

ELEV 8200 THE FITZ

Shareables

Asian Brussels Brussel Sprouts, Shishito Peppers, Shredded Carrots, Sunflower Seeds, Sesame Seeds, Black Garlic Vinaigrette(V, GF, DF)	\$17.00
Chicken Wings 1 pound of Jumbo Wings, Choice of Buffalo, BBQ, Asian Sesame, Honey Sracha. Served with Celery, Ranch OR Bleu Cheese One Sauce Choice Per Order(DF)	\$16.00
Truffle Tots Herb Parmesan, Truffle, Garlic Aioli	\$15.00
Pretzel Bites Platter Pretzel Bites, Sliced Meats,, Mustard, Beer Cheese, Olives, Spicy Pickles	\$18.00
Mushroom Flatbread Naan, Foraged Mushrooms, Ricotta, Arugula, Roasted Garlic Oil, Manchego, Balsamic Glaze	\$18.00
Cheese Curds Cheese Curds, Marinara, Beer Cheese	\$14.00

Soup + Salads

House Salad Mixed Greens, Carrots, Cherry Tomatoes, Cucumber, Red Onion, Cheddar Jack, White Balsamic (GF)	\$16.00
Caesar Salad Baby Kale, Romaine, Parmesan, Croutons, Anchovies, Caesar Dressing	\$17.00
Quinoa Salad Shaved Brussel sprouts, quinoa, roasted squash, pomegranate seeds, hazelnuts, manchego, chopped bacon, mustard cream	\$18.00
Beet & Burrata Salad Roasted Beets, arugula, burrata cheese, grapefruit, marcona almonds, lavash, citrus vinaigrette	\$18.00
Tomato Soup (GF)	\$10.00

Add Protein to a Dish

Short Rib \$11, Chicken \$8, Breaded Chicken \$9, Elk Sausage \$8, Braised Lamb \$10, Salmon* \$12, Tofu \$8 or Steak* \$12

Sandwiches & Mains

Fries or Tots. +3 Side Salad, +3 Sweet Potato Fries

Fitz Burger* Bacon Jam, Fitz Sauce, White Cheddar, LT, Brioche Bun, Angus Beef Patty Sub Bison +4 Beyond Burger +\$4	\$23.00	Pork Belly Banh-Mi Pickled Carrot, Radish, Fresno; Cucumber, Cilantro, Sriracha Mayo, Hoagie Roll	\$21.00
Ribeye Sandwich* Smoked cheddar, pickled red onion, roasted red pepper, arugula, horseradish sauce, hoagie roll	\$25.00	Street Tacos Choice of Braised Lamb or Short Ribs, Pickled Fresno Peppers, Mashed Avocado, Onion, Cilantro, Lime, Queso Fresco, Corn Tortilla	\$22.00
Spicy Chicken Sandwich Hand Breaded Fried Chicken, jalapeno slaw, pepper jack cheese, Fitz sauce, pickled serrano	\$22.00	Tuna Bowl Diced Yellowfin Tuna, Edamame, Bell Pepper, Pickled Carrot and Radish, Wakame, Asian Glaze, Soba Noodles, Ginger Sauce	\$26.00
Grilled Cheese & Tomato Soup Brie, Cheese Blend, Sliced Apple, Caramelized Onion, Pomegranate Glaze, Sliced Sourdough	\$18.00	Cavatappi Pasta Foraged Mushroom, Onions, Parsnips, Delicata Squash, Asparagus, Parmesan, Butter, Vegetable Broth	\$25.00
Bison Meatball Sub Bison Meatballs, Provolone Cheese, Marinara, Hoagie Roll	\$23.00		

GF=Gluten Free DF=Dairy Free V=Vegan

*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

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Kids Menu

Kids Meals served with Fries or Tots Sub Veggies +2 Sub Fruit +2	
Macaroni n' Cheese	\$13.00
Buttered Noodles	\$11.00
Chicken Fingers	\$15.00
Cheeseburger	\$15.00
*Kids Steak	\$16.00

Desserts

Chocolate Cake	\$14.00
Cinnamon Ice Cream, Bourbon Maple Glaze, Whipped Cream, Mint	
Ice Cream Bowl	\$12.00
Vanilla, Chocolate or Chefs Choice Comes with Chocolate Sauce, Whipped Cream, or Fresh Fruit.	

Cocktails

Manor Vail Marg	\$15.00	Aperol Cider Spritz	\$14.00
Reposado Tequila, Triple Sec, Lime Juice, Agave Syrup, Salt Rim		Aperol, Apple Cider, Soda Water, Prosecco	
High West Old Fashioned	\$15.00	High West Old Manhattan	\$15.00
High West Whiskey, Bitters, Sugar		High West Whiskey, Bitters, Sweet Vermouth	

Drafts

Coors Light	\$6.00
Colorado Native Amber	\$8.00
Sierra Nevada Wild Lil Thing	\$8.00
Mountain Time Lager	\$8.00
Blue Moon	\$8.00
Sierra Nevada Hazy Lil Thing	\$8.00
Dillon Dam Sweet George Brown	\$8.00
Vail Brewing Blonde	\$8.00
Vail Brewing IPA	\$8.00
Pacifico	\$8.00

Canned + Bottled Beverages

White Claw	\$4.00
Coors Banquet	\$6.00
Budlight	\$5.00
Budweiser	\$5.00
Heineken N/A	\$5.00
Stella Artois	\$6.00
VBC Pete's Stash Pale Ale	\$8.00
VBC Gore Creek IPA	\$8.00
Guinness Stout	\$8.00