lehmkuh**
  - Shiraz, McLaren Vale, Australia
  - $46
- **Edmeads**
  - Zinfandel, Mendocino, CA
  - $58

## BEVERAGES & JUICE

**San Pellegrino**
- 500ml / $9

**Acqua Panna**
- 500ml / $9

**Hot Beverages**

- **Small Pot**
  - $9
- **Large Pot**
  - $17

**Freshly Brewed Coffee**

**Decaffeinated Coffee**

**Hot Chocolate**

**Herbal, Green or Black Tea**

**Milk**

- Whole, 2%, Skim, Soy, Chocolate, and Almond

**Soft Drinks**

- **4.50**
  - Coca-Cola Products
  - **Juices**
    - Fresh Orange Juice or Grapefruit Juice
    - 6
    - Apple, Pineapple, Cranberry, V8, Tomato
    - 5

**BEER SELECTIONS**

**DOMESTIC SELECTIONS**

- **Coors, Coors Light, Budweiser, Bud Light, O’Doul's**

**IMPORTED SELECTIONS**

- **Heineken, Corona, Stella Artois**

**MICRONESIA**

- **Fat Tire, New Belgium, Belgian Style Ale**

**COMPASS IPA**

- **Bristol, India Pale Ale**

**PROSPECTOR’S PICK KOLCH**

- **Red Lion Brewing Company, Kolsch**

**SPIRITS & CORDIALS**

The Broadmoor offers a diverse selection of premium liquors. Should your party want to order spirits by the bottle, we will be happy to accommodate this request. Please call In-Room Dining for a listing of current choices and pricing.

**REFRESHING KOLCH STYLE BEER WITH THE UNMATCHED DELICACY OF A CRISP, ELIXIR-LIKE FLAVORS INSPIRED BY THE COLORADIAN GOLD RUSH OF 1858, SEVEN FALLS PROSPECTOR’S PICK KOLCH EXCITES THE SENSES WITH A GOLDEN CASCADE OF CRISP, COOL AND REFRESHING KOLCH-INSPIRED FLAVORS CREATED BY RED LION BREWING COMPANY EXCLUSIVELY FOR THE BROADMOOR, A BLEND OF NUGGET AND REFINISHING TO CAPTURE THE ENDURING EXCITEMENT AND ANTICIPATION OF PROSPERITY, ONE CAN AT A TIME.**

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BREAKFAST
Little Diner’s Breakfast $12
Three Chicken Tenders
Ranch, Honey Mustard or Barbecue Sauce
French Fries
One Egg any Style
Applewood Smoked Bacon, Pork Sausage Links,
or Chicken Apple Sausage Links
Home Fried Potatoes
Choice of White, Wheat, Sourdough or Rye Toast

LUNCH & DINNER
LUNCH AND DINNER
Junior Hamburger on a Toasted Bun $12
Cheddar or American Cheese, French Fries
Peanut Butter and Jelly Sandwich $7
French Fries
Grilled Cheese $10
French Fries
Cheese Quesadilla $10
With Sour Cream and Salsa
Chicken Tenders $11
Three Chicken Tenders
Ranch, Honey Mustard or Barbecue Sauce
French Fries
Spaghetti & Meatballs $11
Tomato Sauce, Parmesan Cheese
Macaroni & Cheese $10
Fresh Fruit Cup $7

DESSERTS
DESSERTS
House Churned Broadmoor Gelato or Sorbet $8
Gelato: Vanilla, Chocolate, Rum Raisin, Pistachio
Sorbet: Raspberry, Strawberry, Lemon
Milk and Chocolate Chip Cookie $6
Selection of Chilled Juices

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
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If you would like to order a menu item from a Broadmoor restaurant, there will be a $15 delivery fee, per outlet, added to your check.

APPLICATIONS FOR VEGAN AND VEGETARIAN MEAL OPTIONS ARE AVAILABLE UPON REQUEST. TO AVOID ALLERGENS, WE SUGGEST INSTRUCTING YOUR WAITER TO SPECIFY RELEVANT OPTIONS PRIOR TO ORDERING.

V = VEGAN  |  VG = VEGETARIAN

LITTLE DINER’S MENU
BREAKFAST SERVED DAILY FROM 6:00AM - 11:00AM
LUNCH & DINNER SERVED DAILY FROM 11:00AM - 9:30PM
SPA BREAKFAST
Medley of Seasonal Fruit 11
A variety of fresh fruit
Medley of Seasonal Fruit with Apple Bran Muffin 15
Selection of Low-Fat Yogurt or Cottage Cheese
Acai Bowl 12
Acai Greek Yogurt, Almond Milk, Sliced Bananas, Berries, Toasted Seeds
Mixed Seasonal Berries 10

CEREAL AND YOGURT SELECTIONS
Steel-Cut Oatmeal 7
With Milk and Brown Sugar
Cold Cereal 6
Raisin Bran, Shredded Wheat, Toast, Special K, Cheerios, Frosted Flakes, Fruit Loops, Granola or Rice Krispies
Selection of Milk
Whole, 2%, Skim, Soy, Almond
Fruit Toppings
Strawberries 3
Fresh Seasonal Berries 4
Banana 2
Selection of Colorado Nossos Yogurt 6
Strawberry, Pomegranate, Tangerine, Blueberry, Vanilla
Non-fat Greek Yogurt 5
Plain or Vanilla

FROM THE BROADMOOR BAKERY
Apple Bran or Blueberry Muffin 5
Butter Croissant, Danish (Fruit or Cheese) 5
or Cinnamon Roll
Bagel 6
Cinnamon Raisin, Honey Wheat, Everything, Sesame Seed or Plain with Cream Cheese
Toasted 4
Brioche French Toast 15
Mixed Berry Compote, Warm Maple Syrup
Belgian Waffle 15
Selection of Low-Fat Yogurt or Cottage Cheese
Old-Fashioned Buttermilk Pancakes 15
Original, Blueberry, Chocolate Chip, or Banana Warm Maple Syrup
SIMPLY EGGS
Denver Omelet 18
Whole Eggs, Egg Beaters or Egg Whites
Diced Onions, Peppers, Honey Cured Ham, Chopped Bacon, Aged Cheddar Cheese
Home Fried Potatoes
Choice of White, Wheat, Sourdough or Rye Toast
Farm Fresh Omelet 18
Whole Eggs, Egg Beaters or Egg Whites
Selection of Smoked Ham, Applewood Smoked Bacon Mushrooms, Asparagus, Bell Peppers, Tomatoes, Spinach, Scallions, Green Chilies, Cheddar Cheese, Swiss Cheese, Pepper Jack Cheese
Home Fried Potatoes
Choice of White, Wheat, Sourdough or Rye Toast
Eggs Benedict 20
Two Poached Eggs on English Muffin
Canadian Bacon, Asparagus, Hollandaise Sauce
Home Fried Potatoes
Smoked Scottish Salmon Eggs Benedict 24
Farm Eggs, Smoked Scottish Salmon, Bannock on Crispy Potato Cakes
Roasted Asparagus, Home Fried Potatoes

FROM THE GRIDDLE
Brioche French Toast 15
Smothered Green Chile Breakfast Burrito (V) 17
Smoked Scottish Salmon and Smoked Colorado Trout Platter 10
Avocado Toast (V) 12
Sliced Avocado on Olive Oil Grilled, Heart-braked French Bread topped with Toasted Sesame Seeds

ROCKY MOUNTAIN CLASSICS
Rocky Mountain Breakfast 19
Two Eggs any style
Applewood Smoked Bacon, Pork Sausage Links, or Chicken Apple Sausage Links
Home Fried Potatoes
Choice of Wheat, White, Sourdough or Rye Toast
Fruit Preserves and Whipped Butter
Smothered Green Chile Breakfast Burrito (V) 17
Smoked Scottish Salmon and Smoked Colorado Trout Platter 10
Avocado Toast (V) 12
Sliced Avocado on Olive Oil Grilled, Heart-braked French Bread topped with Toasted Sesame Seeds

GOOD MORNING!
GOOD MORNING!
SERVED DAILY FROM 6:00AM - 11:00AM
SERVED DAILY FROM 6:00AM - 11:00AM

Applicable Tax/P&P and 24% gratuity will be added to each order. Delivery charges of $6 per room order in the Hotel, $10 for Cottages or Broadmoor Brownstones and $12 for West Residences will apply, with all applicable胰hypothetical restrictions. If you would like to order more than four rooms with this menu, please call our front desk to receive our wholesale rates. If ordering for 10 or more rooms, a complimentary B&B Delivery fee is added to your check.

Apply applicable Tax/P&P and 24% gratuity will be added to each order. Delivery charges of $6 per room order in the Hotel, $10 for Cottages or Broadmoor Brownstones and $12 for West Residences will apply, with all applicable胰hypothetical restrictions. If you would like to order more than four rooms with this menu, please call our front desk to receive our wholesale rates. If ordering for 10 or more rooms, a complimentary B&B Delivery fee is added to your check.
APPETIZERS

Chicken Wings 12
Mild Soy Garlic, Medium Franks Hot
 Cajun and Old Bay
Choice of Ranch or Blue Cheese Dipping Sauce

Shrimp Salad a la Louis Stratta 18
Avocado, Heart of Palm, Plum Tomato, Boiled Egg
add Jumbo Lump Crab Meat 12

American Charcuterie Board 18
La Quercia Prosciutto Americano (IA), Fra’Mani Salame Nostrano (CA) Roasted Turkey Galantine (CA),
served with Creamy Potato Salad, Spicy Mustard &
Roasted Garlic Lavosh

American Cheese Board 18
Bagley Hazen Blue (Vermont), Haystack Mountain
Chevre (Boulder), Fruition Farms Ricotta (Larkspur),
served with Palisade Pear Jam & Olive Oil Crostini

SOUPS & SALADS

French Onion Soup 10
Gruyere Cheese, Country Bread

Tomato & Basil Soup 8
add Grilled Cheese 9

Broadmoor House Salad 11
Greens, Carrots, Cucumber, Cherry Tomato
Garlic Focaccia Croutons, Choice of Dressing

Ultimate Grilled Cheese 15
American, Swiss & Cheddar Cheeses
Black Forest Ham, Applewood Smoked Bacon and Sourdough Tomatoes
add Tomato Soup 6

Caprese Salad 15
Heirloom Tomato, Fresh Mozzarella, Basil Aioli, Focaccia

The Broadmoor Burger 17
Choice of Cheddar, Swiss, American or Pepper Jack Cheese, Tomato, Pickle, Lettuce, Red Onion

La Taverne Caesar Salad 13
Parmigiano Reggiano, Croutons, White Anchovies*
add Grilled Chicken 6
add Grilled Shrimp 12

WICKENHUSTEER
Choice of Fried Fries, Balsamic Vinaigrette

The Br...
### LATE NIGHT DINING

**SERVED DAILY FROM 10:00PM - 6:00AM**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>French Onion Soup</td>
<td>10</td>
</tr>
<tr>
<td>Gruyere Cheese, Country Bread</td>
<td></td>
</tr>
<tr>
<td>Tomato &amp; Basil Soup</td>
<td>8</td>
</tr>
<tr>
<td>add Grilled Cheese</td>
<td>9</td>
</tr>
<tr>
<td>Chicken Wings</td>
<td>12</td>
</tr>
<tr>
<td>Mild: Soy Garlic, Medium: Frank's Red Hot</td>
<td></td>
</tr>
<tr>
<td>Hot: Honey Sriracha and Sesame</td>
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</tr>
<tr>
<td>Celery and Carrot Sticks</td>
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</tr>
<tr>
<td>Choice of Ranch or Bleu Cheese Dipping Sauce</td>
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</tr>
<tr>
<td>Shrimp Salad a la Louis Stratte</td>
<td>18</td>
</tr>
<tr>
<td>Avocado, Heart of Palm, Plum Tomato, Boiled Egg</td>
<td></td>
</tr>
<tr>
<td>add Jumbo Lump Crab Meat</td>
<td>12</td>
</tr>
<tr>
<td>Grilled Chicken Quesadilla</td>
<td>13</td>
</tr>
<tr>
<td>Cheddar and Jack Cheese, Scallions, Pico de Gallo</td>
<td></td>
</tr>
<tr>
<td>Tortilla Chips, Salsa, Sour Cream, Guacamole</td>
<td></td>
</tr>
<tr>
<td>La Taverne Caesar Salad</td>
<td>13</td>
</tr>
<tr>
<td>Parmesano Reggiano, Croutons, White Anchovies*</td>
<td></td>
</tr>
<tr>
<td>add Grilled Chicken</td>
<td>6</td>
</tr>
<tr>
<td>add Grilled Shrimp</td>
<td>12</td>
</tr>
<tr>
<td>Smothered Green Chili Breakfast Burrito (veggie)</td>
<td>17</td>
</tr>
<tr>
<td>Scrambled Eggs, Cheddar Cheese, Avocado</td>
<td></td>
</tr>
<tr>
<td>Home Fried Potatoes</td>
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<tr>
<td>Crispy Chicken Tender</td>
<td>15</td>
</tr>
<tr>
<td>Five Chicken Tenders</td>
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<tr>
<td>Ranch, Honey Mustard or Barbecue Sauce</td>
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</tr>
<tr>
<td>French Fries</td>
<td></td>
</tr>
<tr>
<td><strong>SANDWICHES</strong></td>
<td></td>
</tr>
<tr>
<td>Choose of French Fries</td>
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</tr>
<tr>
<td>Ultimate Grilled Cheese</td>
<td>15</td>
</tr>
<tr>
<td>American, Swiss &amp; Cheddar Cheeses</td>
<td></td>
</tr>
<tr>
<td>Black Forest Ham, Applewood Smoked Bacon</td>
<td></td>
</tr>
<tr>
<td>and Blister Tomatoes</td>
<td></td>
</tr>
<tr>
<td>add Tomato Soup</td>
<td>6</td>
</tr>
<tr>
<td>The Broadmoor Burger</td>
<td>17</td>
</tr>
<tr>
<td>Choice of Cheddar, Swiss, American or Pepper Jack Cheese</td>
<td></td>
</tr>
<tr>
<td>Tomato, Pickle</td>
<td></td>
</tr>
<tr>
<td>Lettuce, Red Onion</td>
<td></td>
</tr>
<tr>
<td>The Broadmoor Club</td>
<td>17</td>
</tr>
<tr>
<td>Smoked Turkey, Lettuce, Tomato</td>
<td></td>
</tr>
<tr>
<td>Onion, Bacon, Avocado</td>
<td></td>
</tr>
</tbody>
</table>

### SANDWICHES
- Ultimate Grilled Cheese
  - American, Swiss & Cheddar Cheeses
  - Black Forest Ham, Applewood Smoked Bacon
  - Blister Tomatoes
  - add Tomato Soup
- The Broadmoor Burger
  - Choice of Cheddar, Swiss, American or Pepper Jack Cheese, Tomato, Pickle
  - Lettuce, Red Onion

### LATE NIGHT DINING

- **V** = VEGAN  |  **VEG** = VEGETARIAN

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**La Taverne Caesar Salad**

---

**The Broadmoor Club**

---

*V = VEGAN | VEG = VEGETARIAN

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---

**La Taverne Caesar Salad**

---

**The Broadmoor Club**
Eggs Benedict