

cocktails

pamplemousse rosé	21
pamplemousse liquor, lime, sparkling	
blood and spice mule	20
jalapeno infused vodka, blood orange, ginger beer	
coffee negroni	23
junipero gin, campari, coffee liqueur, carpano antica	
smith & wesson †	25
hirsch horizon, carpano antica, walnut bitters, cherry syrup	
strawberry fields	23
hine cognac, dry curacao lemon juice, strawberry puree	
oaxaca sour †	23
severo reposado, mezcal, lime, agave, liquid egg white, bitter	

draught beer

ska brewing true blonde	9
<i>durango, co</i>	
telluride brewing tempter ipa	9
<i>telluride, co</i>	
prost pilsner	9
<i>northglenn, co</i>	

bottled beer

athletic n/a (hazy, ipa, light, golden)	9
avery white rascal	9
big b's orchard original cider	7
coors light	7
duvel begian golden ale	10
guinness	10
odell's ipa	9
modelo especial	9
ska brewing the cold pale ale	9
telluride brewing face down brown	9
telluride brewing mountain beer kolsch	9
telluride brewing russel kelly mosaic ipa	9

bar specials

spicy country fried cauliflower †	12
chili threads, sweet soy, cilantro	
marinated olives	12
kalamata, cerignola, frescatrano, athos, pepperoncini, prosciutto di parma	
blistered shisito peppers	12
miso vinaigrette, furikaki, cauliflower, chili threads	
stuffed peppadew peppers †	16
goat cheese, prosciutto, balsamic glaze	
east coast oysters †	24
lemon wedge, mignonette <i>half dozen</i>	
cheese and charcuterie plate †	42
chefs choice of assorted cheese, trio of cured meats, accompaniments	
angus bacon burger †	34
tillamook cheddar, lettuce, tomato, onion, pickle, brioche	

*major food allergens are used as
ingredient in our menu items, including:
milk, egg, fish, crustacean shellfish, tree nuts,
peanuts, wheat, soy, sesame. marked with †*