

THE LOOKOUT

The Westin Riverfront Resort & Spa
126 Riverfront Lane | Avon | 970.790.5500



by **LAURA LIEFF**
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With the extended outdoor time afforded by the longer days of summer, sometimes drinks and snacks are preferred over full dinners — and Lookout Bar is all about the drinks and snacks. The establishment also offers an unrivaled view of Beaver Creek that makes the trip worth it before you even order. Situated above the One Riverfront Village condos, Lookout Bar's speakeasy vibe begins the moment you step into the elevator that goes directly

to the fifth floor. The elevator doors open directly to the host stand, where your seating choices are the main bar, a table or the stunner: a sleek rail bar which puts patrons directly in front of the massive accordion windows that provide the aforementioned panoramic view.

When seated, it is clear that a great deal of thought went into the substantial flatware, leather menus and vintage glassware. While a selection of wine, bubbles, spirits, beer and spirit-free cocktails are on the menu, Lookout Bar specializes in handcrafted cocktails and the specific ingredients poured into each one. For those who want a

tangy and flavorful take on a margarita, the Berry Picker is comprised of Pueblo Veijo Blanco, Crème de Mure, basil syrup and lime juice. Leave the Beav is another favorite as the combination of the dill and birch Wheatly Vodka, Alborg Aquavit, basil syrup, lemon juice, and Fee Foam creates a refreshing cocktail that is a surprising green color. Those looking for a spritz, summery cocktail will enjoy the Anjali Spa Day as the Chateau Aloe Liqueur, Midori, St. Germain, lemon juice, prosecco and Topo Chico provide an invigorating mixture.

In addition to the cocktails, the snacks — aka Nordic-style small plates — are just as meticulously composed and accompany the libations well. Start with the Sausage + Cheese Board, a comprehensive charcuterie board that features an ideal mix of savory and sweet as it includes wild game sausage, Manchego, Brie, peach mostarda, cornichons, honeycomb, whole grain mustard, pickled onions and pecans. Next, try the roasted wild mushroom toasts which are made with deliciously savory fresh farm cheese and truffles and are just enough to satisfy without being overly heavy. Another favorite is the Humboldt Fog + Sourdough Baguette — served with fig jam, pickled onions, arugula and dill. Finish your culinary experience by choosing from their trio of ice creams: vanilla, blood orange and apricot, and chocolate.

Whether you're looking for delectable snacks and drinks after a day outside, a stop before dinner, or a final nightcap, Lookout Bar is true to its name. Take in

PRICE

Snacks: \$10-\$28

Cocktails: \$17-\$33

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AMBIANCE

Festive, inviting, and intimate

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SIGNATURE DISH

Sausage + Cheese Board



the stunning afternoon sky or the end-of-day alpenglow while enjoying cocktails and small plates at this destination location that is celebratory, inviting, and intimate. By providing a festive ambiance, Lookout Bar is an ideal place to spend a special afternoon or evening at what feels like the apex of the Vail Valley. •

TOP LEFT Berry Picker cocktail with tequila blanco, blackberry liqueur, basil syrup, chateau aloe; and the endive and hazelnut salad with golden beets, watercress, blue cheese, smoked onion powder, hazelnut dressing.

TOP RIGHT & PAGE 16 The Anjali Spa Day cocktail with Chateau aloe liqueur, melon, St. Germain and prosecco.

LEFT Sausage + Cheese board with wild game sausage, manchego, brie, peach mostarda, cornichons, honeycomb, whole grain mustard, pickled onions, crackers and pecans.