

FOUNDRY GRILL

IN-ROOM DINING MENU

STARTERS

***Charcuterie 28**

Chef's choice of Meats and Cheese, Local Honey, Barrel Aged Whiskey Mustard, Pickles, Almonds

Dirty Fries 16

Truffle Aioli, Perfect Egg, Everything Seasoning

***Brussels Sprouts 14**

Sweet and Sour Soy, Almond Slivers

SOUP & SALAD

Soup of the Day 10

Bison Chili 12

Sour Cream & Green Onion

***Garden Greens Salad (V) 11**

Baby Tomatoes, Cucumbers, Red Onion
Pepitas, Mustard Vinaigrette

Three Sisters Salad 14 (V)

Flowering Kale, Acorn Squash, BBQ Beans
Grilled Corn, Candied Pepitas, Lemon Vinaigrette

SIDES

**REGULAR, GARLIC
or SWEET POTATO FRIES 8**

HOUSE MARINATED OLIVES 11

ENTREES

Burger 21

Choice of Black Angus Wagyu or Impossible
Gruyere Cheese, Caramelized Onions, Leaf
Lettuce, on a Brioche Bun served with a choice
of fries

Great Range Bison Ribeye (GF) 72

Crispy Fingerling Potatoes, Glazed Carrots, Pea Tendrils
Bearnaise

Niman Ranch Prime Flat Iron Steak (GF) 45

Crispy Fingerling Potatoes, Glazed Carrots, Pea Tendrils
Bearnaise

***Cacio e Pepe 32**

Campanelle Pasta, Radicchio, Grana Americana
Crispy Shallots, Black pepper
(V)

Trout 42

Carrot Romesco, Cauliflower Rice, Bacon
Marcona Almond, Hericot Vert, Herb Agravato

Niman Ranch Pork Chop 43

Borracho Beans, Corn, Tequila Orange Butter
Cilantro, Hatch Chili

Sunday-Thursday, 5:00 PM-9:00 PM

Friday-Saturday, 5:00 PM-9:30 PM

* Contains Nuts