

THE WEST END BISTRO



The Hotel Telluride offers exceptional dining experiences in an intimate setting. Join us daily as local chef, Chad Glidewell, serves up fresh and flavorful dishes. Unique among Telluride restaurants, The West End Bistro offers American cuisine in a comfortable lodge setting. You will find your favorite appetizers with a twist, carefully selected dinner specials, and always the freshest ingredients.

Our staff aims to make your experience enjoyable. Please let us know if there is any way we can serve you better.

APPETIZERS

Black Mussels 14
Garlic, White Wine, Tomato, Fennel, Grilled Baguette

Truffle Fries 11
Crisp Fries Tossed with White Truffle Oil, Parmesan, Fresh Herbs, Salt and Fresh Ground Black Pepper.

Pork Belly Sliders 15
Tender Braised Pork Belly – Sliced and Grilled with a 5-Spice Glaze, Topped with Caramelized Apples and Onions, Napa-Ginger Slaw.

Crispy Calamari 14
Lightly Dusted & Fried with Lemon Wheels and Red Bell Pepper, Served with House Marinara.

Soup Du Jour 8/12
Chef Made Daily, Ask Server for Details

Colorado Chili 8/12
All-Natural Beef with a 3 Bean chili. Served with chopped tomatoes, onions, shredded cheese, and sour cream.

SALADS

Kale & Quinoa Salad 12
Baby Kale and Crisp Romaine, Quinoa, Cherry Tomato, Mixed Olives and an Orange-Basil Dressing. (V) G.F.

Classic Caesar Salad 12
Crispy Romaine Lettuce, House-Made Dressing, Fresh Crouton, White Anchovies, and Grated Parmesan.

Warm Spinach Salad 12
Baby Spinach, Roasted Mushrooms and Caramelized Onion, Tossed in a Warm Champagne Vinaigrette and Topped with Crumbled Bacon.

Add Bleu Cheese 1

Add Grilled Chicken Breast 5

Add Grilled Beef Tips 7

*Enjoy a glass of wine & appetizer fire side
in our lounge and lobby*

KID'S MENU

Chicken Fingers 8
with Fries

Grilled Cheese 8
with Fries

Macaroni and Cheese 8

Linguine Pasta 8
with Parmesan

ENTRÉES

Petite Filet 22
5 oz. Tenderloin Grilled to Order, Served with Chef Choice Daily Sides and a Green Peppercorn Sauce.

Almond-Thyme Crusted Trout 24
Served with a Wild Rice & Mushroom Pilaf, and a Brown Butter Demi-Glace.

Slow Braised Lamb Shank 36
A Bone-In Shank of Lamb Slow Braised in a Red Wine Demi-Glace with Root Vegetables and Fresh Herbs. Served with a Parmesan Risotto.

Bone-In Ribeye 42
14oz. All-Natural Ribeye Steak. Cast Iron Seared and Finished in a Toasted Garlic and Fresh Herb Butter Sauce with Chef Choice Daily Vegetables.

Colorado All-Natural Hamburger 18
An 8oz. Patty Grilled to Order on a Toasted Bun, Served with Lettuce, Tomato, Pickle, Onion and Choice of Cheddar or Swiss and a Side of French Fries.

House Made Veggie Burger 15
Made with Quinoa, Brown Rice and Black Beans. Served with Lettuce, Tomato, Pickle, Onion, Avocado and a Side of French Fries

PASTAS

Wild Mushroom Ravioli 16
Served with a Garlic Brown Butter Sauce and Sautéed Mushrooms.

Rigatoni Bolognese 16
Fat Rigatoni Pasta Tossed in Papa's Traditional Italian Meat Sauce and Parmesan. Topped with a Scoop of Mascarpone Cheese.

Linguine with Spinach and Mushroom 14
Served with Pine Nuts and a Garlic-Lemon Butter.

DESSERTS

Molten Lava Cake 10
Caramel, Berries, Vanilla Ice Cream

Ice Cream Trio 10

Chef Made Daily Dessert 10
Please ask Server for Details

WHITES

ORGANIC CHARDONNAY GREEN TRUCK MENDOCINO CALIFORNIA 2014	\$11/\$44
DRY RIESLING GUY DREW COLORADO 2014	\$10/\$42
PINOT GRIGIO CAVAZZA VENETO ITALY 2015	\$11/\$43
SAUVIGNON BLANC OVERSTONE NEW ZEALAND 2016	\$10/\$41
ROSÉ MESSANGES VAL DE LOIRE FRANCE 2015	\$10/\$42
CHABLIS SIMONNET FEBVRE BURGUNDY FRANCE 2005	\$61
CHARDONNAY PATZ & HALL SONOMA COUNTY 2012	\$73
RIBOLLA GIALLA TENUTA RONCALTO ITALY 2013	\$52
SAUVIGNON BLANC CLOUDY BAY NEW ZEALAND 2016	\$64

REDS

ORGANIC CABERNET SAUVIGNON GREEN TRUCK MENDOCINO CALIFORNIA 2015	\$11/\$44
PINOT NOIR LEESE-FITCH CALIFORNIA 2015	\$10/\$40
MOUNTAIN MERLOT COLUMBIAN VALLEY WASHINGTON 2013	\$10/\$40
MALBEC TERRAZAS ALTOS DEL PLATA ARGENTINA 2014	\$11/\$42
CHIANTI DOMANDA TUSCANY ITALY 2015	\$10/\$40
BLEND MERLOT-CABARNET BERINGER QUANTUM NAPA VALLEY 2013	\$86
CABARNET SAUVIGNON STAGS' LEAP NAPA VALLEY 2013	\$101
SANGIOVESE BARACCHI TUSCANY ITALY 2013	\$64
MALBEC FINCA ADALGISA MENDOZA ARGENTINA 2011	\$123
BLEND CABARNET SAUVIGNON NEWTON CLARET CALIFORNIA 2013	\$76
AMARONE DELLA VALPOLICELLA DOCG VENETO ITALY 2011	\$124

SPARKLING

PROSECCO DOMANDA ITALY	\$10/\$39
CHAMPAGNE CHANDON BRUT FRANCE	\$48
VEUVE CLICQUOT YELLOW LABEL NV FRANCE	\$135

COCKTAILS \$12

PEARL PLUM COSMO

Pearl Plum Vodka, Triple Sec, Cranberry Juice

COLORADO NEGRONI

Colorado Gin Spring 44, Campari, Sweet Vermouth, Orange Slice

APRÈS SKI VODKA

Woody Creek Vodka, Elderflowers Liquor, Prosecco, Lemon Zest

BOMBARDINO

Cinnamon Whiskey, Warm Eggnog, Whipped Cream

BOURBON MANHATTAN

Maker's Mark, Sweet Vermouth, Angostura Bitters, Bordeaux Cherry

SPICY MULE

Colorado Agave Blanco, Fresh Jalapeño, Lime Juice, Ginger Beer

HOT BUTTERED RUM

Dark Gosling Rum, Chef Made Buttered Rum, Boiling Water

FLATLINER

Grey Goose Vodka, Kahlua, Bailey's, Espresso Shot