





BREAKFAST

MAINS

ROCKIES BREAKFAST* \$19

cage-free eggs, choice of breakfast meat, crispy potatoes, Aspen Baking toast, fruit

SMOTHERED BURRITO* \$18

Raquelitas tortilla, potatoes, cage-free scrambled eggs, asadero cheese, chorizo, green chile, avocado crema, salsa fresca

EGG WHITE FRITTATA*^V \$20

sun-dried tomatoes, goat cheese, spinach, mushrooms, crispy potatoes, mixed greens

THREE EGG OMELET*

served with crispy potatoes & fruit

Choice of:

spinach, mushrooms, bell peppers, tomatoes, onions, Hatch chile ^V

smoked bacon, chicken sausage, Boar's Head roasted ham, pork sausage

cheddar jack cheese, goat cheese, asadero cheese

\$20

BISCUITS & GRAVY* \$20

cage-free eggs, Hatch chile gravy, house biscuits

EGGS BENEDICT* \$23

Choice of Boar's Head roasted ham or house-smoked trout poached cage-free eggs, hollandaise, English muffin, crispy potatoes, fruit

DENVER SKILLET* \$22

cage-free eggs, smoked bacon, onions, peppers, cheddar jack cheese, crispy potatoes, mixed greens

FROM THE BAKERY

BERRY CRUNCH FRENCH TOAST ^V \$18

cereal crusted Aspen Baking brioche, whipped cream, mixed berries, Breckenridge whiskey syrup

CAST IRON CINNAMON ROLL ^V \$12

VANILLA BRIOCHE FRENCH TOAST ^V \$16

Aspen Baking brioche, whipped cream, maple syrup

BUTTERMILK PANCAKES ^V \$18

Choice of vanilla, blueberry, or banana
whipped butter, maple syrup

LITTLE EXPLORERS

MINI ROCKIES BREAKFAST \$13

scrambled eggs, choice of meat, crispy potatoes

PANCAKE ^V \$11

whipped butter, maple syrup

BERRY CRUNCH FRENCH TOAST ^V \$11

whipped cream, mixed berries, maple syrup

TRAIL BITES

AVOCADO TOAST*^V \$18

Aspen Baking sourdough, avocado, arugula salad, cage-free eggs, fruit

STEEL CUT OATMEAL^{GF/V} \$12

candied pecans, mixed berries

GRANOLA PARFAIT ^{GF/V} \$12

Greek yogurt, mixed berries, granola

(GF) GLUTEN FRIENDLY / (V) VEGETARIAN

*These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Ask about our gluten friendly options. If you have any concerns regarding food allergies, please contact your server prior to ordering.

An automatic 20% service charge will be added to the bill for parties of 6 or more.

Our resort is cashless throughout your experience.

AURORA, CO
EST. 1891

LUNCH



APPETIZERS

**SWEET POTATO
& POBLANO CHOWDER** ^V \$14
dinosaur kale, pepitas

SMOKED CO FISH DIP ^{GF} \$16
chives, lemon, Denver Chip Co. kettle chips

CO GOAT CHEESE FRITTER ^V \$16
huckleberry jam

CRISPY HAZEL DELL MUSHROOM ^V \$15
tempura fried mushroom, Pueblo chile ranch,
Merfs Hot Sauce, chives

SWEET CORN ELOTE SKILLET ^{GF/V} \$15
chile queso, Tajin aioli, cilantro, lime,
Raquelitas chips

BISON TARTARE ^{*/GF} \$20
Pueblo chile, apples, harissa,
Denver Chip Co. kettle chips

HOUSE-MADE SKILLET CORNBREAD ^V \$8
green chile, cheddar cheese,
Gaylord Rockies whipped honey butter

MASTERFULLY BLENDING

*farm-to-table freshness with
innovative flavors, offering a
true taste of Colorado's rich
culinary heritage*



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LITTLE EXPLORERS \$13

served with fries, salad, fruit,
or rotisserie vegetables

CHEESEBURGER

SALMON ^{GF}

ROASTED CHICKEN ^{GF}

CHICKEN TENDERS

LUNCH

THE CENTENNIAL STATE

Colorado became a state in 1876, exactly 100 years after the Declaration of Independence, earning it the nickname "The Centennial State."

MAINS

CRISPY CO TROUT BLT\$23

Served with fries

lemon basil aioli, lettuce, tomato,
smoked bacon, Aspen Baking sourdough

CHICKEN & CHEESE HOAGIE.....\$19

Served with fries

mojo aioli, peppers, onions, asadero cheese,
Harvest Moon hoagie roll

BACON CHEESEBURGER \$20

Served with fries

half pounder, lettuce, tomato, Fat Tire cheddar,
Brunson Meat bacon, Harvest Moon bun

BISON RIBEYE DIP\$25

Served with fries

horseradish aioli, house farmer's cheese,
bison au jus, Aspen Baking sourdough

LAMB QUESABIRRIA\$23

Superior Farms lamb, chile consommé,
asadero cheese, lime, Raquelitas tortilla

SMOKED TROUT 'NICOISE' ^{GF}\$22

potato, pole beans, hard boiled egg,
tomato, almond, lemon vinaigrette,
smoked trout cracklins, herb salad

HIGH PLAINS SALAD ^{GF/V}\$16

Gotham Greens lettuce, prickly pear
vinaigrette, winter squash, parsnip,
amaranth crumble, farmer's cheese

Add Rotisserie Chicken +\$7

Add Scottish Salmon +\$10

Add Falafel +\$7

Add Smoked Trout +\$10

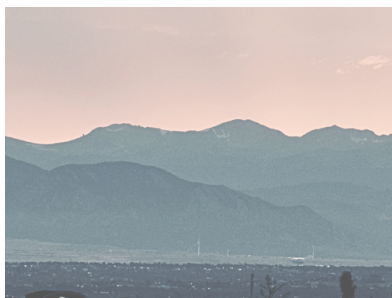
SWEET PEAKS

APPLE CRISP CHEESECAKE ^{GF/V} \$12

Colorado apple pie compote, GF oat crust

CAMPFIRE CAKE ^V \$12

Chocolate and graham layer cake,
toasted marshmallow



MOUNTAIN VIEWS

Pikes Peak, Mt. Blue Sky, &
Longs Peak are visible from
Gaylord Rockies Resort.





DINNER

COLORADO AGRICULTURE

Colorado farming evolved from subsistence farms to a thriving industry with the railroad's arrival. Pioneers like John Wesley Iliff transformed cattle ranching, and Colorado Agricultural College advanced agricultural practices. Today, the state is known for its high-quality beef, San Luis Valley potatoes, and a vibrant farm-to-table movement, reflecting its rich heritage.

APPETIZERS

SWEET POTATO & POBLANO CHOWDER ^V\$14
dinosaur kale, pepitas

SWEET CORN ELOTE SKILLET ^{GF/V}\$15
chile queso, Tajin aioli, cilantro, lime, Raquelitas chips

CO GOAT CHEESE FRITTER ^V\$16
huckleberry jam

SMOKED CO FISH DIP ^{GF}\$16
chives, lemon, Denver Chip Co. kettle chips

BISON TARTARE ^{*/GF}\$20
Pueblo chile, apples, harissa, Denver Chip Co. kettle chips

HOUSE-MADE SKILLET CORNBREAD ^V\$8
green chile, cheese, Gaylord Rockies whipped honey butter

CRISPY HAZEL DELL MUSHROOM ^V\$15
tempura fried mushroom, Pueblo chile ranch, Merfs Hot Sauce, chives

LITTLE EXPLORERS \$13

served with fries, salad, fruit, or rotisserie vegetables

CHEESEBURGER

ROASTED CHICKEN ^{GF}

SALMON ^{GF}

CHICKEN TENDERS

1900S: GROWTH & INNOVATION

1902 Colorado Agricultural College founded, advancing agricultural education.

1930s Dust Bowl and Great Depression lead to soil conservation efforts.

1940s Post-WWII boom with increased mechanization and irrigation.

1800s: EARLY BEGINNINGS

1861 Colorado Territory established; subsistence farming begins.

1870 Railroad arrives, expanding farm operations.

1876 Colorado becomes a state; agriculture thrives

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DINNER

1970s - 1980s: MODERNIZATION

1972 Clean Water Act promotes sustainable practices.
1980s Droughts and economic challenges push diversification.

MAINS

BISON RIBEYE DIP \$25
horseradish aioli, house farmer's cheese,
bison au jus, Aspen Baking sourdough

PINE SMOKED BEEF RIB \$48
huckleberry bbq, anasazi beans, pickled
vegetables, Aspen Baking white bread

BACON CHEESEBURGER \$20
half pounder, lettuce, tomato, Fat Tire cheddar,
Brunson Meat bacon, Harvest Moon bun

HALF ROTISSERIE CHICKEN \$32
cider jus, mashed potatoes, rotisserie vegetables

SWEET POTATO GNOCCHI ^v \$26
brown butter, Hazel Dell mushroom,
mushroom purée, sage, shaved parmesan

STUFFED TROUT \$28
farro, dried fruit, rotisserie vegetables,
herbs, citrus

CHARRED HEIRLOOM CARROTS ^{GF/V} \$19
edible soil, amaranth, ginger carrot purée,
carrot top chimichurri

SMOKED TROUT 'NICOISE' ^{GF} \$22
potato, pole beans, hard boiled egg, tomato,
almond, lemon vinaigrette, smoked trout cracklins,
herb salad

CO CATCH HYBRID STRIPED BASS \$34
fennel soubise, crispy potato, cipollini onion,
saffron broth

HIGH PLAINS SALAD ^{GF/V} \$16
Gotham Greens lettuce, prickly pear
vinaigrette, winter squash, parsnip, amaranth
crumble, farmer's cheese
Add Rotisserie Chicken +\$7 | Add Scottish Salmon +\$10
Add Falafel +\$7 | Add Smoked Trout +\$10

COPPER TABLE BISON PRIME RIB DINNER

au jus, mashed potatoes,
rotisserie vegetables, skillet cornbread

\$48

SWEET PEAKS

COLORADO COOKIE SKILLET ^v \$12
warm cookie, house-made vanilla gelato

CAMPFIRE CAKE ^v \$12
chocolate and graham layer cake,
toasted marshmallow

HARVEST SWEET POTATO CAKE ^v \$12
sweet potato cake, maple ice cream

APPLE CRISP CHEESECAKE ^{GF/V} \$12
Colorado apple pie compote, GF oat crust

2000s - PRESENT: SUSTAINABILITY & INNOVATION

2002 Colorado Organic Producers Association founded.
2010s Rise of farm-to-table movement and sustainable
farming practices.



BEVERAGES

COCKTAILS

EASTERN PLAINS \$15

Leopold Brothers Gin, lime juice, simple syrup, mint, cucumber, soda water

DENVER GOLD RUSH \$18

Breckenridge Bourbon, Ancho Reyes Verde, honey simple syrup, lemon juice

WINTER OLD FASHIONED \$19

Breckenridge Bourbon, Port wine, Allspice Dram, Demerara syrup, Angostura bitters

BLACKBERRY MANHATTAN \$17

Leopold Brothers Blackberry Whiskey, Antica Vermouth

MELON DRAMATIC \$16

Jose Cuervo Blanco, cantaloupe shrub, lime juice, Cointreau, basil

PEPPERONCINI MARTINI \$15

Red Rocks Vodka, pepperoncini, dry Vermouth

**BANANA CANYON
OF THE GUNNISON \$16**

Montanaya White Rum, banana liqueur, pineapple juice, lime juice, nutmeg

COPPER TABLE SIGNATURE MANHATTAN

Gaylord Rockies Locke and Co Rye,
Antica Vermouth

\$ 4 0

DESSERT COCKTAILS

PALISADE PEACH

BRANDY ALEXANDER \$16

Peach Street Peach Brandy, crème de cocoa, cream

COLORADO BULLDOG \$17

Breckenridge Vodka, Kahlua, Bailey's Irish Cream, Pepsi

BEER, SELTZERS & CIDERS

DRAFTS

RUSSELL KELLEY MOSAIC IPA \$9.50

IPA | Telluride Brewing
Telluride, CO - 377 Miles | ABV: 6.5%

COORS LIGHT..... \$8

Lager | Coors Brewing Company
Golden, CO - 30.2 Miles | ABV: 4.2%

UPSLOPE CRAFT LAGER..... \$9.50

Lager | Upslope Brewing Company
Boulder, CO - 41.6 Miles | ABV: 4.8%

DRY DOCK APRICOT BLONDE \$9.50

Blonde Ale | Dry Dock Brewing Co.
Aurora, CO - 17.6 Miles | ABV: 5.1%

DRY DOCK TROPICAL SOUR \$9.50

Sour Ale | Dry Dock Brewing Co.
Aurora, CO - 17.6 Miles | ABV: 5%

ODELL 90 SCHILLING \$9.50

Amber Ale | Odell Brewing Co.
Fort Collins, CO - 68.5 Miles | ABV: 5.3%

GREAT DIVIDE DENVER PALE ALE \$9.50

Pale Ale | Great Divide Brewing Co.
Denver, CO - 17.3 Miles | ABV: 5%

PROST DUNKEL \$9.50

German-Style Dark Lager
Prost Brewing Company
Denver, CO - 18.1 Miles | ABV: 5.6%

NEW BELGIUM VODOO RANGER IPA \$9.50

Hazy IPA | New Belgium Brewing
Fort Collins, CO - 69.2 Miles | ABV: 7.2%

DRY DOCK HOPRICOT IPA \$9.50

IPA | Dry Dock Brewing Co.
Aurora, CO - 17.6 Miles | ABV: 6.5%

BRECKENRIDGE

PALISADE PEACH WHEAT \$9.50

Wheat Ale | Breckenridge Brewery
Littleton, CO - 39 Miles | ABV: 5.3%

LEFT HAND MILK STOUT \$10

Stout | Left Hand Brewing Co.
Longmont, CO - 43 Miles | ABV: 6%

CANS

NEW BELGIUM FAT TIRE \$9

Amber Ale | New Belgium Brewing
Fort Collins, CO - 69.2 Miles

BLUE MOON \$9

Belgian White | Blue Moon Brewery
Denver, CO - 15.9 Miles

OSKAR BLUES OLD CHUB \$9.50

Scotch Ale | Oskar Blues Brewery
Longmont, CO - 46.3 Miles

BUDWEISER \$8

Lager | St. Louis, MO

BUD LIGHT \$8.50

Lager | St. Louis, MO

CORONA EXTRA \$9

Lager | Mexico

HEINEKEN \$9

Lager | Netherlands

MICHELOB ULTRA \$8.50

Lager | St. Louis, MO

SAM ADAMS BOSTON LAGER..... \$9

Lager | Boston, MA

STELLA ARTOIS..... \$9

Lager | Belgium

HEINEKEN 0.0..... \$9

Alcohol Free | Belgium

SELTZERS & CIDERS

WHITE CLAW MANGO..... \$9

Hard Seltzer | Chicago, IL

TRULY WILD BERRY \$9

Hard Seltzer | Boston, MA

HIGH NOON LIME \$12

Vodka Seltzer | Modesto, CA

ANGRY ORCHARD \$11

Hard Cider | Walden, NY

WINES

BUBBLES

GLS | BTL

SILVERGATE \$10 | \$40
Brut | Spain

LA MARCA \$13 | \$60
Prosecco | Italy

MUMM NAPA \$62
Sparkling Wine | Rutherford, CA

MOET AND CHANDON \$180
Champagne | France

ROSÉ

GLS | BTL

FLEURS DE PRAIRIE \$13 | \$60
Rosé | France

JEAN-LUC COLOMBO CAPE BLEUE \$12 | \$54
Rosé | France

WHITES

GLS | BTL

CHATEAU STE MICHELLE \$10 | \$40
Riesling | Woodinville, WA

SARTORI FAMILY \$12 | \$54
Pinot Grigio | Italy

PIGHIN \$60
Pinot Grigio | Italy

MATUA \$12 | \$54
Sauvignon Blanc | New Zealand

RODNEY STRONG CHARLOTTE'S HOME \$60
Sauvignon Blanc | Sonoma, CA

CHATEAU STE MICHELLE MIMI \$13 | \$60
Chardonnay | Woodinville, WA

SONOMA-CUTRER \$16 | \$72
Chardonnay | Windsor, CA

CLOS DU BOIS \$50
Chardonnay | Modesto, CA

REDS

GLS | BTL

MEIOMI \$15 | \$68
Pinot Noir | California

ACACIA CARNEROS \$68
Pinot Noir | Sonoma, CA

MIGRATION \$103
Pinot Noir | Napa, CA

J. LOHR LOS OSOS \$12 | \$54
Merlot | Paso Robles, CA

DUCKHORN VINEYARDS \$113
Merlot | Napa, CA

DECOY \$17 | \$77
Red Blend | California

JOSH CELLARS \$14 | \$63
Red Blend | California

SYCAMORE LANE \$10 | \$40
Cabernet Sauvignon | California

COLUMBIA CREST FOUNDERS \$14 | \$63
Cabernet Sauvignon | Washington

ESTANCIA \$60
Cabernet Sauvignon | California

KENWOOD SIX RIDGES \$72
Cabernet Sauvignon | California

ALAMOS \$12 | \$54
Malbec | Argentina



