

Packaged in to-go containers, our tempting new menu options are prepared fresh with flavorful local ingredients. Designed to be travel-friendly, whether you choose to eat in-room or while out and about, FS+K is convenient dining for the modern traveler

FRESH, FAST AND SMART –
WITHOUT THE CART

F

fork
spoon
and
knife

S+K

BREAKFAST

PANTRY

- 5

Dannon Oikos Greek Yogurt

vanilla, strawberry or plain
- 5

Market Fruits + Berries Cup
- 6

Steel Cut Oatmeal

cinnamon, pecans, raisin compote
- 7

Granola Parfait

Greek yogurt, berries
- 6

Assorted Cereals
- Kashi Berry Blossoms, Raisin Bran, Honey Nut Cheerios, Lucky Charms,

choice of milk
- Pineapple Banana Orange Smoothie
- KIND Bar

BAKERY

- Carrot Bran Muffin
- Blueberry Muffin
- Butter Croissant
- Pain au Chocolate
- Bagel + Cream Cheese

plain, whole wheat or everything
- Seasonal Scone

HOT BREAKFAST

- Scrambled Egg Burrito

chorizo, queso fresco, pepper jack, roasted tomato salsa
- Egg White + Spinach Wrap

tomato, sharp cheddar, wheat tortilla
- Bacon + Egg Sandwich

English muffin, sharp cheddar
- Garden Vegetable Frittata

broccoli, mushroom, peppers, onions
- Ham + Leak Frittata

Gruyere cheese
- Grand Mariner French Toast

berry compote, maple syrup

COFFEE, TEA + MILK

- 5

Freshly Brewed Royal Cup Coffee (32oz)

12
- 5

Freshly Brewed Royal Cup Coffee (12oz)

4
- 6

Starbucks Frappuccino (chilled bottle)

mocha, vanilla or caramel

5
- 7

Cold Brew Coffee

5
- 6

Assorted Steep teas

4
- Brewed Iced Tea

4
- Hot Chocolate

4
- 6

2% or Skim Milk

3
- 4

Soy or Almond Milk

4

JUICES + BEVERAGES

- 3

Orange or Grapefruit Juice

5
- 3

Apple, Pineapple, Cranberry, or V8 Juice

4
- 3

Acqua Panna Bottled Water (16.9oz.)

4
- 3

Coke, Diet Coke, Sprite

4
- 5

Ginger Ale

5
- 3

Room Deliveries:
6:00am-11:00am Sunday-Saturday

Prices are not inclusive of a \$3 delivery fee and tax. Colorado State Sales Tax will be applied to your check. Your check is also subject to an automatic 22% service charge. The entire service charge is distributed to the employees.

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DINNER + LATE NIGHT

BEGIN

Roasted Beets	
toasted faro, goat cheese mousse, orange, tarragon	11
Twice Cooked Chicken Wings	
Buffalo, tequila jalapeño, or sweet heat dry rub with celery sticks and choices of bleu cheeses or ranch dressing	12
Ancho-Braised Chicken Quesadilla	
guacamole, sour cream, house-made salsa	11
Freshly Crafted Soup of the Day	8
Chips + Dip house chips, French onion dip	8

SALADS

Grilled Chicken Caesar	
parmesan, crostini, Caesar dressing	14
Field Greens radish, baby heirloom tomato, currants, blackberries, goat cheese, charred peach vinaigrette	12
Tuscan Kale + Honey Smoked Salmon	
farro, pea shoots, varietal tomatoes, shaved Manchego, carrots, spiced pepitas, cilantro lime vinaigrette	14

SANDWICHES

Court Place Burger*	
7X Cattle Co. beef, cheddar cheese, bistro sauce, onion ring, brioche bun	16
Southwestern Burger*	
7X Cattle Co. beef, sweet heat rub, pepper jack, crispy jalapeño, onions, avocado, poblano mayo, bbq sauce	16
Scrambled Egg Burrito	
chorizo, queso fresco, pepper jack cheese, roasted tomato salsa	7
Ancho Chicken	
avocado, lettuce, tomato, pickled onions, poblano mayo, ciabatta bun	12
Turkey Club	
turkey breast, bacon, lettuce, tomato, onion, whole grain mustard aioli, ciabatta bun	12

FAVORITES

Margherita Pizza	
11” pie, sliced tomatoes, fresh mozzarella, basil	13
Pepperoni Pizza	
11” pie, pomodoro sauce, parmesan + mozzarella blend	13
Smoked Pork Pizza	
11” pie, barbeque sauce, parmesan + mozzarella blend, green onion	13
Wagyu Sirloin	
7X Cattle Co. beef, farrotto, seasonal vegetable, pan sauce	20
Seared Chicken	
confit fingerling potatoes, seasonal vegetable, tomato cream sauce	17

SIDES

Truffle Parmesan Fries	5
Pickle Fries spicy ranch	5
French Fries	4
Mac + Cheese sharp cheddar, parmesan streusel	6
Granola Parfait Greek yogurt, berries	7
Market Fruit + Berries	5
Tender Field Greens	
shaved carrots, herbs, choice of dressing	5

SWEETS

S'Mores house made marshmallow, graham cracker crisp, chocolate moellux, coffee ganache	8
Seasonal Cheesecake please call in for details	6
Bourbon Braised Pineapple brown butter Breton, macadamia coco nib, tulle, vanilla ginger reduction, candied ginger	8
Haagen-Dazs Ice Cream	
chocolate, vanilla, butter pecan or raspberry sorbet	6

BEERS

(domestic 6 micro-brew + import 7)			
Budweiser		Heineken Light	
Bud Light		Corona Light	
Coors Light		Corona Extra	
Blue Moon		Fat Tire Amber Ale	
Samuel Adams Boston Lager		Easy Street Wheat	
Angry Orchard Cider		Denver Pale Ale	
Heineken		1554 Black Lager	

WINE (375ML Bottles)

Santa Margherita Pinot Grigio	39	Terrazas Reserve Malbec	30
Coppola Diamond Chardonnay	23	Hess Allomi Cabernet	43

WINE (187ML Bottles)

Zonin Prosecco	14	Frontera Chardonnay	7
Chandon Brut Sparkling	15	Barefoot Pinot Noir	8
Bolla Pinot Grigio	8	Frontera Cabernet Blend	8

SPARKLING (750ML Bottles)

Chandon Brut Sparkling	60
Veuve Clicquet Yellow Label	130

LIQUOR (50ML Bottles)

Spring44 Vodka	9	Don Julio Blanco Tequila	12
Tanqueray Gin	7	Johnnie Walker Black Label	15
Bulleit Bourbon	8	Baileys Irish Cream	9
Crown Royal Whiskey	11		

Room Deliveries:
4:00pm-11:30pm Sunday - Saturday

Prices are not inclusive of a \$3 delivery fee and tax. Colorado State Sales Tax will be applied to your check. Your check is also subject to an automatic 22% service charge. The entire service charge is distributed to the employees.

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.