

# Summer Specials



## Saturday

Live Music 3-6 PM

## Sunday

Steak Frites

\$20

## Monday

Happy Hour All Day

## Tuesday

1/4 Chicken & Fries

\$15

## Every Day

Happy Hour 3-5 PM





*Tips Up, Rocks Off*

## COCKTAILS

|   |      |
|---|------|
| <b>Lil A Frame</b><br>Vodka, Lillet Blanc, Cointreau, lemon                               | \$13 |
| <b>Old Fashioned</b><br>Buffalo Trace bourbon, demerara sugar, angostura & orange bitters | \$15 |
| <b>Midnight Ryder</b><br>Rye whiskey, amaro, & angostura bitters                          | \$14 |
| <b>Sunshine Spritz</b><br>Luxardo Apertivo, rum, lime, prosecco, soda                     | \$14 |
| <b>Smokin' Hot Beets</b><br>Xicaru Mezcal, beet simple, lime                              | \$13 |
| <b>The Maxwell</b><br>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><br>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><br>(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><br>in a jug from High West            | \$50 |
| <b>Gin and Tonic</b><br>Luxardo Sour Cherry                   | \$10 |
| <b>Mi Campo Mango Mule</b>                                    | \$21 |
| <b>Absolut Vodka Cran</b>                                     | \$7  |
| <b>HighNoon Vodka Soda</b>                                    | \$7  |
| For tomorrow morning...<br><b>Zing Zang Vodka Bloody Mary</b> | \$9  |

## NON ALCOHOLIC

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



# \* Wine List

## *Sparkling*

Cava ☀  
Vita Vivet  
Penedes, ES

gl / btl  
\$10 / 40

Brut  
Gruet  
Albuquerque, NM

## *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

## *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

Bordeaux Blend  
Chateau D'Arvigny, Haut-Medoc, FR

\$13/50

## *Other Colors*

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

\$11/44

Champagne  
Beau Joie  
Champagne, FR

btl  
\$90

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

\$160

Chardonnay  
The Calling, Dutton Ranch  
Russian River Valley, CA

\$68

Riesling  
Pierre Sparr  
Alsace, FR

\$52

Sauvignon Blanc  
Chateaux de Sancerre  
Loire, FR

\$75

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

Red Blend  
Unshackled, Napa, CA

\$65

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

**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**  
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** 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**

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

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

## Dessert

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

**Fresh Fruit Plate \$10** GF, VG  
House Made Sorbet,  
Basil Syrup

**Peak Puff Pastry \$13** V  
Butterscotch Ice Cream,  
Chevre Fruit 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 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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