

REVEL

COCKTAILS

SLOW & LOW

- Revel Old Fashioned** 17
Woody Creek Distillers Rye, Nocino, 100% Maple Syrup, Strongwater Walnut Bitters, Orange Peel
- Huckleberry Smash** 15
Woody Creek Distillers Bourbon, Huckleberries, Mint, Honey, Lemon
- The Bighorn Sour** 18
Woody Creek Distillers Bourbon, Spiced Pear, Amaro Nonino, Lemon, Turbinado Syrup, Port Wine Float

UP & UP

- El Magnate** 18
Del Maguey Vida Mezcal, Vermouth Rouge, Dry Vermouth, Maraschino, Peychaud's Bitters
- Last Chair** 18
Woody Creek Distillers Vodka, Coffee Liqueur, Nocino, Mole Bitters, Espresso Cold Brew, Turbinado Syrup
- Figgie Smalls** 23
Fig Infused Gin, Strawberry Syrup, Lemon, Balsamic Pearls

APRÈS

Bread & pesto service 8


Cast Iron Blistered Shishitos 17  
Bourbon Smoked Sea Salt / Blue Cheese Crumbles

Wild Game Meatballs 20
Arugula-Mint Pesto / Sweetly Drop Peppers / Pecorino Romano



REVEL RACLETTE EPICUREAN EXPERIENCE

Venison Tips / Smashed Potatoes / Raclette Cheese
29

Venison in a Blanket 21
Colorado Honey- Lavender Gastrique / Whole Grain Mustard

Pretzel Bites 18 
Spicy Mustard / VBC® Local Beer Cheese Sauce / Huckleberry Jam

Bison Sausage Skillet 23 
Caramelized Onions / Sauerkraut / Corn Tortillas

Provisions Board 26 for 2 ppl 38 for 4 ppl  
Artisanal Colorado Meats and Cheeses / Honeycomb / Fruits / Marcona Almonds / Smoked Maple Jam / Spiced Olives

Flower Child 21  
Romesco Hummus / Chives / Heirloom Carrots / Broccolini / Grilled Sourdough

Scandinavian Smoked Salmon 26  
Chives / Tartar / Toast Points

TWO SLICES

NY STEAK GRILLED CHEESE SANDWICH

Arugula / Tomato / Balsamic Glaze / Sourdough / Tomato Soup
24

Classic French Dip 26
Black Angus Beef / Charred Onions / French Baguette / Horseradish / Au Jus

Colorado Lamb Rueben 26
Alpine Swiss Cheese / Thousand Island / Sauerkraut / Caramelized Onions / Rye

Hythe Burger 24
White Cheddar / LTO / Revel Aioli / Brioche Bun / Spear Pickle

10th Mountain Club (Vegetarian Sub Portabella) 24
Turkey / BLT / Cheddar / Swiss / Onions / Honey Mustard / Multi Grain

*Sandwiches served with House Salad or French Fries.
Gluten free options upon requests.*

Highlighted menu items are Hythe Specialties.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please consult our service team about food allergies, intolerances and dietary restrictions.



GORE CREEK GARDEN

HYTHE SALAD

Pickled Blueberries / Baby Beets / Heirloom Tomatoes / Pepitas / Petite Greens

18

Delicata Squash Salad 18

Arugula / Pomegranate / Colorado's First Snow Goat Cheese / Candied Pecans / Maple Dressing

Bacon-Bacon Salad 18

Spinach / Egg / Smoked Bacon / Sherry Shallots / Roasted Tomatoes / Blue Cheese / Warm Bacon Maple Vinaigrette

ADD PROTEIN 14

Tofu / Salmon / Chicken

Bison Green Chili 14

Crème / Aged Cheddar / Chives / Tortillas

Butternut Soup 14

Candied Apples And Butternut / Roasted Pumpkin Seeds / Coconut Milk / Pumpkin Seed Oil

TENMILE RANGE

Gold Canyon 16oz NY Strip 75

Au Gratin / Smoked Sea Salt / Choose Sauce

Camp Hale 16oz Rib-Eye Steak 79

Frites / Maldon / Choose Sauce

Snake River Farms American Filet 8oz 68

Smashed Potato / Broccolini / Wild Mushrooms / Choose Sauce

SAUCES

Chimichurri / Blue Cheese
Bernaise / Brandy Peppercorn

ADD TOPPING 8

Oscar / Thermador

ADD SHRIMP SKEWER 12

WILD PLACES & RIVERS

Happy Hogs 14 Oz Bone-In Pork Chop 58

Apple Puree / Mustard Seeds / Brussel Sprouts / Pork Glaze

Cast Iron-Seared Mary's Half Chicken 38

Lentils / Asparagus / Roasted Tomatoes / Chicken Jus

Colorado Mountain Glaze Trout 36

Romesco Sauce / Tomato / Olives & Endive Salad / Lemon Olive Oil

WESTERN SLOPE RACK OF LAMB

Rosemary-Infused Grits / Wild Mushrooms / Rainbow Chard / Mint Vinaigrette

65

Lombardi Duck, Two Ways 45

Sausage / Figs and Stonefruit / Butternut Squash Puree / Lingonberry Sauce

Power Bowl 34

Wild Rice / Roasted Squash / Farro / Quinoa / Brussel Sprouts / Spinach / Warm-Lemon Shallot Vinaigrette

ADD PROTEIN 14

Tofu / Salmon / Chicken

SIDES

Hythe Smashed Potatoes 10

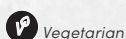
Wild Mushrooms 12

Brussel Sprouts 12

Roasted Tomatoes 12

Au Gratin 13

Handcut Shoestring French Fries 8



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