

CRAFT COCKTAILS

Our handcrafted cocktails proudly feature Colorado distilleries and housemade bitters, syrups, and infusions.

Whiskey Tang (Crafted by Jake)	\$15
Fireside Bourbon, Key Lime Juice, Lemon Juice, Simple, Yuzu Puree	
French Kiss (Crafted by Raven)	\$15
Leopold's Small Batch Gin, Lemon Juice, Rose Simple, Albet	
Lavender Coconut Paloma (Crafted by Tegan)	\$15
Peach Street Silver Tequila, Lavender Simple, Coconut Water, Grapefruit Juice	
Spring Punch (Crafted by Isabella)	\$15
White Rum, Strawberries, Cucumber, Simple Syrup, Lemon Juice, Seltzer	
Blood Orange Basil Martini (Crafted by Raven)	\$15
Leopold's Silvertree Vodka, Blood Orange Juice, Simple Syrup, Basil	
moxYcello Ginger Cosmo	\$14
Silver Tree Vodka, moxYcello Ginger, Simple Syrup, Cranberry, Lime moxYcello is produced and sold by Laura Squared - ask your server for more information.	
A.D. Laws Smoked Old Fashioned	\$15
Smoked Glass, A.D. Laws Rye, Muddled Orange, Bitters, Sugar, Luxardo Cherry	
Seasonal Sangria	\$12
Ask your server about our seasonal recipe!	

CRAFT SPIRITS

Colorado Bourbon Flight (choice of 3)	\$24
<i>Denver, CO - A.D. Laws Whiskey House</i>	
4 Grain Straight Bourbon	\$14
San Luis Valley Rye Whiskey	\$14
Laws Special Release	\$18
<i>Centennial, CO - Branch & Barrel</i>	
Honey Barrel Aged Bourbon	\$14
3-Way Cinnamon, Maple, Vanilla	\$14
Plumwood	\$14
Cafe Miel	\$14

ZERO PROOF

Cucumber Gimlet	\$10
Cucumber, Lime Juice, Rosemary Simple	
Garden in Spring Time	\$10
Pear Juice, Thyme Simple, Lemon Juice, Grapefruit Juice	
Devil's Day Off	\$8
Grapefruit, Lime, Agave, Cinnamon, Angostura Bitters	
Noughty Blanc (White)	\$15
Noughty Rouge (Red)	\$15
Noughty Sparkling	\$14
Grüvi Golden Blonde (NA Lager)	\$7
Grüvi Juicy IPA	\$7

COLORADO CRAFT BEER

Pilsners and Lagers

8 Second Kolsch German Pilsner-White Wheat	\$7
<i>Elevation Beer Co, Salida, CO</i>	
5% ABV: Smooth, seamless, polished, and refined with subtle almond biscuit flavor; slightly cloudy, perfect soft quench.	
Perfect Drift Pilsner	\$6
<i>4 Noses Brewing, Broomfield, CO</i>	
4.5% ABV: Crisp and Clean Pilsner, bright and easy drinking. Refreshing and quaffable!	

India Pale Ales

First Cast, IPA	\$7
<i>Elevation Beer Co, Salida, CO</i>	
6% ABV 87 IBU: A balanced and hop forward American IPA, with strong notes of grapefruit and pine. A perfect all day, any day beer.	
Lunar Transit, Hazy Session IPA	\$7
<i>Epic Brewing, Denver, CO</i>	
5% ABV 15 IBU: Enjoyable, easy drinking; light, crisp and full of juicy hop flavor. Drinking this beer is like watching a full moon rising in the desert.	
Galloping Juice IPA	\$7
<i>Telluride Brewing Co, Telluride, CO</i>	
6.7% ABV: Drinks light for an IPA, but more hoppy/bitter than any strong citrus notes. The cool can makes up for it.	

Wheats, Blonds, and Infused

The Seasons Blonde, Blonde Ale	\$8
<i>Aspen Brewing, Aspen, CO</i>	
5.6% ABV: Honey malt flavor paired with bright floral and citrus hop flavors.	
Electric Mayhem, Hefeweizen	\$8
<i>Horse and Dragon, Ft. Collins, CO</i>	
5.4% ABV: A bready aroma gives way to fruity sweetness and hints of spice that come together into a balanced and medium-bodied brew.	

Ales, Porters, and Stouts

Fly Reel Amber Ale	\$7
<i>Living the Dream Brewing</i>	
4.1% ABV: Subtle flavors of caramel and toasted bread. Dry and crisp finish, very refreshing style of amber!	
Sad Panda, Coffee Stout	\$7
<i>Horse & Dragon Brewing, Ft. Collins, CO</i>	
5.8% ABV: A drinkable stout, flavors of bitter coffee, vanilla and chocolate balanced by malt sweetness and caramel aromas and a smooth finish.	

Little Mo, Porter	\$8
<i>Elevation Beer Co, Salida, CO</i>	
6.2% ABV: Chocolate, coffee and light floral hops notes, lingering sweetness.	

Sour Beers & Ciders

Original Sin New York Dry Cider	\$8
6.5% ABV: This cider contains a blend of McIntosh, Ida Red and Cortland NY grown grapes. The cider is complex and balanced with a low level residual sugar.	