

BON VIVANT

élévation 3,414 mètres

Wine by the bottle list available upon request

SPARKLING

Three glass flight **70**

111 Champagne, Brut Grande Reserve, GOSSET **26/104**

112 Grand Cru Champagne, Blanc de Blancs, LE MESNIL **33/132**

113 Sparkling Rose, Cremant de Limoux, COTE MAS **18/72**

BLANC

403 Chardonnay, Chablis Premier Cru, "Vaucoupin", DAMPT FRERES **29/116**

408 Chardonnay, Beaujolais Blanc, JEAN-PAUL BRUN **22/88**

405 Sauvignon Blanc, Sancerre, "Tradition" BROCHARD **25/100**

409 Riesling, Alsace, TRIMBACH **18/72**

404 Semillon/Sauvignon Blanc, Bordeaux, Graves, FLEURS DE GRAVILLE **22/88**

406 Gewürztraminer, Alsace, ZIND-HUMBRECHT **21/84**

ROSE

401 Syrah Blend, Provence, PEYRASSOL **19/76**

ROUGE

501 Gamay, Beaujolais, THIVIN **23/92**

502 Pinot Noir, Burgundy, THEVENET **20/80**

503 Pinot Noir, Sancerre, CHATEAU DE SANCERRE **24/96**

505 Cab. Franc, Loire Valley, Chinon "Les Picasses" OLGA RAFFAULT **27/108**

507 Grenache Blend, Southern Rhone, Gigondas, TERME **26/104**

508 Merlot/Cabernet, Bordeaux, Saint-Emilion, CH. DILIGENTE **17/68**

504 Cabernet, Bordeaux, Margaux, CONFIDENCES DE PRIURE LICHINE **28/112**

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À partager

Charcuterie

Seasonal selection of meats and cheeses **40**

Pain Chaud de Blue Grouse

Blue Grouse Country Loaf, Raspberry jam, Garlic chive compound butter **14**

Howitzer Poutine

Fingerling potato, duck confit, cheddar cheese curds, and rosemary jus **27**

Olive Tapenade

Nicoise olive tapenade with roasted garlic and sun-dried tomatoes **23**

Entrées légères

Salade Aveyonnaise with Sherry Vinaigrette

Baby spinach mixed green, blue cheese, duck confit, cherry tomatoes, almonds, raddish **27**

Soupe à l'oignon

French Onion Soup with stone ground mustard croutons, brûléed gruyere, beef broth **27**
With braised Colorado beef **+10**

Soupe aux champignons

Mushroom soup with crimeni mushrooms, leek, triple cream brie **27**

Plats principaux

Cassoulet de Sanglier et de Canard

Stewed white beans, wild boar sausage, duck confit, bread crumbs **35**

Boeuf Bourguignon

Braised tenderloin tips, mushroom, baby carrot, fingerling potato, red wine sauce, dijon mustard, fine herbs **41**

Le Bonaparte

Braised lamb shoulder, peppadew pepper, port salute cheese on toasted French baguette with lamb jus **37**

Croque Monsieur

French ham, gruyère, crimini mushroom blend, béchamel **35**

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Boissons

Cocktail program led by: Dana Smith

froides (cold)

Dan's Full Send 25

Bulliet Rye, Courvoisier VS, Dom Benedictine B&B, lemon peel

Rose Aperol Spritz 20

Cote Mas Cremant, Aperol, Soda water (Upgrade to Gosset Champagne +10)

Beauvoir 75 25

Empress Gin, Champagne, St. Elder, Lemon Juice

Chateau Tito 18

Tito's Vodka Bloody Mary

Misty Margarita 25

Casamigos Reposado, Grand Marnier, Lime Juice (Upgrade to Clase Azul Repo +25)

Ocean Liner 23

Ocean Organic Vodka, Kahula, Coole Swan Irish Cream, Espresso

chaudes (warm)

Jefferson's Toddy 24

Jefferson's Bourbon, Allspice Dram, Honey, Lemon Juice

Chongo's Chocolate 18

Hot Chocolate, Chairlift Warmer Peppermint Schnapps

Polar Queen Café 18

Coffee, Coole Swan Irish Cream, Kahlua

La Rosa 23

Hot Chocolate, Casamigos Reposado, Grand Marnier, Kahlua, Grand Marnier Whipped Cream

Boissons non-alcoolisées

Electra Spritz 13

Lime, Peach, Lemonade, Club Soda

Palmyra Punch 13

Cinnamon, Lime, Pineapple, Ginger beer

Aqua Panna / Pellegrino 1L **11**

Drip Coffee **8**

Espresso **7/9**

Two Leaves Hot Tea **8**

Alpine Berry, Chai Mountain, Jasmine, Earl Grey, Darjeeling

Hot Chocolate **9**

Soda **7**

Pepsi, Diet Pepsi, Sierra Mist

Gatorade **7**

Fruit Punch (red), Arctic Cherry Zero (white), Glacier Freeze Zero (light blue)

Iced Tea **8**

Zuberfizz **8**

Root Beer

Redbull **8**

Bières

TBC Mountain Beer Kolsch **9**

TBC Face Down Brown **9**

TBC Russel Kelly Mosaic IPA **9**

TBC Tempter IPA **9**

Sweetwater 420 **9**

Sweetwater Blueberry Wheat Ale **9**

White Claw Lime **9**

White Claw Grapefruit **9**

Hanabi Lager **25**

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Dessert

Crêpe à la cannelle et au sucre

Cinnamon Sugar, chantilly cream 20

Crêpe Nutella et baies

Nutella, berry compote, chantilly cream 20

Crêpe Cremuse

Espresso pastry cream, peanut butter Kahlua glaze 24

Mission

At Bon Vivant, our mission is to create one of the most incredible restaurant experiences in North America, a place where guests and employees alike can come together and live "The Good Life".

Bon Vivant Management

Luke Weidner, General Manager
Luke Bippus, Chef de Cuisine
Dana Smith, Assistant General Manager
Jason Loggins, Sous Chef

Front of House

Lindsay Cullen, Greg Deame, Jordan Fehrman, Andrea Holmquist, Caroline Noyes, Daniel Olvera, Daniel Plumer, Emily Qualye, Amy Snitko, Daryl Strauss, Zach Tucker, Fernanda Yates

Back of House

Kyle Christ, Ryan Michal, Aaron Pena, Travis Peden

A note from the General Manager

What a time to be alive. The past couple years have had their fair share of challenges for us all. At Bon Vivant, we encourage you to leave your worries behind for a moment and live "The Good Life", in whatever way that means for you.

Our restaurant is intended to replicate a mountainside bistro in the French Alps. Rustic, country-style French cuisine paired with an all-French wine list. I like to say this is the best place to drink Champagne, including Champagne.

We are celebrating our 10th year of operations here at Bon Vivant this winter. We were able to reach that milestone because of you, our incredible guests. Thank you for choosing to support us with your business throughout the years.

Here's to the next chapter of Bon Vivant. It is an honor for me to lead our team in creating this one-of-a-kind experience for you. Thank you for being here. -Luke Weidner