

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

Classic Caesar \$16

garlic bread crumbs, parmesan + caesar dressing
pairs well: J. de Villebois - Sauvignon Blanc

Roasted Beets \$16

goat cheese, spinach + sherry mustard dressing
pairs well: AIX - Rosé

Steak Tartare \$19

3oz, red onions, pickles, capers + black bread *
pairs well: Bezel - Pinot Noir

Winter Salad \$16

castelfranco, shaved apples, bacon, toasted almonds
+ apple cider vinaigrette
pairs well: J. de Villebois - Sauvignon Blanc

Mushroom Toast \$17

local Rocky Mountain Mushrooms, porcini oil
+ shaved parmesan
pairs well: ZD - Cabernet Sauvignon

Warm Fondue \$28

smoked cheddar, sourdough, pickles, ham, potatoes
+ pearl onions (serves 2)
pairs well: Domaine Carnerou - Brut

Mains

Butternut Squash Ravioli \$34

house-made ravioli, pepitas, brown butter + sage
pairs well: Cakebread - Chardonnay

Pork Schnitzel \$36

buttered potatoes, lingonberry jam + tartar sauce
pairs well: Cakebread - Pinot Noir

Short Rib Stroganoff \$38

slow braised ribs + house-made mafaldine pasta
pairs well: Ridge Three Valley - Red Blend

Seared Steelhead Trout \$38

4.5 oz filet, winter grain pilaf + dill pistachio pesto *
pairs well: Resonance - Chardonnay

Joyce Farms 1/2 Chicken \$39

wood-fired half chicken, farrotto squash, spinach
+ smoked pepper chorizo sauce
pairs well: CalCari03 - Bordeaux

Flat Iron Steak Diane \$42

8 oz, classic Diane poivre sauce, crispy potatoes
+ broccolini *
pairs well: Jordan - Cabernet Sauvignon

Lamb Mixed Grill \$45

lamb chop, merguez sausage, crispy red pepper polenta,
green olive & currant sauce
pairs well: Jordan - Cabernet Sauvignon

Porterhouse for Two \$110

24 oz, local Rocky Mountain Mushrooms, crispy potatoes,
broccolini + chimichurri *
pairs well: Sequioa Grove - Cabernet Sauvignon

Ask your server for tonight's Chef Specials

* 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

A-FRAME Club

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





CLASSIC OLD FASHIONEDS

Classic 18

buffalo trace bourbon, demerara, angostura, orange

Oaxacan 32

del maguey vida, mezcal, agave, angostura, orange

Eagle Wind 45

eagle rare bourbon, demerara, angostura, orange

Smoked tableside: your choice of wood chips

HOUSE COCKTAILS

Sleeper 13

tequila, amaro nonino, lux, lemon, lavender

Forget-Me-Not 13

mezcal, white rum, apertivo, elderflower, lime, honey

Sluice Box 14

rye whiskey, sweet vermouth, cassis, bitters

Drunken Frenchman 14

whiskey, rhubarb, apple, lemon, peychaud's bitters

Aces & Eights 15

gin, sweet vermouth, elderflower, yellow chartreuse

Calypso 16

vodka, sauvignon blanc, apple, ancho, rhubarb, lemon

Jabberwocky 16

gin, campari, italicus, ink simple, lime*

Primrose 17

rum, aperol, elderflower, lemon, raspberry-clove

HAPPY HOUR EVERYDAY

FROM

3-5 PM Fri & Sat

4-5PM Sun - Thu

\$2 off drafts + cocktails + wine



*These items may contain fish ingredients

CLASSIC COCKTAILS

Margarita 12

silver tequila, fresh lime, triple sec, agave

Espresso Martini 14

try it with reposado tequila + \$2

Naked + Famous 14

mezcal, aperol, yellow chartreuse, lime

Manhattan 13

rye, sweet vermouth, bitters

Lemon Drop 12

vodka, triple sec, lemon, simple

Paper Plane 12

bourbon, aperol, amaro nonino, lemon

Negroni 13

gin, campari, sweet vermouth

ROTATING DRAFTS

ask your server

7

CANS & BOTTLES

Miller High Life	5
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

SIPS

Coke, Diet, Sprite	3
Athletic N/A Golden Ale	5
Mocktail	10
ask your server	



* WINE LIST

Brut

gl / btl

Domaine Carneros
Napa County, CA

\$23/92

Taittinger
Reims, France

\$130

Rose

AIX
Coteaux d'Aix-en-Provence, France

\$17/68

WHITE

Chardonnay

Resonance
Willamette Valley, OR

\$19/70

Cakebread
Napa Valley, CA

\$22/79

Sauvignon Blanc

J. de Villebois
Touraine, FR

\$12/40

RED

Cabernet Sauvignon

Sequoia Grove
Napa Valley, CA

\$29/115

Jordan
Alexander Valley, CA

\$35/130

ZD
Napa Valley, CA

\$42/145

Pinot Noir

Bezel
San Luis Obispo, CA

\$18/69

Cakebread Cellars
Mendocino Anderson Valley, CA

\$27/99

Red Blend

Angels & Cowboys
Sonoma County

\$14/48

Ridge Three Valleys
Sonoma County, CA

\$25/92

Bordeaux

Principal CalCariO3
Portugal

\$22/75

Dessert

Bread Pudding \$12

rum raisins, vanilla custard, salted caramel
+ pistachio praline

Tiramisu \$12

pistachio praline + chocolate

Apple Skillet \$12

oat crumble, vanilla ice cream
+ salted caramel sauce

Chocolate Fondue \$25

pound cake, strawberries, bananas, kiwis
+ marshmallows (serves 2)

Daily Sorbet Special \$8

ask your server

PLEASE LET YOUR SERVER KNOW OF ANY FOOD ALLERGIES OR RESTRICTIONS.

Bar Menu

3-5PM DAILY

Crispy Chicken Sandwich \$20

cole slaw, house-made pickles + telera bread

Wagyu Burger \$28

serrano aioli, house-made pickles, american cheese,
crispy potatoes + lemon aioli *

Truffle Fries \$13

french fries, parmesan + truffle aioli

Charcuterie \$29

french ham, fennel salami, blue cheese, manchego
cheese, pickles, olives, fruit preserves + toasted
homemade sourdough

*

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A-FRAME *Cul*

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