

Brothers' Grille

Open 7AM-10PM daily - 923-8285

On the 5th floor of the Silvertree Hotel, 100 Elbert Lane, Snowmass Village
(Easy access from Base Village: take Sky Cab to the mall, take Silvertree elevator from Village Mall level)

RELAX WITH A DELICIOUS **LUNCH** ON OUR SUNNY PATIO

SALADS

Silvertree Salad

Organic field greens, with zesty mandarin oranges, Mountain Haystack® goat cheese, and spiced roasted almonds; balsamic vinaigrette; \$9

The "Wedge"

Thick-cut wedge of iceberg lettuce topped with a creamy Maytag® blue cheese dressing with smoked applewood bacon bits, house croutons, and fresh sliced roma tomatoes; \$9

Insalata Caprese

Hand-pulled fresh Mozzarella layered with vine-ripened plum tomatoes, roasted garlic, pepper and olive tapenade, basil pesto, and aged balsamic vinegar; \$9

Traditional Caesar Salad

\$8

Salad additions to make a meal!

Add grilled chicken, \$5

Add sautéed shrimp, \$6

Add grilled salmon, \$7

Prepared rare unless otherwise specified

Get it blackened! \$.75

Ahi Tuna Salad

Grilled rare ahi tuna, herbs, onion, baby bok choy, and tomatoes atop tossed field greens in our ginger vinaigrette; \$15

SOUPS & APPETIZERS

White Bean Chicken Chili

Our signature white chili served with green onions, sour cream, and Cheddar cheese. In a bread boule, \$9; bowl, \$7; cup, \$5

Old Fashioned Chicken Noodle

Roasted chicken blended with fresh vegetables and wide noodles. In a bread boule, \$8; bowl, \$6; cup, \$4

Ranch Hand Chicken Fritters

Buttermilk-breaded chicken tenders, served golden brown, with ranch dipping sauce and French fries; \$8

Chipotle Chicken Quesadilla

Grilled chicken breast mixed with Mozzarella and Cheddar cheeses and our house tomato chipotle salsa; \$9

Dijon Buffalo Carpaccio

Cracked black peppercorn-crusting buffalo, baby greens salad, caper berries, Parmigiano-Reggiano, and Dijon aioli; \$10

Calamari Duster

Chili-dusted calamari served over fried basil and sage, with citrus-caper aioli and fiery tomato sauce; \$10

“Garlicky” Dijon & Lemon Wings

Jumbo chicken wings marinated in a garlicky lemon mustard sauce, oven-baked to golden brown, then tossed in sauce again and grilled to perfection. Served with carrots and celery sticks; \$9

Rocky Mountain Nachos

Tri-colored tortilla chips piled high with seasoned chicken, black beans, Cheddar cheese fondue, jalapeños, green onions, tomatoes, and olives, with sour cream, salsa, and guacamole; \$10

Artichoke & Parmesan dip

Creamy artichoke and Parmesan dip served with toasted pita bread and garden fresh veggies; \$10

Bruschetta

Grilled artisan bread rubbed with olive oil and Parmigiano-Reggiano, tomato basil relish, and 15-year-old aged balsamic vinegar; \$8

Sugar Cane Shrimp

Shrimp threaded on sugar cane skewers and grilled, served atop a red curry sauce and drizzled with cilantro pesto; \$13

SPECIALTY ENTREES

Fish Tacos

Grilled mahi mahi with a spicy kick folded into corn tortillas and topped with cabbage slaw and chipotle sauce, served with Spanish rice, guacamole, and salsa; \$12

Buffalo Meat Loaf

An elegant presentation of the old favorite! Lean buffalo, caramelized onions, and savory mashed potatoes and beer-battered onion rings; \$12

1/2 Rack BBQ Baby Back Pork Ribs

Rubbed with brown sugar mesquite and braised with Jack Daniels BBQ sauce, served with French fries and coleslaw; \$15

Salmon

Herb-roasted salmon with saffron potatoes, braised spinach, and roasted tomato vinaigrette; \$19

SANDWICHES

All sandwiches are served with French fries, unless specified.

The Big Brothers' Burger

Truly the best in the Valley! One-half pound of USDA choice ground beef grilled to your taste. Served on a bun and piled high with lettuce, tomato, red onion, and choice of cheese; \$11
Additional toppings available: bacon, mushrooms, grilled onions, sautéed peppers, or extra cheese; \$.75 each

Reuben Griller

Corned beef or turkey breast grilled with sauerkraut and Thousand Island dressing and Swiss cheese on marbled rye; \$10

Chicken Cobb Sandwich

Grilled boneless breast of chicken, avocado, bacon, lettuce, tomato, and blue cheese, drizzled with basil pesto on thick-cut 7-grain wheat, with Terra® chips; \$10
Can be vegetarian, too!

Greek Gyro

Rotisserie-roasted lamb, vine-ripened tomatoes, crisp fresh-cut lettuce, and sautéed onions, served with a refreshing cucumber tzatziki sauce on a traditional open-face pita; \$9

The "Ten Dollar" Dog

A grilled 100% Kobe beef hot dog, served on a roll with Dijon caramelized shallot spread, then smothered with house sauerkraut and served with truffle French fries; \$10

Garden Veggie Burger

All-vegetable patty, piled high with lettuce, tomato, red onion, and a choice of cheese, served with Terra® vegetable chips; \$9

Tuna Panino

Flaked albacore tuna, frisée, and Provolone melted between herbed foccaccia brushed with olive oil and grilled; \$10

Choripan Baguette

This authentic Argentinean sandwich of grilled chorizo, sautéed onions, and chimichurri sauce is served on a crusty baguette; \$9

Pulled Pork

Kahlua pulled pork sandwich with pineapple BBQ sauce and coleslaw; \$10

Colorado Cheese Steak

Shaved prime rib steak grilled with sautéed onions and green chilies, smothered in pepperjack cheese, and served on a baguette; \$11

The Deli

Build your own sandwich! Select from honey-cured ham, smoked turkey, or roast beef, with your choice of Swiss, Provolone, pepper jack, or Cheddar cheese. Served hot or cold on marbled rye, whole wheat, sourdough, or country potato roll; \$10

PASTA

All pasta dishes are served with grilled garlic bread.

Classic Spaghetti & Meatballs

Thick and hearty tomato sauce tossed with spaghetti, Parmigiano-Reggiano, and the Chef's special meatballs; \$15

Pappardelle

Lamb sausage simmered in red wine with roasted tomato, crimini mushrooms, preserved lemon, extra virgin olive oil, and a dollop of fresh ricotta cheese; \$18

Shrimp Risotto

Risotto with fava beans, wild mushrooms, and Mascarpone cheese; \$16 Vegetarian, \$14

PIZZAS

8" personal pizza

Vegetarian

Artichoke hearts, Spanish onions, bell pepper, mushrooms, fresh tomatoes, and Mozzarella atop a pesto sauce; \$9

Grilled Prosciutto

Roasted garlic oil, red sauce, Mozzarella, toasted pine nuts, and Prosciutto Di Parma topped with fresh basil; \$17

Carnivore

Pepperoni, Italian sausage, and Canadian bacon smothered in Mozzarella, atop a traditional red sauce; \$10

Cheese Lovers Only

Fresh Mozzarella, Provolone, and Parmesan cheeses atop a traditional red sauce; \$8

Build Your Own

Start with a "Cheese Lovers Only" pizza and add your favorites! Choose from pepperoni, sausage, Canadian bacon, garlic, mushrooms, onions, olives, tomatoes, artichoke hearts, pineapple, and bell peppers; plus \$1.00 for each additional item

DESSERTS

- Pear & Cranberry Crisp** Crisp pears and cranberries baked with brown sugar and topped with crunchy granola and vanilla bean ice cream.\$8
- Cheesecake** White chocolate and fresh raspberries top this traditional cheesecake.\$9
- Snow Cap Brownie** Fudge brownies with vanilla and chocolate ice cream, hot fudge, and whipped cream.\$9
- Pineapple Upside Down Cake** This classic is combine with a coconut gelato\$10
- Bread Pudding** Made in-house! Dark chocolate with espresso and an orange salad with pistachios.....\$8
- All Natural Super Premium Selections of Hand Crafted Ice Creams** Chocolate ganache or vanilla bean—a new level of indulgence!\$6

Come back for Fireside S'mores after 5:30PM!

PORTS

- Taylor-Fladgate LBV** It's concentrated fruity flavor and firm, full-bodied style make this the perfect port to accompany chocolate and cheeses.\$7
- Delaforce 10-Year Tawny** Nutty with a bit of chocolate and figs in the background, also a bit of creamy vanilla. Full bodied with a fruity undertone.\$8
- Fonseca Bin 27** First hit is sweetness, with a fairly well-developed palate. The finish is distinctly grape jam.\$6
- Quinta De Vargellas '05 375ml** Inky black colour with a narrow purple rim. The nose has a foundation of rich and potent black currents; on the palate the first impression is supple and restrained with a finish revealing sinewy tannins and unleashes a powerfull surge of rich black fruit. \$50

SPECIALTY CAPPUCCINO DRINKS

- Brothers' Cappuccino** Frangelico® and Bailey's Irish Cream®\$8
- Snowmass Cappuccino** Bailey's Irish Cream® and Kahlua®\$7
- Romano Cappuccino** Romano Sambuca® and hot cappuccino\$8
- Fanny Hill Cappuccino** (non- alcoholic) Spice up your cappuccino with a blend of Hershey's Cocoa®, cinnamon, and nutmeg sprinkled on top\$6
- Almond Cappuccino** What else could it be? Cappuccino blended with Disaronno® amaretto\$8

SPECIALTY COFFEE DRINKS

All coffee drinks are topped with our specialty whip cream unless otherwise specified.

- Irish Coffee** Jameson's Irish Whiskey® muddled with sugar and fresh coffee\$7.00
- Peppermint Patty** White cream de cacao and peppermint schnapps with coffee\$6.50
- Cafe Snowmass** Bailey's Irish Cream® and Kahlua® poured over chocolate syrup and blended with coffee\$6.50
- Cafe Reese** Kahlua®, Bailey's Irish Cream®, Tia Maria®, and Disaronno® amaretto\$6.50
- Keoke Coffee** Brandy, Kahlua®, and dark creme de cacao\$6.50
- Hot Buttered Rum** Delicious hot buttered rum blended with dark rum and coffee or cider\$7.00
- Mexican Coffee** Kahlua® and tequila with a little sugar\$6.50
- Smuggler** Rumplemintz® and hot chocolate—what could be better!? \$6.75