



Tips Up, Rocks Off.

Wine *by the glass*

Sparkling

Vita Vivet, Cava Brut, Organic, Spain
Veuve Clicquot, Champagne, France

\$9 / \$40
\$22 / \$95

White

Jermann Pinot Grigio, Friuli, Italy
\$12 / \$55

J. De Villebois, Sauvignon Blanc, Loire Valley, France
Domaine Ambroise, Lettre D'Elois, chardonnay, France

\$10 / \$45
\$13 / \$60

Rose

Famille Perrin, Rhone Valley, France

\$9 / \$40

Red

Chateau Truquet, Bordeaux blend, France
Domaine Bourisset, Beaujolais, France
Domaine De Boissan, Cote du Rhone, France

\$13 / \$55
\$14 / \$65
\$10 / \$45

CANS & BOTTLES

Champagne of Beers
\$4

Samuel Smith (19 oz. bottle)
Nut Brown Ale
\$11

Deschutes
Mirror Pond Pale Ale
\$6

Avery White Rascal
Belgian White Ale
\$6

O'Dell 90
Shilling Scottish Ale
\$6

Stem
Off-Dry Cider
\$5

Hideaway Park
Stout
\$6

COCKTAILS

Mezcal Monk {an herbaceous & smoky secret}

Los Vecinos mezcal, green chartreuse, lime, simple, & fresh basil \$13

Old Fashioned {a timeless classic, so good you'll ask for another}

Buffalo Trace bourbon, demerara sugar, angostura & orange bitters. \$13

Midnight Ryder {a slope-style black manhattan that will keep you warm on a cold night}

Sazerac Rye whiskey, italian amaro, & angostura bitters. \$12

Champagne Powder Day {no friends on a powder day, enjoy!}

Old Harbor gin, velvet falernum, lemon, bubbles. \$11

Palomino {if this doesn't get you in the mood, nothing will}

Corazon tequila, aperol, grapefruit, agave, bubbles. \$12

Herb Saint {a split base cocktail mixing herbs, minerals, jalapeno, & fresh citrus}

Wheatley vodka, sauvignon blanc, yellow chartreuse, lemon, jalapeno \$12

Calvados Daiquiri {an apple daiquiri that is as refreshing as it is tasty}

Pierre Magloire VS Calvados, fresh Lime, simple. \$12

Draught Beer *16oz*

Ask your friendly bartender
what's flowing.

Non Alcoholic

Abita Springs
Root Beer
\$4

A-FRAME Club

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



◆ By The Glass

◆◆ Wine List

Sparkling

Vita Vivet \$9 / 40
Cava Brut Organic, Spain

Veuve Clicquot \$22 / 105
Champagne, France

White:

Domaine Ambroise \$13 / 60
"Lettre D'Eloise" Chardonnay,
Burgundy, France

J. De Villebois, \$10 / 45
Sauvignon Blanc, Loire Valley, France

Jerman \$12 / 55
Pinot Grigio, Italy

Rose:

Famille Perrin \$9 / 40
Rhône Valley, France

Red:

Beaujolais \$14 / 65
Pinot Noir

Bordeaux \$12 / 55
Blend

Domaine Boissan \$10 / 45
Grenache & Syrah, Rhône Valley, France

Champagne

Billecart \$170
Salmon, "Sous Bois"

Ruinard \$185
Blanc de Blanc

Veuve Clicquot \$135
Rose

Veuve Clicquot Magnum \$195
Champagne, France

White Wine:

Baumard \$90
Savenniere, Loire Valley, France - Chenin Blanc

Pierre Sparr \$52
Alsace, France - Riesling

Domaine Weinbach \$72
Alsace, France - Pinot Blanc

Chateau Sancerre \$75
Loire Valley, France - Sauvignon Blanc

Seguinot Bordet \$99
Chablis, Burgundy, France -
Chardonnay

Prinz Salm "Two Princes" \$78
Rheinhessen, Germany - Riesling

Bruno Giacosa \$65
Piedmont, Italy - Arneis

Tesoro Vermentino Solosole \$45
Tuscany, Italy

Tornatore
Etna Rosso, Sicily, Italy

Red Wine

Xavier Amirault \$88
St Nicolas de Bourgueil, Loire Valley,
France - Cabernet Franc

Domaine Beurenard \$72
Cote Du Rhone, France- Red Blend

Stephane Ogier \$98
Cote du Rhone, France- Syrah

Bouchard Pere & Fils \$98
Monthelie, Burgundy, France- Pinot
Noir

Vincent & Sophie \$135
Passetemps 1er Cru, Santenay, Burgundy,
France- Pinot Noir

Artadi \$59
Vinas de Gain, Rioja, Spain - Tempranillo

Massolino \$84
Langhe, Piedmont, Italy- Nebbiolo

Tornatore \$62
Etna Rosso, Sicily, Italy - Nerello Mascalese

Pietroso \$130
Brunello Di Montalcino, Italy - Sangiovese

Prats & Symmington \$65
Post Scriptum, Duero, Portugal
Touriga Nacional



Small Plates

Pommes Frites \$10

plain, truffle +\$4, or duck poutine
+\$8

A-Frame Wedge \$12

butter lettuce, whey dressing,
bacon, feta, heirloom tomato, herbs

Baked Feta \$18

cast-iron roasted feta, pickled
vegetables, olives, grilled baguette

Chef's Summer Salad \$14

bitter greens, wood grilled summer
vegetables, avocado puree, truffle
vinaigrette, root chips

Grilled Rapini & Artichoke \$16

wood- grilled broccoli rabe,
marinated artichoke, almond bagna
cauda

Grilled Baguette \$14

wood-grilled sourdough baguette,
cultured butter, colorado local
honey, maldon salt

Grilled Vegetable Mosaic \$18

wood-grilled seasonal vegetables,
citrus beurre blanc, chilli &
herb oils

French Onion Soup \$14

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

Colorado Bass Crudo \$16

citrus cured bass, shaved radish,
fennel, cherry mostarda

◆ Entrée (Ala Carte)

Ham & Jam Sliders \$16

country ham, seasonal
mostarda, gruyere served with
vegetable pickles

Ratatouille \$18

marinated heirloom tomato, grilled
squash & eggplant, feta
& kale salad

*** Burger AF \$16**

1/3 pound brisket smash patty,
gruyere, caramelized onions,
charred onion aioli

Coal Roasted Colorado Bass \$32

alamosa bass fillet, baked duck egg
aioli, roasted eggplant, grilled baby
corn, kale

***Bar Steak \$38**

10 oz NY strip, fire-grilled
vegetables, dijon-marrow emulsion

◆◆ Large (Intended to Share)

Charred Beef Short Rib \$64

bone-in "dino-bone" short rib,
dijon marrow emulsion

***Roasted Duck Double Breast Plate \$52**

juniper roasted duck breast,
cherry & cognac glaze

Mystic Mountain Mushrooms & Polenta \$36

roasted & preserved mushrooms,
coconut polenta, grilled vegetables

Dessert

Campfire Banana Split \$12

coal-roasted banana, vanilla ice
cream, ganache, butterfinger

Citrus Curd \$8

citrus custard, cornmeal bizcochito

Cherry & Goat Cheese Pie \$12

cherry compote, goat cheese,
butterscotch ice cream, cherry &
cognac gastrique

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

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***A 5% gratuity is added to all sales to support a living wage for our kitchen staff. Thank you!**