

## WHITES

<b>UNOAKED CHARDONNAY   GUY DREW   CORTEZ COLORADO</b>	
2015	\$10/\$42
ORGANIC CHARDONNAY   GREEN TRUCK   MENDOCINO CALIFORNIA	
2014	\$10/\$42
<b>DRY RIESLING   GUY DREW   CORTEZ COLORADO</b>	
	<b>\$11/\$44</b>
2014	\$10/\$42
PINOT GRIGIO   CAVAZZA   VENETO ITALY	
2015	\$11/\$43
<b>SAUVIGNON BLANC   OVERSTONE   NEW ZEALAND</b>	
2016	\$10/\$41
ROSÉ   CHATEAU LA SABLE   FRANCE	
2015	\$10/\$42
<b>CHARDONNAY   SMOKE TREE   SONOMA COUNTY</b>	
2015	\$73
RIBOLLA GIALLA   VINICOLTORI LUISA   ITALY	
2014	\$54
<b>SAUVIGNON BLANC   CLOUDY BAY   NEW ZEALAND</b>	
2016	\$64

## REDS

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

## SPARKLING

PROSECCO   DOMANDA   ITALY		\$10/\$39
<b>CHAMPAGNE   CHANDON BRUT   CALIFORNIA</b>		<b>\$10/\$48</b>
CHAMPAGNE   CHANDON ROSE   CALIFORNIA		\$10/\$48
<b>CHAMPAGNE   CUVÉE R LA LOU   FRANCE 1998</b>		<b>\$395</b>
CHAMPAGNE   DOM PERIGNON   FRANCE 2009		\$395

## 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

- Fritto Misto** **15**  
Lightly Battered Squid, Shrimp and Assorted Vegetables Fried Golden. Served with House Made Aioli
- Truffle Fries** **12**  
Crisp Fries Tossed with White Truffle Oil, Parmesan, Fresh Herbs, Salt and Fresh Ground Black Pepper
- Southwest Egg Rolls** **13**  
Chicken, Corn, Black Beans and Peppers. Served with Lime Cream Dipping Sauce
- Baked Brie** **17**  
A Mini Round of Brie topped with Daily Fruit Preserves and Served with Fresh Crostini & Sliced Apples
- Hawaiian Pork Sliders** **16**  
Tender Slow Cooked Pork Dressed with our House-made Hawaiian BBQ Sauce and Topped with Caramelized Onion & Seared Pineapple. Served with a Ginger-Jicama Slaw
- Soup Du Jour** **8 / 12**  
Chef Made Daily, Ask Server for Details

## SALADS

- Baby Spinach Salad** **12**  
Topped with Thin Sliced Green Apple, Toasted Walnuts, Red Onion, Goat Cheese and Herbed Balsamic Dressing
- Quinoa, Kale & Strawberry Salad** **14**  
Baby Kale Tossed with Tri-Color Quinoa, Fresh Cut Strawberries, Feta Cheese and Sliced Avocado. Dressed with a Roast Fennel-Orange Vinaigrette
- Classic Caesar Salad** **12**  
Crispy Romaine Lettuce, House-Made Dressing, Fresh Crouton, White Anchovies, and Shaved Parmesan
- Add Grilled Chicken Breast** 5      **Add Shrimp** 5  
**Add Steak** 7      **Add Salmon** 9

## PASTAS

- Rigatoni Bolognese** **16**  
Fat Rigatoni Pasta Tossed in Papa's Traditional Italian Meat Sauce and Parmesan. Topped with a Scoop of Mascarpone Cheese
- Linguine Primavera** **14**  
Served with Cherry Tomato, Olives, Asparagus, Mushrooms, Spinach and Garlic-Olive Oil.

## KID'S MENU

- Chicken Finger with Fries** **12**  
**Grilled Cheese with Fries** **8**  
**Macaroni and Cheese** **8**  
**Linguine Pasta with Butter & Parmesan** **8**

## ENTRÉES

- 14oz. Ribeye** **39**  
Bone-in All Natural Ribeye Steak Pan Seared and Tossed in a Toasted Garlic Butter. Served with Chef Choice Daily Sides and a Demi-Glace
- Pork Tenderloin** **22**  
Grilled Juicy Pork Tenderloin Rubbed with Fresh Herbs & Garlic. Served with Caramelized Onion & Apples with a Whiskey-Five Spice Demi-Glace and Chef Choice Daily Sides
- Bistro Noodle Bowl** **19**  
Fresh Ramen Noodles in a Ginger-Miso Broth, Served with Carrots, Bell Peppers, Celery, Spinach, Onions, and Bean Sprouts
- Add Grilled Chicken Breast** 5      **Add Shrimp** 5  
**Add Steak** 7      **Add Salmon** 9
- Petite Filet** **24**  
5 oz. Tenderloin Grilled to Order, Served with Chef Choice Daily Sides and a Green Peppercorn Sauce
- Organic Salmon** **22**  
A 5oz. Filet of Salmon Seared with a White Miso & Gremolata Topping. Served with a gingered rice pilaf and daily vegetables
- Shrimp Po' Boy** **16**  
Wild Caught Mexico White Tiger Shrimp, Dusted Cajun Style and Deep Fried to Perfection. Served on a French Bread, Topped with House Made Remoulade Sauce and a Side of Fries
- Colorado All-Natural Hamburger** **15**  
An 8oz. Patty Grilled to Order on a Toasted Brioche Bun, Served with Lettuce, Tomato, Pickle, Onion and Choice of Cheddar or Swiss and a Side of French Fries
- Add Bacon or Avocado** 2  
**Add Blue Cheese, Caramelized Onion, Mushrooms** 1
- House Made Veggie Burger** **15**  
House made with Quinoa, Brown Rice and Black Beans, Served with Lettuce, Tomato, Pickle, Onion, Avocado and a Side of French Fries
- Street Tacos** **13**  
Your Choice of Shredded Pork or Grilled Chicken with Jicama Slaw, Avocado and Salsa

## DESSERTS

- Molten Lava Cake** **9**  
Caramel, Berries, Vanilla Ice Cream
- Ice Cream Trio** **9**
- Chef Daily Dessert** **10**  
Ask Server for Details

## COCKTAILS

### **GINGER PLUM COLLINS \$10**

Pearl Plum Vodka, Soda Water, Fresh Ginger & Lemon

### **COLORADO SPICY MULE \$12**

Fort Collins Jalapeno Vodka, Goslings Ginger Beer, Fresh Jalapeno

### **WILDFLOWER \$10**

Telluride Vodka, Lavender Simple Syrup, St Germaine, Champagne

### **BOURBON LEMONADE \$12**

Bulleit Whiskey, Sweet Vermouth, Amaretto and Lemonade

### **SUNSHINE WHEN IT RAINS \$12**

Prosecco & Aperol

### **WEST END FLATLINER \$14**

Colorado Woody Creek Vodka, Bailey's, Kahlua and Espresso

### **BACONATOR \$12**

Fort Collins Bacon Vodka, Espresso, Maple Syrup and Cream

## ON TAP \$6

### **TEMPTER IPA /Telluride Brewing Company**

PILSNER / Irwin Brewing, Crested Butte, Colorado

**MEXI LAGGER / Ska Brewing / Durango, Colorado**

## CANS \$5

### **Telluride Brewing Company**

RUSSELL KELLY PALE ALE

FISHWATER DOUBLE IPA

WHACKED OUT WHEAT

### **Ska Brewing / Durango, Colorado**

MEXI LAGGER

RUB E. SOHO

GUINNESS \$6

## BOTTLES

### **Fat Tire Brewing / Fort Collins, Colorado**

VOODOO

FAT TIRE

**COORS LIGHT \$4**

SAM ADAMS BOSTON LAGER \$6