



BISTRO • CAFÉ • MARKET • CRÊPERIE • TAVERN • WINE

One Willow Bridge Road, Vail CO 81657 • 970-477-4370 • marketplaceonmeadowdrive.com

ANOTHER DAEDALUS DEVELOPMENT

Beer

Draft 5.5

Bottle

Sierra Nevada Summer Lager	Budweiser 4.5 Bud Light 4.5	Corona 4.5 Fat Tire 4.5	Anchor Steam 5.5 La Fin du Monde 6
Harp	Coors 4.5 Coors Light 4.5	Oskar Blues Gordon 5.5 Odell 90 Shilling 5.5	Saxo 7 St. Bernardus Abt 12 8
Guinness			

Specialty Cocktails

9

Chipotle Bloody Mary

Chipotle peppers, tomato juice, spices and Monopolowa vodka

John Daly

Sweet tea vodka with fresh lemonade

Passion Fruit Bellini

Passion fruit puree, Domaine St. Vincent prosecco

Cucumber Cantaloupe Martini

Cucumber, cantaloupe juice and New Amsterdam gin

Orange Crush

Orange and vanilla Stoli and Verve energy drink. Like a liquid popsicle!

Paloma

Grapefruit margarita with lime, tequila and Triple Sec

Watermelon Mojito

Watermelon juice muddled with lime, fresh mint and rum

Raspberry Limeade

Lime juice, Framboise and Monopolowa vodka

Basil Lemonade

Lemonade muddled with basil

Margarita

House

Millionaire - 25 Cuervo Platino and Grand Marnier 100,
Billionaire - 40 Maestro Dobel and Grand Marnier 150

Specialty Coffee Drinks

9

Irish Coffee

Jameson Irish whiskey, brown sugar

Nutty Irish Coffee

Bailey's, Frangelico, chocolate

Italian Coffee

Amaretto, brandy

Keoke Coffee

Kahlua, brandy, crème de cacao

Mexican Coffee

Kahlua, tequila

Almond Chocolate Coffee

Amaretto, dark crème de cacao

Jamaican Coffee

Meyer's dark rum, Café Boheme

Raspberry Hazelnut Coffee

Chambord, Frangelico

All drinks are topped with whipped cream!

Wine

GLASS BOTTLE

SPARKLING

NV Gruet "Domaine St Vincent"	8	32
2004 Marques De Galida "Brut Reserva", Cava		36
2003 Schramsberg "Blanc de Blancs" Brut		70
NV Perrier-Jouët "Blason Rose" Brut		165
1999 Dom Perignon Brut, Epemay		285
NV Moët & Chandon Rose Imperial (187 ml)		20

WHITE

2007 Anselmi Pinot Grigio, Friuli	7	28
2007 O Tu Sauvignon Blanc, Marlborough	9	36
2002 Chalk Hill Pinot Gris, Russian River		70
2007 Seven Hills Riesling, Columbia Valley		28
2005 Turley "White Coat", San Luis Obispo		73
2008 Don Rodolfo Torrontes, Argentina	8	32
2007 Adelsheim Auxerrois, Willamette Valley		39
2007 Chalone Chardonnay, California	9	36
2005 Chanson "Clos de Mouches", Beaune		155
2005 Clos Du Val Chardonnay, Carneros		45
2005 Saintsbury "B.R." Chardonnay, Carneros		70
2006 Rombauer Chardonnay, Carneros		58

ROSE

M. Chapputier Rose, Cote Du Rhone	7	28
-----------------------------------	---	----

RED

2008 MacMurray Ranch Pinot Noir, Sonoma	11	44
2004 Hanzell Pinot Noir, Sonoma		170
2003 Witness Tree Pinot Noir, Willamette Valley		60
2006 Heitz Cellar Grignolino, Napa		42
2007 Apaltagua Carmenere, Chile		25
2006 Protocolo Tempranillo, Spain	6	24
2003 Querceto Chianti Classico Riserva (375 ml)		22
2005 Cht St Michelle "Canoe Ridge" Merlot, WA		45
2006 Saurus Malbeck, Patagonia	10	40
2007 1922 Malbec, Mendoza		40
2005 Villa Mt Eden Cabernet, Napa	10	40
2006 Casa Lapostolle Cabernet Chile		46
2005 Antinori "Villa Antinori" Toscana		43
2007 Les Gariques Cote Du Rhone	9	36
2007 Paiten "Serra" Barbera d'Alba	12	48
2005 Faust Cabernet, Napa		80
2003 Paradigm Cabernet, Napa		105
2005 Chateau Demase, Bordeaux		30
2004 Penfold's "Koonunga Hill" Shiraz, Australia		25
2006 Earthquake Zinfandel, Lodi		48
2006 Turley "Duarte" Zinfandel, California		70
2007 Fireblock "Old Vines" Granache, Australia		39
2004 Lealtanza, Rioja Crianza		42
2006 Stag's Leap Petite Syrah, Napa		60

Tapas

WARM

Truffle Fries

6

Thin cut fries with truffle aioli

Calamari

10

Deep fried, served with chipotle aioli

Fish Tacos

11

Two Halibut tacos, served with black beans and mango salsa

Marketplace Chips

4

Potato chips drizzled with blue cheese

Fried Goat Cheese with Lavendar Honey

5

Coconut Shrimp

8

Served with curry and sweet chile sauce

Eggplant Triangles

6

Mozzarella cheese between two slices of fried eggplant, served with red sauce

Empanadas

7

A variety of three, made fresh daily

Croquettes

7

A variety of three, made fresh daily

Mejillones

9

P.E.I. Mussels in a fennel white wine sauce with chorizo

Bacon Wrapped Scallop

11

CHILLED

Chips, Salsa & Freshly Made Guacamole

7

Caprese Salad

10

Mozzarella di Bufala with sliced tomato, fresh basil and aged balsamic

Halibut Ceviche

11

Hummus Plate

8

Hummus and olive tapenade served with sun-dried tomato pesto, served with baked pita points

Beef Carpaccio

9

Served on a bed of arugula

Olive & Anchovie Lollipops

7

Marinated anchovies, Guindilla chiles and green olives

Melon & Asparagus

9

Fresh asparagus and cantaloupe with prosciutto covered with balsamic and parmesan

Cheese Plate

7

Chef's selection of fresh cheeses

Antipasta

7

Chef's selection of fresh deli meats and cheeses

Artichoke Dip

7

Starters

Marketplace Basket of Fries

2.95

French or sweet potato
Add: Chili & cheddar 2
Pesto & mozz 2
Bacon, cheddar & chive 3
Truffle aioli 3
Poutien 3

Chicken Wings

8

Choice of hot, mild or maple BBQ sauce with carrot, celery sticks and blue cheese dressing



Marketplace Artichoke

6

Our signature grilled artichoke served with chipotle aioli

Marketplace Blue Ribbon BBQ

BEEF: Angus slider - 4
or 3 sliders for 10

PORK: baby back ribs - \$9

Hot Sandwiches

Marketplace Signature Burger

5 / 6.5 / 8

All-natural beef. Single, double or triple, with choice of cheese and LTO. Veggie burger upon request.

Colorado Miner

9.5

Tender shaved steak with cheddar cheese and LTO on a hoagie roll. Let us know if you'd like sautéed mushrooms, onions, roasted red peppers, sport peppers, mayo or mustard

Rueben or Rachel

9

Corned beef or turkey on marble rye with Swiss, sauerkraut and Thousand Island dressing

Hot Sandwich Add-Ons:

bacon - 2,
chili - 1, blue cheese crumbles - 1, sautéed mushrooms - 1, sport peppers - .5, diced onions - .5, jalapeños - .5, cheese - .5

The Fresh Catch

9.5

Grilled or blackened halibut, house tartar, LTO, pickle on a toasted bun

Grilled Chicken Sandwich

6.5

Grilled chicken breast with choice of cheese and LTO

Chicago Dog

8

All-beef frank, tomato, onion, neon relish, sport peppers, sauerkraut, celery salt and mustard on a poppy seed bun. Ask for it grilled!

Traditional Dog

6

All-beef frank. Ask for it grilled!
Make it a double dog - 9

Pizza

(serves 1~2 people)

Margherita

12

Fresh tomato, fresh basil and 3-cheese blend

Scampi

15

Shrimp with white sauce, fresh arugula and topped with lemon vinaigrette

Romano

15

Italian salami, spinach, onions, tomato sauce and 3-cheese blend

Grecian Veggie

16

Spinach, artichokes, feta cheese, roasted red peppers, basil and tomato sauce

BBQ Chicken

16

Grilled chicken, 3-cheese blend with cheddar, red onion, cilantro and smoky BBQ sauce

Aloha Amigo

14

Ham, jalapeño and pineapple

Zesty Pesty

15

Grilled chicken, bacon, lemon zest and tomatoes with pesto sauce



CREATE YOUR OWN PIZZA

||

Choice of Sauce

Red, white, BBQ or pesto

Choice of Cheese

3-cheese blend, parmesan, feta or cheddar

Add Toppings

\$1 each

onions
roasted red peppers
mushrooms
tomato
fresh basil
arugula

artichokes
spinach
cilantro
black olives
pineapple
jalapeño

\$2 each

pepperoni
Italian sausage
bacon
grilled chicken
shrimp
salami
ham
mozzarella di Bufala



Crêpes

SWEET CRÊPES

Crêpe Suzette

8.5

Lemon juice, caramel, butter, sugar and Grand Marnier

Black & White

7.75

Vanilla ice cream and chocolate sauce

The Elvis

7.5

Peanut butter, banana and honey. Fit for "The King"

The Back Bowls

12.5

Chocolate & vanilla ice cream, strawberries, banana, chocolate sauce and whipped cream. Good to share!

Berry Basket

8.5

Strawberries, blueberries with sugar and Nutella or chocolate sauce

CREATE YOUR OWN CRÊPE

.5

Cinnamon, nutmeg, lemon juice, powdered sugar, brown sugar, white sugar, honey, chives or butter

|

Blueberry, strawberry, blackberry, apple, raspberry, peach or banana

|

Whipped cream, Nutella, peanut butter, caramel, chocolate, raisins, pecans, cream cheese, cottage cheese, bernaise sauce, cheese sauce, balsamic glaze, maple syrup or Grand Marnier

|

Tomato, red/green pepper, mushrooms, spinach, red onion, broccoli or black olives

2

One scoop of gelato/sorbet, ham, turkey, chicken, hard-boiled egg, artichoke heart

SAVORY CRÊPES

The Breakfast Crepe

9

Scrambled egg, ham and cheese

Vegetarian

8

Sun-dried tomato pesto with roasted red pepper, cream cheese artichoke spread and balsamic drizzle

Smoked Salmon

9.95

Fresh dill, creme fresh and lemon zest

Duck Confit

9.95

Prepared with spicy orange sauce

Chicken & Mushroom

9.5

Chicken breast with a light cream sauce

Ham & Cheese

8

Prepared with Gruyere cheese

Cheese

6

Gruyere cheese with chopped chives

Crepe du Jour

Chef's selection. Priced daily