



Tips Up, Rocks Off

COCKTAILS

Calvados Daiquiri \$13

Pierre Magloire VS calvados, fresh lime, simple

Old Fashioned \$15

Buffalo Trace bourbon, demerara sugar, angostura & orange bitters

Midnight Ryder \$14

Rye whiskey, amaro, & angostura bitters

Smokey the Pear \$14

Mezcal, honey, lemon, spiced pear

Herb Saint \$14

Wheatley vodka, sauvignon blanc, yellow chartreuse, lemon, jalapeno

Daily Special Cocktail \$14 *ask your friendly bartender*

ROTATING DRAFTS

16oz *ask your friendly bartender*

CANS & BOTTLES

Champagne of Beers
Served with a Flute

\$4

Avery White Rascal
\$6

Odell IPA
\$7

Coors Banquet
\$6

Samuel Smith Nut Brown Ale
(18.7 oz)
\$11

Stem Cider Off-Dry
\$5

Tivoli Outlaw Lager
\$5

CABIN READY COCKTAILS

to go beverages

6 Old Fashioneds \$50

in a jug from High West

Gin and Tonic \$10

Luxardo Sour Cherry

Mamitas Tequila Soda \$10

Mi Campo Mango Mule \$21

Absolut Vodka Cran \$7

HighNoon Vodka Soda \$7

For tomorrow morning...

Zing Zang Vodka Bloody Mary \$9

NON ALCOHOLIC

Abita Springs
Root Beer
\$4

Athletic Brewing Co.
Upside Dawn Golden Ale
\$5

A-FRAME Club

Winter Park / Colorado /
39° N, 105° W



* Wine List

Sparkling

Cava ☀
Vita Vivet
Penedes, ES

gl / btl
\$10 / 40

Brut
Gruet
Albuquerque, NM

Champagne
Beau Joie
Champagne, FR

btl
\$90

Rose Champagne
Veuve Clicquot
an A Frame Club house favorite
Champagne, FR

\$160

White

Pinot Gris
J Vineyards
Sonoma County, CA

\$11/44

Sauvignon Blanc
J. de Villebois
Touraine, FR

\$13/52

Chenin Blanc + Viognier
Pine Ridge
sustainably produced
Napa, CA

\$12/48

Chardonnay
The Calling, Dutton Ranch
Russian River Valley, CA

\$68

Riesling
Pierre Sparr
Alsace, FR

\$52

Sauvignon Blanc
Chateaux de Sancerre
Loire, FR

\$75

Red

Pinot Noir
Rainstorm
Willamette Valley, OR

\$12/48

Merlot ☀
Miles Garrett
husband and wife operation, limited delicious supply!
Willow Creek, CA

\$15/60

Zinfandel
Saldo
Napa, CA

\$13/52

Tuscan Blend
Argiano "Non Confunditur"
Tuscany, IT

\$14/56

Shiraz
Penfolds, Bin 28
McLaren Vale, AU

\$70

Zinfandel Blend
Ridge, Lytton Springs
Sonoma, CA

\$128

Nebbiolo
Massolino
Langhe, IT

\$84

Montepulciano ☀
Amorotti
we call this one "Tomahawk Wine"
Abruzzo, IT

\$114

Other Colors

Pinot Noir Rose
Elouan
french for "good light"
Napa, CA

\$11/44

Chardonnay + Bianco ☀
Jack Rabbit Hill Farm "Chard Sparkley"
naturally effervescent and orange in color
Hotchkiss, CO

\$73

Grenache Blanc + Noir ☀
Fallen Grapes 50/50 Chillable Red
sustainably produced
Santa Ynez Valley, CA

\$53

☀ denotes organic or biodynamic



HERE AT A FRAME GRILL, WE USE A MIX OF PEACH AND OAK WOOD IN OUR ARGENTINIAN GAUCHO GRILL.
PLEASE LET YOUR SERVER KNOW OF ANY FOOD ALLERGIES OR RESTRICTIONS.

Starters

Polenta Fritters \$8 ^{GF, VG}

with Fire-Roasted Tomato Marinara

A-Frame Winter Salad \$14 ^{GF}

Arugula, Prosciutto, Pear, Parmesan,
Roasted Tomato, Walnut Vinaigrette

*Tuna Tartare Boat \$24

Ahi Hawaiian Tuna, Endive,
Soy Sauce Pearls, Crispy Shallots,
Sage, Chive, Yuzu

French Onion Soup \$14

Charred Veal Bone Broth, Caramelized
Onion, Short Rib and Gruyere Grilled Cheese

Hi-Lo Salad \$14 ^{GF, V}

Candy-striped beets, Goat Cheese Cream,
Kale Chips, Lettuce Medley,
Delicata, Rhubarb Vinaigrette

Beer Battered French Fries \$10

Truffle Aioli +\$4

Baked Feta \$18 ^V

French Feta, House Pickled Vegetables, Chili and Mandarin Olive, Sourdough Crostini

Mains

Colorado Bass \$32

Creamed Spinach, Grilled Delicata,
Celery Root, Water Chestnut

Short Rib \$38 ^{GF}

Bone Marrow Demi-Glace,
Polenta and Red Cabbage Coleslaw

*Grand Burger \$27

Wagyu Bacon Bits, Brie, Balsamic Fig Glaze,
Pickled Bell Peppers, Crispy Shallots
Served with French Fries

*Dry-Aged NY Strip \$45 ^{GF}

Roasted Tuber Medley and Rapini

*Choice of Sauce:
Bone Marrow Demi-Glace,
Chili Romesco or Creamy Mushroom
Additional Sauce (+4)*

Chef's Mix Mushrooms \$32 ^{GF, V}

Cornmeal Battered and Sautéed
Mushrooms, Smoked Zucchini,
Coconut Polenta

Bison Puttanesca \$36

Bucatini, Smoked Eggplant,
Parmesan, Served with Garlic Toast

Large Format

Tomahawk Ribeye \$160 ^{GF}

Compound Butter, Crispy Potatoes and Grilled Zucchini
Please allow 1 hour to cook

Dessert

Campfire Banana Split \$13 ^{GF}

Vanilla Ice Cream, Chocolate Sauce,
Snickers and Butterfinger Bits

Pumpkin Ginger Custard \$11

Bizcochito Whipped Cream

Peak Puff Pastry \$13

Butterscotch Ice Cream,
Chevre and Fruit Filling

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS

5% KITCHEN LIVING WAGE SERVICE CHARGE IS APPLIED

20% GRATUITY APPLIED TO PARTIES OF 6 OR MORE

CREDIT CARD SPLITS LARGER THAN 4 WILL BE POLITELY DECLINED



CHEF YONI KOLEL

A-FRAME Club

Winter Park / Colorado /
39° N, 105° W



Aprés Ski

3PM 
5PM 



***Tuna Tartare Boat** 18

hawaiian ahi tuna, endive, soy sauce pearls, crispy shallots, sage, chive, yuzu



French Onion Soup 8

charred veal bone broth, caramelized onion, short rib and gruyere grilled cheese



***Grand Burger** 20

w/ beer battered french fries



Pretzel Bites 8

served with honey mustard & obatzda (brie + butter)



Campfire Banana Split 10

vanilla ice cream, chocolate sauce, snickers and butterfinger bits



Beer Battered French Fries 8

truffle aioli +4