



THE FREEZER MARTINI | The Botanist Gin, French Vermouth, Assortment of Garnishes

PALACE ARMS MANHATTAN | Woodford Reserve Bourbon, Carpano Antica Formula, Bitters

MAI TAI | Santa Teresa 1796 Rum Blend, Dry Curacao, Orgeat, Lime, Bitters

PENICILLIN | Glenmorangie Highland Single Malt Scotch Whisky, Ginger, Honey, Lemon

BEE'S KNEES | Bombay Sapphire Gin, BP Honey, Lemon

FLASK OLD FASHIONED | Bulleit Rye Whiskey, Salted BP Honey, Bitters

AVIATION | Tanqueray Gin, Crème de Violette, Maraschino Liqueur, Lemon

SPARKLING WINE

Avinyo | Cava | Catalan SP | 16/70

Lucien Albrecht Cremant d'Alsace | Brut Rosé | Alsace FR | 14/54

Moët Impérial Brut Imperial | NV | Champagne, FR | 27/104

WHITE

William Fevre Chablis | Chablis, FR | 26 /102

Triennes Rosé | FR | 15/ 58

Livio Felluga | Pinot Grigio | Alto Adige, IT | 20/ 78

Sonoma-Cutrer | Chardonnay | Sonoma Coast, CA | 16/ 62

Domaine Landrat-Guyollet | Sauvignon Blanc | Saint-Andelain, FR | 18/70

RED

Domaine Faiveley | Pinot Noir | Bourgogne, FR | 24/94

Domaine Serene Yamhill Cuvee | Pinot Noir | Willamette Valley, OR | 20/78

Decoy Cabernet Sauvignon | Sonoma County, CA | 16/62

A Lisa Malbec | Mendoza, AG | 16/62

The Prisoner | Red Blend | Napa Valley, CA | 26/102

Harvey & Harriet Red Blend | San Luis Obispo County, CA | 24/94

PALACE ARMS | A DINING MUSEUM

The walls in The Palace Arms are adorned with Napoleonic-era military prints and antiques, acquired in post-World War II France at the request of Claude "C.K." Boettcher, the hotel's second owner. Boettcher admired Napoleon and bedecked the new restaurant in the Emperor's opulent style.

The Palace Arms debuted April 13, 1950.

The walls are adorned by Brown Palace Archive pieces, including a set of dueling pistols that belonged to Napoleon himself, and golden eagles that topped the parade standards carried by his troops when he marched to Notre Dame to declare himself Emperor in 1804. The stained glass windows came from the old Arapaho County Courthouse that once stood nearby.

The Palace Arms has hosted a myriad of important events and V.I.P.s over the years. Presidents Harry Truman and Jimmy Carter enjoyed the fine cuisine, as did Elizabeth Taylor, Lowell Thomas, and members of Pink Floyd.

The private Independence Room showcases a wallpaper mural created by the Zuber Company of Alsace, France, in 1834 that depicts scenes from pre-revolutionary America. This exquisite wall paper can only be found in The Brown Palace, The White House and the Louvre.

The exterior wall of the private dining room was the original Grand Entrance to the hotel.

Starters

- BEET ROOT SALAD | 16 baby arugula, greek yogurt, beet vinaigrette, goat cheese, marcona almonds
PALACE ARMS CAESAR 21 PER PERSON | traditional salad prepared tableside, two person minimum
BP WEDGE 15 | buttermilk blue cheese, onion ash, smoked bacon
MUSHROOM BISQUE 17 | mystic mountain mushrooms, porcini crisp
CAVIAR FLIGHT DEVILED EGGS 29 | a trio of caviar, sour cream, warm bacon jam
SQUASH CAPPELLETTI 22 | serrano ham, coconut milk, brown butter, pepitas

Entrees

- TAGLIOLINI | roasted garlic, parmigiano-reggiano, crisp pancetta, black truffle | 32
CHILEAN SEA BASS | black truffle potato porridge, king crab cake, sea lettuce dust | 49
BAY SCALLOPS | roasted cauliflower sauce, caviar sauce, leek ash | 36
SHEPARD'S PIE | fitch ranch beef tenderloin, roasted root vegetables, whipped potatoes, carrot gel | 39
HUDSON VALLEY FARM DUCK BREAST | napa cabbage & fig salad, radish, grilled pineapple foam | 49
LINE CAUGHT HALIBUT | spinach & artichoke, charred radicchio, macadamia nuts | 49
BRISKET | cilantro black beans, smoked bacon, cole slaw, jalapeño emulsion | 37
CHEF'S SELECTION VEGAN OPTION | using the freshest ingredients available | MKT



Steaks by the Ounce

served with seasonal vegetables and the griffin potatoes, with choice of demi, béarnaise or bacon bleu cheese butter Fitch Ranch Beef by the ounce, five ounce minimum

- BEEF TENDERLOIN 15
NY STRIP 14
CENTER CUT RIBEYE 15

Accompaniments

- King Crab Cake | 20
Cilantro Black Beans | 8
Mystic Mountain Mushrooms | 12
Sautéed Winter Vegetables | 10



Enhancements

- Shaved Black Truffles | MP
Caviar | MP
Fresh Shaved White Alba Truffles | MP
when available

Fitch Ranch is family owned and operated by three generations of Fitches primarily located in Grand County, Colorado. The Fitch family began in 2011 on a small farm with a vegetable garden, a handful of cows, sheep, free range chickens, ducks, and turkeys and grew over the past 10 years to several hundred head of cattle and ranch more than 18,000 acres in the high mountains. As both restaurateurs and ranchers, Cameron, Deborah and Jonah know the challenges of sourcing consistent and quality meats. The family chose to specialize in raising Black Angus cattle, a breed known for their extremely high quality, flavorful and well-marbled beef. The Fitch family hand selects only the beef which meets their high standards and those of their chefs. It is the mission of Fitch Ranch to be excellent stewards of the land by following principles and practices of regenerative agriculture, and all cattle are carefully selected and must adhere to the strict guidelines of their program.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

