

st julien hotel & spa
happy hour

5pm – 7pm daily

“a la grande”

kettle one martinis \$7.00

tanqueray martinis \$7.00

st julien house wines \$5.00

complimentary nosh

live music

tuesday through saturday

visit www.jillsdining.com for band line up

tuscan table lunch buffet

monday - saturday from 11:30am – 2pm

\$11.95

sunday brunch

(bloody marys, mimosas, sparkling wine,
orange juice, and coffee included)

every sunday from 10am – 2pm

\$34.95

sunday supper

4 course family style dinner

every sunday night from 5:30pm – 10pm

\$19.95

festa di la pasta

4 course, italian, family style dinner

every monday night from 5:30pm – 10pm

\$19.95

for more information & menus please visit:

www.jillsdining.com

st julien martinis

frambuesa pera

muddled raspberries,

grey goose la poire vodka, champagne

\$12.00

green

hendricks gin, muddled cucumber,

st germain elderflower liqueur, tonic

\$12.00

summer manhattan

maker's mark bourbon,

martini & rossi bianco vermouth

\$8.00

asian pear

grey goose la poire, ginger, fresh lemon juice

\$9.00

chautauqua-politan

grey goose le citron, pama pomegranate liqueur

\$9.00

bruce goose

absolut vanilla, chambord, pineapple juice

\$9.00

key lime

absolut vanilla, malibu rum, key lime juice

\$9.00

forbidden fruit

corazon tequila, pama pomegranate liqueur

\$9.00

van gogh

van gogh espresso vodka, lavazza espresso, cream

\$8.00

sake

tozia 'living soul' sake, st germain elderflower liqueur,

muddled raspberries, midori melon liqueur

\$9.00

chocolate

kettle one vodka, godiva dark chocolate liqueur

\$10.00

nine hundred

grey goose vodka, dry vermouth

\$12.00

prairie dog

100% organic prairie vodka, grapefruit juice

\$8.00

st julien cocktails

pamajito

bacardi rum, pama pomegranate liqueur,
mint, fresh lime juice
\$8.00

canyon mint mojito

bacardi rum, fresh muddled limes with mint
\$8.00

strawberry mint capirinhia

brazilian leblon cachaca
muddled with mint & strawberries
\$8.00

pisco-sour

capel pisco – an all natural chilean grape spirit,
lemon & lime juices
\$7.00

frozen – flatiron margarita

100% blue agave sauza hornitos plata tequila
\$7.00

classic daiquiris

strawberry, mango or banana cocktails made with
100% fruit blended with bacardi rum
\$8.00

st julien pina colada

bacardi & malibu rums blended with
coconut pulp & pineapple juice
\$8.00

terrace 'blueberry-acai' lemonade

van gogh 'blueberry-acai' vodka, muddled
blueberries, lemonade
\$10.00

sangria di prosecco

muddled strawberries, cherries, lime & mint,
orange juice, mionetto prosecco
\$8.00

nuts & berries

frangelico, chambord,
splash of grey goose, cream
\$8.00

appetizers

****enjoy \$2 off all items on this page between
5pm & 7pm daily for happy hour****

jill's bistro tots

hand-made tater tots, truffle parmesan aioli
\$6.95

cheddar & apples

aged vermont white cheddar, granny smith apple
\$6.95

crispy calamari

semolina dusted, spicy marinara
\$10.95

lamb kebabs

cucumber mint yogurt
\$10.95

crispy dungeness crab cake

orange fennel salad, saffron aioli
\$13.95

pastis flambéed tiger prawns

basil garlic crostini
\$13.95

soups

cannellini bean soup

sun-dried tomato pesto
\$6.95

ajo blanco

chilled white gazpacho, toasted almonds,
cucumbers, grapes
\$6.95

salads

baby spinach & belgian endives

gorgonzola, figs, candied walnuts
\$8.95

caesar

romaine hearts, shaved reggiano,
ciabatta croutons, basil caesar dressing
\$9.95

900 walnut

mixed baby greens, pears, grapes, hazelnut vinaigrette
\$10.95

chopped

romaine lettuce, eggs, capicola, genoa salami,
chickpeas, tomatoes, cucumbers, peas, olives,
feta cheese, chives buttermilk dressing
\$11.95

sandwiches
with boulder chips

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mozzarella melt

tomato, basil, aged balsamic vinegar
\$10.95

cuban panini

boneless pork roast, sweet ham, swiss cheese,
mustard, pickles, traditional cuban bread
\$11.95

the burger

beef or veggie, parmesan fries
\$11.95

chicken avocado

lettuce, tomato, bacon, swiss, avocado, naan bread
\$12.95

saltimbocca

prosciutto, mozzarella cheese, sage
\$13.95

the saint burger

roasted poblano chili, tomato, capicola, cheddar,
balsamic onions, chipotle aioli, sweet potato fries
\$14.95

wood-stone pizzas

catalan flat bread

fire roasted peppers, olives, thyme, manchego cheese
\$8.95

margherita

tomato sauce, mozzarella cheese, basil
\$10.95

add vegetables \$13.95

add prosciutto di parma \$15.95

grilled summer vegetable

mouco blu colorado camembert
\$13.95

grilled chicken

kalamata olives, eggplant, mozzarella cheese,
feta cheese, artichokes
\$13.95

entrees (5:30pm – 10pm)

spaghettini pomodoro

crushed tomato basil sauce
\$6.95/\$12.95

hand rolled potato gnocchi

asparagus, fava beans, tomatoes, parsley coulis
\$8.95/\$15.95

bucatini all'amatriciana

pancetta, calabrese peppers, tomato sauce,
grated pecorino cheese
\$8.95/\$15.95

rigatoni bolognese

sicilian sausage, porcini mushrooms
\$8.95/\$15.95

ricotta stuffed chicken

provençal ratatouille, rosemary jus
\$21.95

atlantic salmon

fava beans, balsamic glazed cippolini onions,
fingerling potatoes
\$22.95

braised lamb shank

apricots, toasted marcona almonds, couscous
\$22.95

crispy duck & confit leg

potato lyonnaise, sun dried cherry-balsamic reduction
\$25.95

all natural beef tenderloin

yukon mashed potatoes, warm hazel dell organic
mushroom salad
\$34.95

sides \$4.95

yukon mashed potatoes

lyonnaise potatoes

sweet potato fries

sundried apricot and almond couscous

provençal ratatouille

parmigiano-reggiano seasoned fries

buttered asparagus

baby carrots

steamed edamame

beers in a bottle

budweiser ~ bud light ~ coors light
\$3.50

new castle ~ stella artois ~ heineken
corona ~ fat fire ~ bridgeport esb
tommy knocker maple brown
\$4.00

sam smith's oatmeal stout
\$7.00

beers on draft

coors light (colorado)

brewed in the rockies, light & crisp
\$3.50

fat fire (colorado)

toasty malt flavors, crisp hoppiness, delicious stability
\$4.00

odell's easy street wheat (colorado)

unfiltered american style wheat beer,
slight citrus flavor, smooth finish
\$4.00

deschutes mirror pond pale ale (oregon)

american pale ale, notes of malted barley, bite of hops
\$4.00

dale's pale ale (colorado)

brewed 14 miles away, assertive but balanced beer,
strong european malts and american hops
\$4.00

redhook esb (washington)

rich, copper colored ale, complex balance of bittery hops
and sweet caramel malting
\$5.00

guinness stout (ireland)

ruby & cream, black & white, distinct
\$5.00

stella artois (belgium)

hops from the original stella yeast, full flavor, crisp
\$5.00

avery ipa (colorado)

citrusy, floral bouquet, rich malty finish and colorado's
hoppiest pale ale
\$5.00

st julien house wines

\$7.00

sparkling

mionetto, prosecco brut, veneto, it \$9.00

domaine carneros by taittinger, carneros, ca \$13.00

veuve clicquot yellow label, reims, champagne, fr \$19.00

white

trinchero family vineyards, chardonnay, ca \$7.00

s.a. prum essence, riesling, mosel-saar-ruwar, germany \$8.00

domaines schlumberger, pinot blanc, alsace, fr \$8.00

masi masianco, pinot grigio, friuli-venezia giulia, it \$9.00

bodegas naia, verdejo, rueda, spain \$9.00

kim crawford, sauvignon blanc, marlborough, nz \$12.00

verget macon villages, chardonnay, maconnais, fr \$13.00

sonoma cutrer 'russian river valley' chardonnay, ca \$15.00

rose

l'estanden, rose blend, provence, fr \$8.00

reds

marques de rascal, tempranillo, sp \$7.00

trinchero family vineyards, merlot, ca \$7.00

trinchero family vineyards, cabernet sauvignon, ca \$7.00

angoves red belly black, shiraz, southern australia \$8.00

villa di capezzana conti cantini, sangiovese, it \$10.00

navarro correas alegoria, malbec, mendoza, argentina \$10.00

maurtson, zinfandel, dry creek valley, ca \$11.00

pio cesare, barbera, barbera d'alba, it \$12.00

benziger, cabernet sauvignon, sonoma, ca \$13.00

steele wines, pinot noir, santa barbara, ca \$15.00