FLAME

MODERN MOUNTAIN STEAK

WHAT'S HOT

Guajillo Pepper Jelly Glazed Pork Belly ..... 16.
Haystack goat cheese smoked grits, charred tomatillo relish

Rocky Mountain Elk Corn Dogs ..... 15.
Grainy mustard sauce, smoked tomato ketchup

Broiled Octopus Kabayaki ..... 16.
Grilled scallions, aji panca, crispy root vegetables
gochujang aioli

Jerusalem Artichoke & White Bean Soup ..... 16.
Tomato pistou, guanciale, crispy artichoke

Spinach & Ricotta Gnocchi ..... 14.
Spring peas, foraged mushrooms, mint, pecorino, pistachio pesto

Scallops & Iberico ..... 18.
Smoked corn pudding, urfa beiber emulsion

IT'S COLD IN HERE

Tuna Trio ..... 24.
Sambal, aji amarillo, guava ponzu

Grilled & Chilled Asparagus Salad ..... 16.
Arugula, tarragon, 63 degree egg, speck, truffle vinaigrette

Beef Carpaccio ..... 18.
Taro, quail eggs, lavash, pickled mushrooms
truffle emulsion

FLAME Kale Caesar ..... 14.
Parmesan, lemon, chili flake, cracked pepper, pretzel crouton

Shrimp Cocktail ..... 19.
Pickled mustard seeds, spicy bloody mary cocktail sauce

Eagle Springs Iceberg Wedge ..... 14.
Cabernet pickled onions, maple candied bacon
blue cheese dressing

7x FARMS WAGYU

40oz Ribeye	300.
20oz Ribeye	150.
18oz New York Strip	140.
8oz Filet Mignon	105.

DRY-AGED

32oz Bone-in Ribeye	135.
32oz Bison Tomahawk	145.
16oz Bone-in Bison Ribeye	62.
24oz T-Bone	75.
20oz Bone-in Ribeye	68.
Rosen Farms Lamb Chops	52.

THE PASTURE

40oz "Big T" Porterhouse	125.
16oz New York Strip	48.
8oz Filet Mignon	49.
10oz Filet Mignon	56.
10oz Flat Iron	46.

RUB DOWN?

Our house-created rubs will add some love to your favorite piece of meat....

Red Mountain
On Shrooms
Black Mamba
SOB
LMNOP
Ancho Mama

FEELING SAUCY?

Nagano Cream
Black Pepper Love
Charleston Truffle
Chipotle Béarnaise
F-1 Steak Sauce
Garden Chimi

GOING OVER THE TOP

Win An Oscar Jumbo lump crab, asparagus, béarnaise	23.
Seared Foie Gras	24.
Blue Cheese Butter	6.
Shallot, Foie Gras Butter	6.

EAT YOUR VEGGIES 12.

Parmesan Creamed Spinach

Crispy Brussels Sprouts, Kimchi

Bacon Wrapped Asparagus, Spicy Béarnaise

Roasted Cauliflower, Charred Jalapeño Cream

Blistered Green Beans, Togarashi, Miso Glaze

Heirloom Tomatoes, Radish, Micro Basil, Red Chili Maldon Salt

CARBOHOLICS 12.

Smoked Gouda, Dill Mac and Cheese

Bacon, Goat Cheese Potato Purée

Maine Lobster Mashed Potatoes

Street Corn Polenta, Queso De Mano Cheese, Cilantro

FINS AND FEATHERS

Blackened Yellowfin Tuna ..... 44.
Heirloom grain tabbouleh, avocado relish, sundried tomato vinaigrette, crab beurre blanc

Market Catch ..... MP
Sweet pea soubise, watercress, fennel, radish, rock shrimp honeycomb vinaigrette

Cast Iron Roasted 1/2 Jidori Chicken ..... 38.
Young squash, heirloom carrots, arugula emulsion, coriander charred lemon gremolata, shallot sherry jus

YOU ONLY LIVE ONCE

7X Farms Kobe Burger 28.

6yr white cheddar, pork belly jam, arugula
OE farm egg, sriracha aioli, truffle fries
house-made ketchup

Inquire with your server about our custom vegetarian options and special dietary needs

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

@FSVail #FlameVail /FlameRestaurant

SPARKLING

Louis Roederer "Brut Premier", Reims	28.
Veuve Clicquot "Yellow Label", Reims	25.
Nicolas Feuillatte Brut Rose, Reims	34.
Enza Prosecco, Veneto	11.

WHITE

Cantina Adriano **Pinot Grigio**, Friuli	11.
Simi **Sauvignon Blanc**, Sonoma	13.
Warwick **Sauvignon Blanc**, South Africa	13.
Dr Hermann **Riesling**, Mosel	12.
Iconoclast **Chardonnay,** Russian River Valley **Iconoclast is Exclusive to Four Seasons Hotels and Resorts**	16.
Kemeu Village **Chardonnay,** New Zealand	10.
Paul Nicolle **Chardonnay,** Chablis Mont de Milieu	18.
Jordan **Chardonnay,** Sonoma	21.
Chateau Lauzade **Rosé,** Provance	10.

RED

Gloria Ferrer **Pinot Noir**, Carneros	16.
Row 11 **Pinot Noir**, Russian River	19.
Emeritus "Hallberg Ranch" **Pinot Noir**, Russian River	20.
Paso Creek **Merlot**, Paso Robles	14.
Avalon **Cabernet**, Napa Valley	10.
Iconoclast **Cabernet**, Stag's Leap District **Iconoclast is Exclusive to Four Seasons Hotels and Resorts**	18.
Chateau Castera **Red Blend**, Medoc	21.
Cakebread **Cabernet Sauvignon**, Napa Valley	42.
Terrazas **Malbec** "Reserva", Mendoza	15.
Terre des Chardons **Syrah**, Southern Rhone	14.
Federalist **Zinfandel**, Dry Creek Valley	15.

SPECIAL COCKTAILS

SUMMER COCKTAILS 14.

Spiced Bubbles
Spiced Tart Cherry Syrup, Prosecco

Burning Leaves
Del Maguey Mezcal, Chartreuse, Aperol, Lime

Piney Lake
Two Rums, Fresh Juices

Wooden Root
WL Weller, Averna, Contratto Rosso Leopold Bros. Absinthe

Bold Fashioned
WL Weller, Dry Curacao, Tart Cherry Syrup, Bitters

FLAME
MODERN MOUNTAIN STEAK

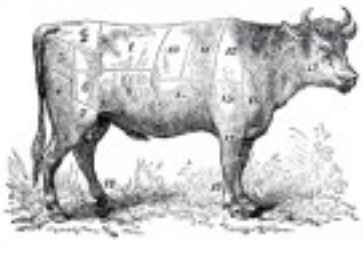
BOTTLED BEER

6.
Coors Lager, Coors Brewing Co.
Coors Light, Coors Brewing Co.
Bud Light, Anheuser-Busch

7. Local
Dale's Pale Ale, Longmont
Odell's 90 Schilling, Fort Collins
Odell's IPA, Fort Collins
Fat Tire, Fort Collins
Sunshine Wheat, Fort Collins
Colorado Native, Golden
Avalanche Amber Ale, Breckenridge
Blue Moon, Belgian White, Golden
Ranger IPA, Fort Collins

7. Import/Domestic
Corona Lager, Mexico
Pacifico Lager, Mexico
Heineken, Lager, Holland
Pilsner Urguell, Czech Republic
Stella Artois, Belgium
Sam Adams Boston Lager, Boston
Sierra Nevada Pale Ale, California

DINNER
6:00pm to 9:30pm



"The Flame team and I believe in the farm to table philosophy and embrace a sustainable approach to dining. We like to refer to it as 'Locavore' dining. We strive to source our products from local suppliers to provide the freshest, most flavorful food available."