



Tips Up

HOUSE COCKTAILS

Happy Camper \$11

gin, lime, sugar, kiwi, mint leaves

Banana Peel \$12

white rum, amaro nonino, banana sugar, lemon

Gun Barrel \$12

bourbon, coffee liqueur, amaro nardini, lemon, honey

Wall Street \$12

mezcal, white rum, aperitivo, elderflower, lime, honey

Paper Boy \$12

tequila, maraschino, aperol, rosemary, lime

Rain Maker \$12

sesame vodka, green chartreuse, cassis, lemon, sugar

Daily Special Cocktail \$12

ask your friendly bartender

CLASSIC COCKTAILS

Margarita \$11

silver tequila, fresh lime, triple sec, agave

Espresso Martini \$12

try it with reposado tequila + \$2

Old Fashioned \$12

buffalo trace bourbon, demerara, orange and angostura

Manhattan \$12

rye, sweet vermouth, bitters

Lemon Drop \$10

vodka, triple sec, lemon, simple

Paper Plane \$11

bourbon, aperol, amaro nonino, lemon

Last Word \$12

gin, luxardo cherry liqueur, green chartreuse, lime

MOCKTAILS \$10

ask your friendly bartender
we can make a variety!

ROTATING DRAFTS

local brews change weekly \$7

CANS & BOTTLES

Miller High Life \$5
champagne of beers, served
with a flute

Avery White Rascal \$6
Left Hand Milk Stout \$5
Coors Banquet Stubby \$6
Coors Light \$5
Miller Lite \$5
Stem Off-Dry Cider \$5
Montucky Cold Snack \$6

N/A OPTIONS

Abita Brewing Root Beer \$5
Coke, Diet, Sprite \$3
Q Mixers \$3
soda, tonic, ginger ale,
ginger beer, grapefruit
Athletic N/A Golden Ale \$5



HAPPY HOUR EVERYDAY

5-7 PM / \$2 OFF

cocktails + draft + wine

Montucky Cold Snack \$5

A-FRAME Club

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



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

Tobacco Onion Rings \$10

smoked pepper ketchup

Roasted Beets \$16

goat cheese, spinach + sherry mustard dressing

Mushroom Toast \$17

local Rocky Mountain Mushrooms, porcini
oil + parmesan

Classic Caesar \$16

garlic bread crumbs, parmesan
+ caesar dressing

Fall Salad \$16

shaved apples, bacon, toasted almonds +
apple cider vinaigrette

Baba Ganoush \$18

tahini dressing, mint + pita bread

Fried Chicken Bites \$19

chili honey + buttermilk dressing

Mains

Wagyu Burger \$26

serrano aioli, house-made pickles
+ crispy potatoes

Pork Ramen \$29

egg, kombu + house-made pickles

Butternut Squash Ravioli \$32

house-made ravioli, pepitas, brown butter + sage

Lamb Bolognese \$36

house-made macaroni, parmesan + san
marzano tomatoes

Joyce Farms 1/2 Chicken \$39

wood-fired half chicken, acorn squash, spinach +
smoked pepper chorizo sauce

Flat Iron Steak Diane \$39

8 oz, classic Diane poivre sauce, broccolini +
crispy potatoes

Berkshire Pork Chop \$43

8 oz, roasted broccolini, mashed potatoes, broccolini +
cherry mustard sauce

Porterhouse for Two \$110

24 oz, local Rocky Mountain Mushrooms, crispy
potatoes + broccolini

Choice of Sauce:

poivre / bearnaise butter / chimichurri

* 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 8 OR MORE

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Dessert

Vanilla Soft Serve \$12

salted caramel sauce, cup or cone

Coconut Flan \$10

lemon whipped cream + lime zest

Chocolate Crémeux \$12

chocolate mousse, salted caramel,
candied pecans + whipped cream

Apple Skillet \$12

oat crumble, vanilla ice cream
+ salted caramel sauce

Smores Kit \$10

to go for patio 🔥

Espresso Martini \$14

adults only

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