

SOUP & CHILI

- VEGETARIAN CHILI 8
Hatch Green Chili, Kidney, Cannellini & Black Beans, Chick Peas & Hominy Avocado Salsa
- SHORT RIB & BRAISED PORK CHILI 8
Red & Pinto Beans, Sour Cream, Grated Cheddar & Scallions

APPETIZERS

- GOAT CHEESE FLATBREAD 9
Basil Pesto, Roasted Red Peppers, Arugula, Extra Virgin Olive Oil
- GRUYERE CHEESE FONDUE 12
Potato Crisps, Ciabatta Croutons Sliced Pears & Apples
- CRISPY ALE CHICKEN STRIPS 12
Ale Hot Sauce, Blue Cheese Dressing

SALADS

- ATWATER 8
Sugar Lettuces, Frisee, Baby Red Leaf, Shaved Fennel, Fresh Ricotta, Champagne Verjus Vinaigrette
- CHOPPED SALAD 10
Chopped Tomatoes, Peppers, Red Onion Sweet Corn, Haricot Vert, Avocado, Orange, Radish, Pecans, Mixed Greens Apple Vinaigrette

SANDWICHES *Served with thin cut herbed fries or mixed green salad*

- ATWATER BURGER 11
- BISON BURGER 12
Toasted Brioche Roll, with Lettuce, Tomato, Red Onion
choice of toppings .50 each
Blue Cheese, Gruyere, Aged Cheddar, American Cheese, Saute´ed Onions, Mushrooms, Smoked Bacon

- GREEN CHILI 8
Hatch Green Chilies, Slow Roasted Pork, Hominy, Roasted Corn & White Bean

- ORGANIC CHICKEN & NOODLE SOUP 8
Pulled Chicken, Torn Pasta, Hearty Vegetables

- JUMBO PRAWN COCKTAIL 16
Tomato Horseradish Sauce Meyer Lemon

- NACHOS PRIMO 10
Jalapen˜o Jack, Cheddar, Guacamole Salsa Fresca Add: Lime Chicken or Green Chili 3

- STEAMED MUSSELS 13
Chorizo, Tomato, White Wine, Fresh Herbs

- SEARED TUNA NICOISE 15
Frisee & Arugula Greens, Haricot Vert Heirloom Tomatoes, Fingerling Potatoes, Red Peppers, Olives Eggs, Mustard Vinaigrette

- CAESAR 10
Crisp Romaine, White Anchovy, Shaved Parmesan, Ciabatta Crouton
Add: Grilled Chicken 3 or Jumbo Prawn 6

- ORGANIC CHICKEN SANDWICH 11
Avocado Aioli, Smoked Bacon, Roasted Red Peppers, Gruyere, Multi-Grain Bread

- ATWATER CLUB 11
Hand Carved Turkey, Fresh Mozzarella, Tomato Avocado, Pistou, Focaccia Bread



PLATES

- CHICKEN POT PIE 18
Puffed Pastry Topped, Organic Chicken, Braised Carrots, Celery, Potato, Green Peas Light Chicken Madeira Cream

- CHIPOTLE MAPLE GLAZED SALMON 22
Creamed Lemon Barley, Broccolini, Heirloom Tomato Crudo

- COLORADO PORK SHANK 21
Parsnip Mash, Caramelized Brussel Sprouts, Spiced Sour Cherry Sauce

- PAN SEARED SCALLOPS 24
Saffron Risotto, Crispy Spinach, Pinot Noir Reduction

- WHITE MEATLOAF 19
Mushroom Crusted Turkey, Veal & Pork Meatloaf, Pan Demi, Sweet Potato Mash

- STEAK FRITES 24
Marinated Sirloin Steak, Arugula & Fennel Salad, Thin Cut Herbed Fries Bearnaise Sauce

- LAMB STROZEPETTI 22
Strozepetti Pasta, Braised Lamb, Fresh Tomatoes, Grilled Vegetables
Roasted Garlic, Grated Reggiano Cheese

“GUIDED BY THE PRINCIPLES OF SUSTAINABILITY

After enjoying the wonders of our recently-completed \$30 million rebirth, indulge in one of our special experiences by booking one of our packages. After a day of adventure, unwind at the award-winning Aria Spa & Club, Vail’s finest spa and fitness center, offering a wide range of spa treatments and fitness classes. Then satisfy your appetite at Atwater on Gore Creek, our spectacular new restaurant featuring Regional American Cuisine. Serving breakfast, lunch & dinner

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