

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.



PACKAGED TO TAKE ON THE GO
OR EAT IN-ROOM

Fork Spoon and Knife breakfast menu

PANTRY

- Dannon Oikos® Greek Yogurt** vanilla, strawberry or plain
- Market Fruits + Berries Cup**
- Steel Cut Oatmeal** cinnamon, pecans, raisin compote
- Granola Parfait** Greek yogurt, berries
- 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
- Fig + Walnut Scone**

HOT BREAKFAST

- Scrambled Egg Burrito** chorizo, queso fresco, Monterey Jack, roasted tomato salsa
- Egg White + Spinach Wrap** wheat tortilla, Tillamook cheddar
- Bacon + Egg Sandwich** English muffin, sharp cheddar
- Garden Vegetable Frittata** broccoli, mushroom, peppers, onions
- Ham + Leek Frittata** Gruyère cheese
- Cinnamon French Toast** apple compote, maple syrup

COFFEE, TEA + MILK

- | | | |
|---|--|---|
| 5 | Freshly Brewed Starbucks® Coffee large cup | 4 |
| 5 | Starbucks® Frappuccino (Chilled Bottle) mocha, vanilla or caramel | 5 |
| 6 | Cold Brew Coffee | 5 |
| 7 | Assorted Tazo® Tea | 4 |
| | Brewed Iced Tea | 4 |
| 6 | Hot Chocolate | 4 |
| 6 | 2% or Skim Milk | 3 |
| 3 | Soy or Almond Milk | 4 |

JUICES + BEVERAGES

- | | | |
|---|--|---|
| 3 | Squeezed Orange or Grapefruit Juice | 5 |
| 3 | Apple, Pineapple, Cranberry or V8 Juice | 4 |
| 3 | Acqua Panna Bottled Water (16.9 oz.) | 4 |
| 3 | Coke, Diet Coke or Sprite | 4 |

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

Prices are not inclusive of \$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 employees.

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fork F spoon and S+K knife all day menu

BEGIN

- Artisan Hummus**
herbed goat cheese, vegetables, olives, grilled flatbread
- Slow Roasted Beets**
Haystack goat cheese, frisée, mixed greens,
white balsamic reduction, extra virgin olive oil
- Buffalo Chicken Wings**
celery sticks, blue cheese
- Ancho-Braised Chicken Quesadilla**
guacamole, sour cream, house-made salsa
- Tossed Tender Field Greens**
shaved carrots, herbs, choice of dressing
- Freshly Crafted Soup of the Day**
- Beef + Bison Chili** salsa, sour cream

SALADS

- Grilled Chicken Caesar**
parmesan, crostini, Caesar dressing
- Roasted Chicken Cobb** tomato, bacon, corn, egg,
cucumber, blue cheese, creamy Italian dressing
- Tuscan Kale + Honey Smoked Salmon**
farro, pea shoots, varietal tomatoes, shaved manchego,
carrots, spiced pepitas, cilantro lime vinaigrette

SANDWICHES

- Court Place Burger***
cheddar cheese, bistro sauce, onion ring, brioche bun
- Southwestern Burger*** sweet heat rub, pepper jack,
crispy jalapeños, onions, avocado, poblano mayo
- Crusty Grilled Cheese on Artisan Bread**
American and pepper jack cheese, cured tomato
- Scrambled Egg Burrito** chorizo, queso fresco,
Monterey Jack cheese, roasted tomato salsa
- Chef Salad Wrap** turkey, ham, salami, provolone,
cucumber-carrot slaw, herb vinaigrette
- Roasted Portobello**
arugula, parmesan, lemon rosemary mayo, baguette
- Roasted Shaved Chicken**
spiced fig jam, goat cheese, arugula, ciabatta

FAVORITES

- Margherita Pizza**
11" pie, San Marzano tomatoes, fresh mozzarella, basil
- Pepperoni Pizza**
11" pie, pomodoro sauce, fontina + mozzarella blend
- Vietnamese Ramen Bowl**
smoked pork shoulder, cilantro, scallions, jalapeño
- Home-Style Bison Meatloaf**
mashed potatoes, broccoli, winter squash, pan gravy
- Braised Short Rib Ravioli**
smoked bleu cheese, onion strings, Barolo jus
- Ratatouille + Goat Cheese Stuffed Ravioli** Romesco sauce
- Ham + Leek Frittata** Gruyère cheese

SIDES

- Crispy French Fries** roasted garlic aioli 4
- Mac + Cheese** sharp cheddar, parmesan streusel 5
- Granola Parfait** Greek yogurt, berries 7
- Cup of Market Fruits + Berries** 5

SWEETS

- New York Cheesecake** port cherry compote, Chantilly cream 6
- Warm Apple Crumble** cinnamon, Colorado honey 6
- Home-Style Chocolate Cake** chocolate ganache 6
- Häagen-Dazs® Ice Cream**
chocolate, vanilla, butter pecan or raspberry sorbet 6

BEERS

- Budweiser** 6 **Heineken Light** 7
- Bud Light** 6 **Corona Extra** 7
- Coors Light** 6 **Corona Light** 7
- Blue Moon** 6 **Fat Tire Amber Ale** 7
- Samuel Adams Boston Lager** 6 **Easy Street Wheat** 7
- Angry Orchard Cider** 6 **Denver Pale Ale** 7
- Heineken** 7 **1554 Black Lager** 7

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

WINE (375ML BOTTLES)

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

WINE (187ML BOTTLES)

- Zonin Prosecco** 14 **Frontera Chardonnay** 7
- Chandon Brut Classic Sparkling** 15 **Barefoot Pinot Noir** 8
- Bolla Pinot Grigio** 8 **Frontera Cabernet/Merlot Blend** 8

SPARKLING (750ML BOTTLES)

- Chandon Brut Classic** 60 **Veve Clicquot Yellow Label** 130

Room Deliveries:
11:00am–11:30pm Sunday–Thursday
11:00am–1:30am Friday + Saturday

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*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.