Soup & Salads

Add Protein to any Dish
Chicken $12, or Salmon* $15

Crisp Apple Salad — $18
Spinach, Meredith Farms Goat Cheese,
Spiced Almonds, Sherry Vinaigrette
Bourbon Maple Reduction
1,5

Quiona Bowl — $22
Kale & Mixed Greens,
Roasted Butternut Squash, Brussel Sprouts
Dried Fruits, Toasted Almonds,Sherry
Vinaigrette
5

House Salad — $17
Mixed Greens, Carrots, Cherry Tomatoes
Cucumber, Radish, Sherry Vinaigrette

Tomato Soup — $18
Roasted Tomato, Cream, Parmesan Straw
1,6

Starters & Shareables

Artisanal Cheese Slection — $21
Palisade Peach Preserve, Tangerine Chili Olives
Crackers
1,6

Whipped Feta — $20
Merideth Farms Whipped Feta
Marcona Almonds, Hot Honey, Mint
Warm Lemon Spice Pita
1,5,6

Chicken Wings — $19
Choice of Buffalo, BBQ, Sweet Chili
or House Dry Rub
Ranch Or Blue Cheese
1

Roasted Onion & Pobalno Dip — $16
Spiced Potato Chips
1,2

Braised Chicken Quesadilla — $18
Green Chili, Mozzarella Cheese
Sour Cream, House Made Salsa
1,6

1-milk 2-eggs 3-fish 4-shellfish 5-tree nuts
6-wheat 7-peanuts 8-soy 9-sesame

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. THIS ITEM IS COOKED TO ORDER ACCORDING TO CUSTOMER PREFERENCE.

*ALL FOOD PREPARED IN A COMMON KITCHEN WITH RISK OF GLUTEN, NUT AND DAIRY EXPOSURE.

Gratuity of 20% will be added to parties of 6 or more

Executive Chef Kevin Erving

Handhelds

All SANDWICHES Served with Fries
Sub: +$3 Side House or Caesar Salad
+$3 Sweet Potato Fries or Truffle Fries

Fitz Smashburger* — $25
7x Wagyu Beef, American Cheese
Lettuce, Tomato, Caramelized Onion
Pickles, Classified Sauce, Potato Bun
Make it a Double $29
1,2,6

Ultimate Chicken Wrap — $25
Grilled Chicken, Bacon, Lettuce, Tomato
Chipotle Aioli, Salsa Verde
Crushed Potato Chips
1,2,6

Mushroom Reuben — $25
Sauteed Cremini, Sauerkraut, Swiss Cheese
Classified Sauce, Marble Rye
1,2,6

Flatbreads

Sausage & Pepperoni — $19
House Made Lamb-Pork Sausauge,
Pepperoni, Roasted Red Pepepers,
Marinara, Mozzarella
1,6

Mushroom & Goat Cheese — $19
Cremini Mushrooms, Goat Cheese, Marinara,
Mozzarella, Pickled Onion, Arugula
1,6

Entrees

Available from 3pm-9pm

Steak Frites* — $55
10oz N.Y Strip Loin, French Fries,
Pickeld Onion & Tomato Relish,
Chimichurri

Celery Root & Mushroom Risotto — $35
Creamy Arborio Rice, Roasted Celery Root
Sauteed Mushrooms, Toasted Pumpkin
Seeds, Parmigiano Reggiano
1

Add ***Chicken $12 or Salmon* $15***

Sweets

Warm Skillet Cookie — $12
Warm Chocolate Chip Cookie
Vanilla Ice Cream
Chocolate and Caramel Drizzle
1,2,6

Sticky Toffee Pudding — $15
Candied Bacon Brown Butter Ice Cream
1,2,6

Apple-Cranberry Pie — $15
Cinnamon Ice Cream, Dulce de Leche Sauce
1,2,6

Ice Cream & Sorbet
1 scoop $5. 2 scoop $9

Chocolate, Vanilla, Cinnamon, Brown Butter
Ask Your Server For Sorbet Selections
1,2

Executive Chef Kevin Erving

Fitz Happy Hour 2PM-4PM

$10 Select Wine by the Glass

$2 off Draft Beer

$2 off Well Spirits

$13 Cocktail of The Day

Wines by the Glass

Sparkling

Mionetto, Prosecco
Veneto, Italy — 13

Lucien Albrecht, Brut Rose
Alsace, France — 14

White

Di Lenardo, Pinot Grigio
Friuli, Italy — 13

Drylands, Sauvignon Blanc
Marlborough, NZ — 14

Quintas do Homem, Alvarinho
Vinho Verde, Portugal — 12

Caymus 'Sea Sun', Chardonnay
Monterey County, California — 15

Rosé

Miraval 'Studio' Rosé
Provence, France — 13

Red

Alamos, Malbec
Mendoza, Argentina — 14

Sokol Blosser, Pinot Noir
Willamette Valley, Oregon — 15

Condundrum, Red Blend
Fairfield, California — 13

Blood Root, Cabernet Sauvignon
Sonoma County, California — 17

Draft Beer

Coors Brewing Co - Light Lager	7
Avery White Rascal - Belgian White	8
New Belgium - Mtn Time Lager	8
Odell Brewing - 90 Schilling Amber	8
Breckenridge Brewery - Hazy IPA	9
Pacifico - Mexican Lager	8
Left Hand Brewing - 1265 Pilsner	8
Guinness - Irish Stout	9
VBC - Hot Mess Blonde	9
VBC - Gore Creek IPA	9

Bottles & Cans

Coors Banquet 16oz-American Lager	7
Budweiser - American Lager	7
Bud Light - Light Lager	7
Stella Artois - Pilsner	8
Ska Checkered Future IPA	8
Telluride Brewing- Face Down Brown	8
Avery Brewing-Maharaja Imperial IPA	10
VBC - Pete's Stash - Pale Ale 16oz	11

Seltzer & Cider

High Noon - Black Cherry or Pineapple	8
Stem Ciders - Pear Cider	9

Non-Alcoholic

Heineken - Dutch Lager	7
Guinness - Irish Dry Stout	8

Light & Refreshing $17

Basils Song
Hibiscus infused vodka
Italicus Burgamot Liqueur
Blood orange-basil cordial

A Pear of Aces
Chamomile infused gin
St George Spiced Pear
Benedictine D.O.M
Pear Syrup & Lemon

Sol Sacrifice
Jalapeno infused tequila
Ancho Reyes Chili Liqueur
Pineapple-cinnamon cordial
Tajin

Whiskey River
Bourbon,
Amaro Nonino
St. Germain Elderflower Liqueur
Fig Preserve & Smoked Rosemarry
Lemon & Egg White

Stirred & Stiff $18

Harvest Old Fashioned
Rye Whiskey
Pedro Ximenez Sherry
Apple Cider Syrup
Black Walnut & Orange Bitters

Oaxacan Gold Fashioned
Coconut Fat Washed Reposado Tequila
Madre Espadin Mezcal
Nixta Licor De Elote
Cacao-Panela Syrup,
Mole Bitters

Midnight Moonlight Manhattan
Brown Butter Fat-Washed Bourbon
Averna Amaro
Antica Formula Sweet Vermouth
Bourbon Maple
Cardamom Bitters

Seasonal Sips $16

Smoking Monk Hot Chocolate
Del Maguey Mezcal
Green Chartreuse
Creme De Cacao
Mexican Hot Coco
Cayenne Marshmallow

The Cranberries Spritz
Aperol
Winter-Cranberry Cordial
Acid Adjusted Orange
Prosecco

House of the Rising Sun
Mars Iwai Japanese Whiskey
Marble Gingercello
Ginger-Turmeric Honey
Yuzu Juice

Manor Vail Mulled Wine
Warm Red Wine,
Brandy, Alma Finca Orange Liqueur
Winter Spices
$13

Zero Proof n/a $10

Citrus Sonata
Blood Orange-Basil Cordial
Ginger Beer
Lime

Livin La Piña Loca
Seedlip Garden
Pineaplle-cinnamon cordial
Lime & Selzter

When Life Gives Ya Lemons
Fresh Squeezed Lemonade.....choose a flavor
Classic Lemonade
Cherry- Limeade
Blood Orange-Basil
Cranberry-Winter Spice
Pineapple-Cinnamon

Mexican Hot Chocolate
Cinnamon & CayenneHot Chocolate
Steamed Milk
Cayanne Marshmallows

F&B Drirector Garrett Cosgrove