

cocktails

Co

e47 specialties 16

xavier's white cosmopolitan grey goose, st. germain, lime, white cranberry
belvedere mule belvedere, crème de cassis, house-made ginger beer, lime
espresso martini absolut, lavazza espresso, bailey's, kahlua
chili mango margarita jalapeño-infused espolon tequila, grand marnier, mango purée
hibiscus margarita espolon tequila, lime, hibiscus simple syrup, grand marnier
ramona paloma espolon tequila, grapefruit, ramona sparkling wine
brazilian zinger espolon tequila, domaine de canton, jalapeño-cucumber simple syrup
blood orange 75 bulldog gin, solerno, blood orange purée, sparkling wine
white linen bulldog gin, muddled cucumber, st. germain, lime, soda
raspberry collins raspberry infused bulldog gin, lime, soda
southern peach tea basil hayden's, rishi peach ginger iced tea, peach purée, lime
whiskey root buffalo trace, carpano, ginger syrup, basil
new heitz 10 cane, heitz trailside cabernet, mint, lemon
rosé sangria giffard pamplmousse, lillet blanc, rosé + sparkling wine, fruit
white wine sangria lillet blanc, cointreau, domaine de canton, white + sparkling wine, fruit

virgin libations 8

sopris sunrise blood orange, ginger, mint, lime
roaring fork cooler strawberry, agave, basil, lemon
becks alcohol free beer
navarro alcohol free gewürztraminer
navarro alcohol free pinot noir

beer

Br

tap 8

lager coors light, *golden 7*
wheat ale shocktop, *anheuser busch*
amber avalanche, *breckenridge*
ipa voodoo ranger, *new belgium brewing*

can 8

golden ale boulder beer co, *boulder*
pale golden trumer pils, *california*
apricot blonde dry dock, *aurora*
blonde ale family vacation, *jackson hole*
wheat ale avery white rascal, *boulder*
pale ale bonfire brewery, *eagle*
pale ale dale's, oskar brewing co, *lyon*
malt little mo' porter, *poncha springs*

bottle 8

amber ale new belgium fat tire, *ft. collins*
ipa great divide brew co, *denver*
pilsner stella artois, *belgium*
lager budweiser mo, *st. louis*
lager bud light mo, *st. louis*
cerveza corona, *mexico*

wines by the glass

Wi

| | |
|--|--------------|
| aperitif | glass/bottle |
| el maestro sierra amontillado 12 yr, jerez, spain, 375ml | 10/58 |
| el maestro sierra oloroso 15 yr, jerez, spain, 375ml | 10/58 |
| rihaku junmai nigori <i>dreamy clouds</i> nv, japan, 375ml | 10/38 |
| eric bordelet cider <i>sidre tendre</i> nv, normandy, france | 28 |
| sparkling | 5oz/8oz |
| mumm brut prestige napa, california | 14/22 |
| val de mer <i>vin de france</i> rosé chablis, france nv | 18/29 |
| bilbecart-salmon the little nell cuvée mareuil-sur-aÿ, champagne | 29/46 |
| whites/rosé | 5oz/8oz |
| 2017 empire estate riesling finger lakes, new york | 10/16 |
| 2018 château gassier rosé grenache/syrah <i>esprit</i> côtes de provence, france | 12/19 |
| 2016 memoir chardonnay lodi, california | 13/21 |
| 2017 borghese pinot grigio alto adige, italy | 14/22 |
| 2018 jager grüner veltliner <i>vorder seiber federspiel</i> wachau, austria | 14/22 |
| 2017 entourage rosé <i>cinsault</i> côtes de provence, france | 16/25 |
| 2017 agricola tiberio pecorino abruzzo, italy | 17/27 |
| 2017 château d'epiré chenin blanc savennières, france | 17/27 |
| 2018 pascal jolivet sauvignon blanc sancerre, france | 18/28 |
| 2016 olivier leflaive chardonnay <i>les sétilles</i> burgundy, france | 18/28 |
| 2015 girard chardonnay <i>russian river valley</i> , sonoma, california | 18/28 |
| 2016 château les hauts de smith sauvignon blanc pessac-léognan, bordeaux | 24/38 |
| 2016 lewis cellars chardonnay <i>russian river valley</i> sonoma, california | 29/45 |
| 2015 rené lequin-colin chardonnay <i>les caillerets 1^{er} cru</i> chassagne-montrachet | 35/54 |
| reds | 5oz/8oz |
| 2017 luigi bosca <i>finca la linda</i> malbec mendoza, argentina | 10/16 |
| 2016 château moulin-à-vent gamay <i>couvent des thorins</i> beaujolais | 11/17 |
| 2016 memoir pinot noir lodi, california | 13/21 |
| 2016 memoir cabernet sauvignon lodi, california | 13/21 |
| 2016 zorzal wines cabernet franc <i>eggo franco</i> mendoza, argentina | 15/24 |
| 2014 seghesio <i>old vines</i> zinfandel sonoma county, california | 18/28 |
| 2015 castagnoli sangiovese chianti classico, italy | 19/31 |
| 2015 pago de los capellanes crianza tempranillo ribeira del duero, spain | 20/32 |
| 2017 vincent cluzel syrah st.-joseph, france | 20/32 |
| 2015 evening land pinot noir <i>seven springs vineyard</i> willamette valley, oregon | 22/35 |
| 2015 domaine la manarine grenache châteauneuf-du-pape, france | 26/42 |
| 2014 confidences de prieuré-lichine cabernet blend margaux, bordeaux | 26/42 |
| 2015 produttori del barbaresco nebbiolo piedmont, italy | 28/44 |
| 2016 routestock cabernet sauvignon napa valley, california | 29/45 |
| 2013 antonin guyon pinot noir <i>la justice</i> gevey-chambertin, burgundy | 32/51 |
| 2012 heitz cellar cabernet sauvignon <i>trailside vineyard</i> napa valley, california | 55/85 |

starters

St

spring pea soup 19

house chevre, lobster, pea shoots

salmon crudo 18

plum, radish, sesame crisp

wagyu tartare 23

puffed tendon, egg yolk, house potato chips

whole leaf caesar salad 18

brioche croutons, white anchovy, reggiano

mixed baby greens 15

shaved vegetables, lemon vinaigrette, grains + seeds granola

asparagus 21

morels, tamworth ham, truffle aioli

roasted king crab 30

cedar, avocado, smoked trout roe

charred octopus 24

white bean, tomato, bacon, leek

hudson valley foie gras 29

strawberries, plum gastrique, shiso

charcuterie 24

duck bresola, la quercia tamworth ham,

country pâte, foie gras torchon

vegetables

Vg

summer squashes 9

roasted maitake cluster 9

wedge frites 9

potato purée 9

broccolini 9

wood fired carrots 9

swiss chard 9

pasta

Pa

mushroom risotto 18

maitake cluster, parmesan, chive

truffle bucatini 19/34

pecorino, egg yolk, chive

sourdough rigatoni 32/64

lobster, uni butter, roasted cauliflower

herbed ricotta ravioli 26

duck confit, ramps, shiitake, swiss chard

mains

Mn

veta la palma sea bass 38

peas + carrots, carrot top vinaigrette

loch duart salmon 38

morels, fava beans, fiddlehead fern

rosen farm's lamb 60

belly agnolotti, artichoke + olive barigoule

heritage chicken 42

potato purée, spinach, black truffle

dry-aged rohan duck 51

summer squash, shishito, eggplant

antelope 64

red cabbage, baby turnips, mustard greens

concentrated tomato 34

cannellini bean + smoked mushroom ragout, swiss chard pesto

icelandic wolffish 42

baby beets, endive, watercress

emma farms wagyu new york strip 59/110

emma farms wagyu tenderloin 68/130

4oz or 8oz, baked potato purée, melange of baby vegetables, crispy toadstool

element 47 is pleased to accommodate diners with any food allergies, intolerances and dietary restrictions. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.