

The Tap Room

The Tap Room features 26 beers from Colorado's finest breweries. Craft beers can be enjoyed in 10 oz. sample flights, comparing beers from different breweries or all from the same brewery. Enjoy your drinks paired with your favorite pub fare.



COLORADO CRAFTED BEERS

16 oz. – \$7 24 oz. – \$10

Try our Draught Beer Flights – \$14

Choose Three 10 oz. Samplers

LIGHTS	IBU	ABV
Boulder Beer Buffalo Gold Boulder, CO	20	4.8%
Great Divide Denver Pale Ale Denver, CO	---	5.0%
Colorado Native Golden Lager Golden, CO	27	5.7%
New Belgium Blue Paddle Fort Collins, CO	33	4.8%
Telluride Beaver Pond Blonde Telluride, CO	---	6.5%

AMBER	IBU	ABV
New Belgium Fat Tire Fort Collins, CO	22	5.2%
Boulder Beer Singletrack Boulder, CO	38	4.9%
Crazy Mountain Amber Ale Vail Valley, CO	25	5.3%
Denver Beer Co Pretzel Assassin Denver, CO	---	5.0%
Odell 90 Shilling Fort Collins, CO	32	5.3%

WHEAT	IBU	ABV
New Belgium Sunshine Fort Collins, CO	14	4.8%
Avery White Rascal Boulder, CO	22	5.6%
Odell Easy Street Fort Collins, CO	21	4.6%

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DARK/STRONG	IBU	ABV
Boulder Beer Chocolate Shake Boulder, CO	20	4.8%
Telluride Face Down Brown Telluride, CO	---	5.7%
New Belgium 1554 Fort Collins, CO	21	5.6%
Declaration Mile Highlander Denver, CO	55	5.3%

IPA	IBU	ABV
Great Divide Titan IPA Fort Collins, CO	---	7.1%
Boulder Beer Mojo IPA Boulder, CO	70	7.2%
Odell IPA Fort Collins, CO	60	7.0%
Renegade Consilium Pale Ale Denver, CO	40	5.0%
Elevation First Cast IPA Poncha Springs, CO	60	6.0%

SPECIALTY	IBU	ABV
CO Cider Co. Glider Cider Denver, CO	---	6.5%
New Belgium Tartastic Fort Collins, CO	3	4.5%
Tommyknocker Peachwood Ale Idaho Springs, CO	25	5.2%

SOUPS AND GREENS

ALE ONION SOUP

ciabatta / swiss

8

GREEN CHILI

braised pork / sour cream / pico de gallo

8

PAN ROASTED SALMON SALAD *

baby kale / arugula / heirloom tomato / pickled beets / grapefruit
colorado goat cheese / citrus vinaigrette

15

PUB STEAK SALAD *

crisp iceberg / sliced tomato / point Reyes crumbles / crispy onions
smoked bleu or ranch dressing

15

SHAVED CHICKEN SALAD

mixed greens / baby tomato / toasted pumpkin seeds / dried cranberries
watermelon radish / tortilla strips / poblano vinaigrette / avocado crema

14

KALE SALAD

baby kale / cucumber / green beans / asparagus / tomato

8

CAESAR

romaine / parmesan crisp / croutons / tomato

8

ADD TO KALE OR CAESAR SALAD FROM THE GRILL

chicken 6 | salmon 8 | shrimp 9

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illnesses.
20% Service charge will be added to parties of 8 or more.

FOR THE TABLE

CHEDDAR & HATCH CHILE BISCUITS

omni vista 3 honey / whipped butter

10

GRILLED CHICKEN WINGS

cholula buffalo glaze or sweet chili garlic / smokey bleu cheese

8 for **12** / 12 for **15**

GRILLED ARTICHOKEs

remoulade / roasted garlic butter / soft herbs

13

CHICKEN TINGA QUESADILLA

smoked cheddar / onions / peppers / pico / flour tortilla

12

MARGHERITA FLATBREAD

heirloom tomato / fresh mozzarella / basil pesto / arugula / sea salt

13

FRITO MISTO

tempura shrimp / fresh fish / calamari / assorted vegetables / green tabasco aioli / lime salt

11

PULLED PORK NACHOS

borracho beans / house smoked cheddar / pico de gallo / lettuce / avocado crema

13

BETWEEN THE BREAD

choice of our seasoned fries / tortilla chips / potato chips

SIGNATURE SMASHED BURGER *

two 4 ounce beef patties / lto / american cheese / special sauce / brioche bun

13

HOUSE GRIND BURGER *

white cheddar / arugula / heirloom tomato / pickled red onion / garlic aioli
toasted onion bun

15

ALTERNATIVE BURGER

oats / black beans / beets / quinoa / roasted red pepper / arugula
heirloom tomato / hippie bun

13

B.B.L.T

bourbon braised pork belly / bacon onion jam / arugula / heirloom tomato
grilled sourdough

14

BUFFALO REUBEN

peppered pastrami / sauerkraut / swiss / 1000 island / marble rye

15

HOUSE SMOKED PORK CUBANO

shaved ham / smoked swiss / ale mustard / house pickles / hoagie

13

SHRIMP TACOS

slaw / pico de gallo / avocado crema / queso fresco / flour tortilla

12

MAINSTAYS

FISH & CHIPS

beer battered cod / fries / slaw / tartar

16

ST. LOUIS RIB BASKET

half rack / fries / slaw

18

GREEN CHILE BRISKET BURRITO

smoked brisket / green chile / pico de gallo / flour tortilla / avocado crème fraiche

14

PUB STEAK *

sliced new york strip / parmesan truffle fries / bourbon shallot butter

19

SWEET TOOTH

CHEESECAKE

whipped cream cheese / graham cracker streusel / berries

8

BANANA SPLIT

vanilla ice cream / hot fudge / walnuts

9

CHOCOLATE STOUT BREAD PUDDING

breckenridge bourbon caramel

7

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SPARKLING WINES

	187ml		
Maschio, Prosecco, Brut DOC, Treviso, Veneto, Italy	10		13
Marquis de La Tour, Brut Sparkling, Loire Valley, France NV			14
Chandon, Rosé, California NV			14

WHITE WINES

	6 oz.	9 oz.	Bottle
Kris, Pinot Grigio, "Artist Cuvee," delle Venezie, Italy	10	13.25	41
Joel Gott, Sauvignon Blanc, California	11.75	15.75	46
Whitehaven, Sauvignon Blanc, Marlborough, New Zealand	13	17.25	52
Sacha Lichine SLS Rosé, Single Blend, Languedoc, France	10.50	14	41
Wente Vineyards Morning Fog, Chardonnay, Livermore Valley, California	11.75	15.75	46
Kendall-Jackson, Chardonnay, "Vintner's Reserve," California	12.50	16.75	51

RED WINES

	6 oz.	9 oz.	Bottle
Parker Station by Fess Parker, Pinot Noir, Central Coast, California	11.75	15.75	38
Meiomi, Pinot Noir, Monterey- Sonoma-Santa Barbara, California	15.50	20.50	52
Charles Smith Wines, Merlot, "The Velvet Devil," Columbia Valley, Washington	10.50	14	42
Genesis by Hogue, Meritage, Columbia Valley, Washington	12.50	16.75	50
Terrazas Altos del Plata, Malbec, Mendoza, Argentina	11	14.75	44
Louis M. Martini, Cabernet Sauvignon, California	11.50	15.25	46
Beringer, Cabernet Sauvignon, Knights Valley, California	14	18.75	56

STIRRED AND SHAKEN

When to stir and when to shake? Stirring retains a silky texture and the aromatics of a cocktail and is used in drinks that consist of high alcoholic content, such as the Martini or Manhattan. Shaking mixes and chills the ingredients and is best for cocktails made with juices or syrups.

Unfiltered Martini **16**

Belvedere Unfiltered is the same as Belvedere Pure, made from Dankowskie Diamond Rye, but is left unfiltered for a distinctive “sea air” flavor and creamy mouthfeel. The whiskey drinker’s vodka.

Negroni **12**

Created in the early 1900’s in Florence; The Botanist Gin, Campari and Sweet Vermouth. A classic blend of bitter and sweet - the perfect aperitif.

Cosmopolitan 25 **15**

In honor of the Cosmopolitan’s 25th Anniversary, celebrate with Grey Goose shaken with Muddled Limes, Cointreau and a splash of Chandon Rosé.

Botanical Crush **13**

A classic smash. Hendrick’s Gin muddled with Fresh Lemon, Mint and a touch of Sugar.

IN THE BARREL

What is old is new again. Brown Spirits are back in style with variations on the classic Manhattan and Old Fashioned using a variety of spirits ranging from traditional Bourbons, Ryes and Rums.

Rye Manhattan **12**

Bulleit Rye is a lighter-styled rye whiskey with some cherry and tobacco notes that finishes with a cinnamon spice. It pairs well with Carpano Antica Sweet Vermouth, a vermouth with lots of vanilla, plum, fig and bitter undertones. Stirred with Fee Bros. Cherry Bitters.

Craft Manhattan **14**

Woodford Reserve Bourbon has a bouquet of banana bread, orange and vanilla and pairs well with Dolin Rouge Sweet Vermouth, a lighter-styled sweet vermouth with very delicate bitter undertones. It is stirred with Orange Bitters.

Añejo Old Fashioned **13**

A Tequila variation on the classic Old Fashioned. Hornitos Black Barrel Añejo Tequila, Simple Syrup and Angostura Bitters.

Tennessee Old Fashioned **12**

A classic Old Fashioned made with Dickel Tennessee Rye, Simple Syrup and Angostura Bitters. Served with an Orange Twist and a Cherry.

WITH OR WITHOUT SALT

The margarita is derived from the classic cocktail, the “Daisy.” The Daisy is simply made with brandy, orange liqueur, lemon juice and sugar. The Daisy traveled to Europe during Prohibition where they tweaked it into the Sidecar; instead of having the sugar in the cocktail, they put the sugar on the rim of the glass. After Prohibition, the Sidecar came to the U.S. and traveled down to Mexico, where they swapped out the brandy for tequila, lemon juice for lime juice, and, being close to the sea, they put salt on the rim of the glass instead of sugar. All of our margaritas are made with hand-squeezed lime juice and either simple syrup or agave nectar. Shaken and served on the rocks.

Elevated Margarita 15

Casa Noble Crystal Organic Tequila from the Lowlands of Mexico has notes of earthiness and tropical fruit. Shaken with Cointreau and Agave Nectar, this margarita has a very clean favor.

Reposado Paloma 13

One of the most popular and oldest cocktails in Mexico, made with Tres Generaciones Reposado Tequila, Fresh Grapefruit, Lime and Club Soda. Shaken and served with a touch of Salt.

Añejo Honey Margarita 14

Patron Añejo has a bouquet of vanilla, caramel and oak with subtle Ocean Salt notes. Shaken with Grand Marnier, Fresh Lime, and Honey.

Grapefruit Jalapeño Margarita 14

A sweet heat Margarita made with Avión Silver Tequila and Svedka Grapefruit Jalapeño Vodka.

TIME HONORED

Our interpretation of classic cocktails dating back to the 19th Century.

Moscow Mule 12

A classic from the 1950s. As much as we'd like to believe that this recipe came from the heart of Russia, it was actually created at the Cock 'n Bull restaurant off Sunset Boulevard in Hollywood. This cocktail single-handedly put vodka on the map here in the U.S.

Champagne Cobbler 10

Made with Svedka Raspberry Vodka, Fresh Lemon, Simple Syrup and Strawberry Puree. This cocktail is shaken and served tall on the rocks, then topped with a sparkling rosé, then topped with a mound of fresh berries and a mint sprig.

Texas Greyhound 12

Tito's Handmade Vodka, Fresh Squeezed Grapefruit, Lime and Simple Syrup with a touch of Salt.

Queen's Park Swizzle 12

Dating back to the 1930s, Trader Vic proclaimed it “The most delightful form of anesthesia.” Similar to a Mojito, with more mint and bitters.

HOME GROWN

Tequila Maple Smash 13

A classic smash made with Herradura Añejo Tequila, Maple Syrup, Fresh Lemon and Mint, served on the rocks.

Sunshine Orange Collins 12

Made with the light and floral Hendrick's Gin, fresh lemon, simple syrup, AZ Orange Sunshine Bitters (an orange citrus and saffron bitters). Garnished with an orange and lemon moon.

Raspberry Tea Lemonade 10

A classic Arnold Palmer spiked with Deep Eddy Sweet Tea Vodka and shaken with fresh raspberries.

Black Cherry Whiskey Sour 14

Made with Knob Creek Rye, fresh lemon, simple syrup and Fee Bros. Cherry Bitters.

COGNACS

Courvoisier VS	11	Hennessy XO	50
Courvoisier VSOP	12	Remy Martin VSOP	13
Courvoisier XO	24	Remy 1738	18
Courvoisier Initiale	55	Remy Martin XO	33
Hardy XO	23	Louis XIII	375
Hennessy VSOP	18		

BOURBONS

1792 Ridgemont Reserve	11	Bulleit	9
Angel's Envy	13	Jim Beam Devil's Cut	9
Baker's	13	Knob Creek	10
Basil Hayden's	12	Maker's 46	11
Blanton's	14	Maker's Mark	9
Booker's	16	Eagle Rare	11
Breckenridge	12	Wild Turkey 101	9
Buffalo Trace	9	Woodford Reserve	11

WHISKEYS

Black Bush	9	Gentleman Jack	10
Bulleit Rye	9	Jack Daniel's Single Barrel	12
Bushmills	9	Jameson Irish	9

SCOTCH

Chivas Regal 12 yr.	9	Johnnie Walker Black	12
Chivas Regal 18 yr.	15	Johnnie Walker Gold	21
Cutty Sark	9	Johnnie Walker Platinum	21
Dewar's 12 yr.	9	Johnnie Walker Blue	46
Dewar's 18 yr.	15	Monkey Shoulder	10
Dewar's Signature	30	Stranahan's Colorado	
Johnnie Walker Red	9	Whiskey	13

SINGLE MALTS

Auchentoshan 12 yr.	17	Glenmorangie 18 yr.	27
The Balvenie 12 yr.	17	Glenrothes 15 yr.	23
The Balvenie 21 yr.	44	Lagavulin 16 yr.	22
Glenfiddich 12 yr.	14	Laphroig 10 yr.	15
Glenfiddich 15 yr.	15	The Macallan 12 yr.	17
Glenfiddich 18 yr.	16	The Macallan 15 yr.	26
The Glenlivet 12 yr.	14	The Macallan 18 yr.	46
The Glenlivet 15 yr.	16	The Macallan Rare Cask	59
The Glenlivet 18 yr.	22	Oban 14 yr.	21
Glenmorangie 10 yr.	15	Oban 18 yr.	23
Glenmorangie 12 yr.	17		