



MOLLIE
ASPEN

DINNER

COCKTAILS

REFRESHING



White River Spritz 18

via alpina pinot grigio, elderflower, blanche armagnac, suze, seltzer



Mulled Wine Cobbler 19

arette reposado tequila, mulled wine, amontillado sherry, orange, spices



Champagne Cosmo 24

grey goose vodka, hibiscus, grand marnier, lemon, champagne



Rose Crown 19

ford's gin, cocchi rosa, blue plum eau de vie, g n py, lemon juice, seltzer



Haiku Highball 21

suntory toki japanese whisky, white miso, grapefruit cordial, campari, seltzer



Sun Dog 21

arette blanco tequila, st george green chili vodka, chamomile, pineapple, lime juice



Hermosa (non-alcoholic) 18

ritual zero proof tequila, lime juice, hot sauce, salt, pepper



Payador 23

del maguey vida mezcal, clear creek pear brandy, ancho chili, cacao, lime juice



Western Waltz Milk Punch 19

naked malt scotch, leopold's apple whiskey, buckwheat honey, cream, lemon juice



Summit Sour* 21

woody creek bourbon, stone pine, raspberry, lemon juice, egg white



Pineapple Express (non-alcoholic) 22

lyre's coffee, seedlip spice, cold brew, pineapple

SPIRITOUS



MOLLIE Old Fashioned 22

russel's reserve 10yr bourbon, sweet potato shochu, salted maple, angostura bitters



Espresso Martini 22

tito's vodka, cold brew, coffee liqueur



Vanguard Martini 21

ford's gin, aquavit, douglas fir, dry vermouth, blanc vermouth



Nighthawk 21

wild turkey, blanc vermouth, grapefruit liqueur, cynar amaro



Desperado 19

appleton signature jamaican rum, bacardi 8yr rum, amontillado sherry, aperol, cointreau, angostura bitters



La Pistola 21

arette reposado tequila, mezcal, meletti amaro, coffee liqueur, orange bitter

Fair Isle 19

bacardi 8yr rum, brown butter, madeira, kumquat, cider

MOLLIE'S Toddy 18

wild turkey 101 bourbon, lairds apple brandy, honey, ginger, hot water

Orchard Toddy (non-alcoholic) 18

cider, rumish, orange, cinnamon, lemon, hot water

*consuming raw or undercooked eggs may increase your risk of foodborne illness.

BEER & WINE

BEER & CIDER

Aval Cider 8

Coors Original 6

Avery White Rascal Wit 8

Elevation 8 Second Kölsch 8

Ska Cold Pale Ale 8

Outer Range Rotating IPA 10

Chimay Grande Reserve 14

Left Hand Brewing Milk Stout Nitro 9

BY THE GLASS

WHITE

Via Alpina Pinot Grigio 14

Momo Sauvignon Blanc 15

Ken Forester Reserve Chenin Blanc 17

Morgadio Legado Albarino 16

Ferrari-Carrano Tre Terre Chardonnay 20

RED

Benton Lane Pinot Noir 17

Terrazas de los Andes Malbec 15

Beauregard Cotes du Rhone 18

Liberty School Reserve Cabernet Sauvignon 18

SPARKLING

Mionetto Prosecco 12

Gruet Blanc de Noirs 14

Moët & Chandon Imperial Brut Champagne 30

ROSÉ

Trienes Rosé 12

DINNER

SNACKS

Bar Trio 12 (VG)

smoked nuts, marinated olives, parmesan

Sausage Bites 18

house-made smoked kielbasa, green chile, bratwurst, charred cabbage, kraut, spiced beer mustard, mornay

Onion Dip 14 (V,GF)

caramelized onions, chives, crème fraîche, chips

Caviar* mkt

russian service, buckwheat crisp - 15g - 30g - 50g

SMALL PLATES

Crudo* 22

hamachi, citrus, avocado, tomatillo

Lamb Meatballs 25

vadouvan meatballs, labneh, sumac, mint, sesame

Brussels Sprouts 18 (V)

apple gastrique, pecans, aleppo chile, parsley

Steak Tartare* 26

certified angus beef, shallots, dijon, egg yolk, capers, cornichions, focaccia crostini

SIDES

Corkscrew Fries 9

Ranch Potatoes 9

Roasted Mushrooms 10

Green Beans 10

LARGE PLATES

MOLLIE Burger* 27

house blend of CAB cuts ground fresh daily, charred onion demi, dill pickles, smoked aioli, american cheese, sesame potato bun, corkscrew fries

Winter Salad 22 (V)

*greens, farmer's cheese, roasted squash, pickled shallots, charred lemon vinaigrette
add steak (+28), chicken (+13), shrimp (+15), tofu (+9)*

MOLLIE Caesar 20 (V)

*crisp greens, parmesan, crostini, caesar dressing
add steak (+28), chicken (+13), shrimp (+15), tofu (+9)*

Lamb Sugo 34

fettuccine, fennel, parmesan, parsley

Pomodoro 24 (V)

rigatoni, san marzano tomatoes, whipped ricotta, basil

Roasted Chicken 36

half chicken, herb potatoes, charred cabbage, salsa verde

Strip Steak* 65

seared niman ranch steak, demi-glace, caramelized onions, pommes gratin

Whole Grilled Trout 52

brook trout, frisée, almond shallot dijon vinaigrette

Crispy Lions Mane 32 (VG)

southern crispy mushrooms, carrot ginger puree, roasted squash, swiss chard