



*Tips Up, Rocks Off*

## COCKTAILS

<b>Lil A Frame</b> Vodka, Lillet Blanc, Cointreau, lemon	\$13
<b>Old Fashioned</b> Buffalo Trace bourbon, demerara sugar, angostura & orange bitters	\$15
<b>Midnight Ryder</b> Rye whiskey, amaro, & angostura bitters	\$14
<b>Sunshine Spritz</b> Luxardo Apertivo, rum, lime, prosecco, soda	\$14
<b>Smokin' Hot Beets</b> Xicaru Mezcal, beet simple, lime	\$13
<b>The Maxwell</b> Gin, Ancho Reyes, Chateau Aloe Liqueur, lemon	\$14
<b>Daily Special Cocktail</b> <i>ask your friendly bartender</i>	\$14

## ROTATING DRAFTS

16oz *ask your friendly bartender*

## CANS & BOTTLES

<b>Champagne of Beers</b> Served with a Flute	\$4
<b>Avery White Rascal</b>	\$6
<b>Odell IPA</b>	\$7
<b>Coors Banquet</b>	\$6
<b>Samuel Smith Nut Brown Ale</b> (18.7 oz)	\$11
<b>Stem Cider Off-Dry</b>	\$5
<b>Tivoli Outlaw Lager</b>	\$5

## CABIN READY COCKTAILS

*to go beverages*

<b>6 Old Fashioneds</b> in a jug from High West	\$50
<b>Gin and Tonic Can</b> Luxardo Sour Cherry	\$10
<b>Mi Campo Mango Mule Bottle</b>	\$21
<b>Absolut Vodka Cran Can</b>	\$7
<b>HighNoon Vodka Soda Can</b>	\$7
For tomorrow morning... <b>Zing Zang Vodka Bloody Mary Can</b>	\$9

## NON ALCOHOLIC

*ask your server  
for our favorite mocktail*

<b>Abita Springs</b> Root Beer	\$4
<b>Athletic Brewing Co.</b> Upside Dawn Golden Ale	\$5



# \* Wine List

## *Sparkling*

**Cava** ☀️  
Vita Vivet  
Penedes, ES

gl / btl  
\$10 / 40

**Champagne**  
Beau Joie  
Champagne, FR

btl  
\$90

**Rose Champagne** \$160  
Veuve Clicquot  
an A Frame Club house favorite  
Champagne, FR

## *White*

**Pinot Gris**  
J Vineyards  
Sonoma County, CA

\$11/44

**Chardonnay** \$68  
The Calling, Dutton Ranch  
Russian River Valley, CA

**Sauvignon Blanc**  
J. de Villebois  
Touraine, FR

\$13/52

**Riesling** \$52  
Pierre Sparr  
Alsace, FR

**Chenin Blanc + Viognier**  
Pine Ridge  
sustainably produced  
Napa, CA

\$12/48

**Sauvignon Blanc** \$75  
Chateaux de Sancerre  
Loire, FR

## *Red*

**Pinot Noir**  
Rainstorm  
Willamette Valley, OR

\$12/48

**Cabernet Sauvignon** \$75  
Lone Eagle  
Sonoma, CA

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

\$15/60

**Zinfandel Blend** \$128  
Ridge, Lytton Springs  
Sonoma, CA

**Tuscan Blend**  
Argiano "Non Confunditur"  
Tuscany, IT

\$14/56

**Nebbiolo** \$84  
Massolino  
Langhe, IT

**Red Blend**  
Unshackled, Napa, CA

\$14/56

**Montepulciano** ☀️ \$114  
Amorotti  
we call this one "Tomahawk Wine"  
Abruzzo, IT

## *Other Colors*

**Rose**  
Hampton Water  
by Jon Bon Jovi!  
Languedoc, FR

\$15/60

**Chardonnay + Bianco** ☀️ \$73  
Jack Rabbit Hill Farm "Chard Sparkley"  
naturally effervescent and orange in color  
Hotchkiss, CO

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

\$11/44

**Grenache Blanc + Noir** ☀️ \$53  
Fallen Grapes 50/50 Chillable Red  
sustainably produced  
Santa Ynez Valley, CA

☀️ 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

**Truffle Fries \$12** V  
Beer Battered Fries,  
Truffle Herb Aioli, Parmesan

**Black Garlic Ceasar \$11**  
Charred Romaine, Smoked Croutons,  
White Anchovies, Shaved Parm

**French Onion Soup \$12**  
Charred Veal Bone Broth, Caramelized  
Onion, Short Rib and Gruyere Grilled Cheese

**Bone Marrow Brulee \$20** DF  
Chimmichurri, Fire Toasted Sourdough

**Hi-Lo Salad \$14** GF, V  
Candy-striped beets, Goat Cheese Cream,  
Kale Chips, Lettuce Medley,  
Rhubarb Vinaigrette

**Baked Feta \$18** V  
French Feta, House Pickled Vegetables,  
Chili and Mandarin Olive, Sourdough Crostini

## Mains

**Wood Fired Salmon Filet \$32** GF  
Crispy Brown Rice, Raspberry BBQ,  
Tahini, Cucumber and Fennel Salad

**Short Rib \$38** GF  
Bone Marrow Demi-Glace,  
Carrots Three Ways, Cauliflower Puree

**\* Grand Burger \$27**  
Wagyu Bacon Bits, Brie, Balsamic Fig Glaze,  
Pickled Bell Peppers, Crispy Shallots  
Served with French Fries

**Joyce Farms Half Chicken \$37** GF, DF  
Smoked Rapini, Hummus,  
Romesco, BBQ Glaze

**Duck Pasta \$36**  
Housemade Lumacoli, Duck Confit,  
Local Mushrooms, Mascarpone,  
Pecorino, Rosemary

**\* The Ol' Fashioned Burger \$21**  
Bacon, Lettuce, Charred Tomato,  
Smoked Cheddar  
Served with French Fries

**\* Dry-Aged NY Strip \$45** GF  
Roasted Root Vegetable Medley,  
Smoked Rapini

**Tomahawk Ribeye \$160** GF  
Compound Butter, Crispy Potatoes, Grilled Zucchini  
Please allow 1 hour to cook

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

## Sides

**Side Salad \$8** GF, VG  
**French Fries \$8** VG

**Root Vegetable Medley \$6** GF, V  
**House Pickles \$4** GF, VG

**Smoked Rapini \$6** GF, VG  
**Extra Baguette \$4**

## Dessert

**Campfire Banana Split \$13** GF, V  
Vanilla Ice Cream, Chocolate Sauce,  
Snickers and Butterfinger Bits

**Sorbet \$8** VG, GF  
Seasonal Flavor, with Fresh Berries

**Peak Puff Pastry \$13** V  
Butterscotch Ice Cream,  
Raspberry Chevre Filling,  
Candied Pecans

\* 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 AND MENU MODIFICATIONS WILL BE POLITELY DECLINED



CHEF YONI KOLEL

**A-FRAME** Club

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



# Aprés Bike

3PM   
5PM 



**Wood Fired  
Caesar** 8

black garlic dressing, white anchovies, smoked croutons, shaved parmesan



**Hummus Plate** 9

crudite, grilled flatbread



**\*Ol' Fashioned  
Burger** 12

single patty  
w/ beer battered french fries



**Pretzel Bites** 8

served with honey mustard  
& obatzda (brie + beer)



**Campfire  
Banana Split** 10

vanilla ice cream, chocolate sauce,  
snickers and butterfinger bits



**Beer Battered  
French Fries** 6

truffle aioli +4

# Happy Hour

3PM →  
5PM ←



**Draft Beer**

5



**1/2 off All Wine  
Glass or Bottle**

excluding bottles over \$100



**Champagne  
of Beers**

3



**House  
Cocktails**

10

house old fashioned, margarita,  
or daily special cocktail



**Summer Specials**

**Live Music**  
every Saturday 3-6 PM

**\$20 Steak Frites**  
every Sunday



**All Day Happy Hour**  
every Monday

**\$15 Chicken & Fries**  
every Tuesday

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# A-FRAME Club

## SUMMER SPECIALS

### EVERY DAY

Happy Hour 3-5 PM

### MONDAY

Happy Hour All Day

### SPECIAL RIVERSIDE DINNERS!

Follow us on social  
@aframeclub  
for details

### GOLDEN TUESDAYS CHICKEN NIGHT

Chicken & Fries Special \$15

1/4 chicken, grilled and glazed, served w/ fries

### APRÉS BIKE SATURDAYS 3-6 PM

Live Music On The Patio

### SUNDAYS STEAK-OUT

Steak Frites Special \$20

6 oz house dry aged NY  
strip served w/ fries

P. (970) 627-4637 | @aframeclub  
aframeclub.com | 1008 Winter Park Dr