

Craft Beer

ELLIE'S BROWN ALE, AVERY BREWING, BOULDER, CO, ABV 5.5% IBU 28 6.5

Brown sugar maltiness with hints of vanilla and nuts. Sessionable Ale.

JOE'S PREMIUM AMERICAN PILSNER, AVERY BREWING, BOULDER, CO, ABV 4.7% IBU 50 6.5

Beautifully bitter and dry with an abundance of floral hops.

1554 BLACK LAGER, NEW BELGIUM BREWING, FORT COLLINS, CO, ABV 5.6% IBU 21 6.5

Starts bitter chocolate with bright acidity, leads to toasty sweet finish.

COLETTE FARMHOUSE ALE, GREAT DIVIDE BREWING, DENVER, CO ABV 7.3% IBU 60 6.5

Fruity and slightly tart, with a dry finish. As refreshing as it is complex.

NOMAD PILSNER, GREAT DIVIDE BREWING, DENVER, CO ABV 5.4% IBU 15 6.5

A spin on the classic Bohemian Pilsner style with a lively floral nose and crisp finish.

TITAN IPA, GREAT DIVIDE BREWING, DENVER, CO ABV 7.1% IBU 60

A big, aggressively hopped India Pale Ale with piney hop aromas and citrus hop flavors.

CLAYMORE SCOTCH ALE, GREAT DIVIDE BREWING, DENVER, CO ABV 7.7 IBU 21 6.5

A malty, deep ruby beauty featuring sweet caramel, a reserved hop profile, and a subtle warming character.

PROST DUNKEL, PROST BREWING, DENVER, CO ABV 5.2 IBU 25 6.5

A dark amber lager with a smooth malty flavor.

EASY STREET WHEAT, ODELL BREWING, FORT COLLINS, CO, ABV 4.6% IBU 21 6.5

A light and refreshing unfiltered American-style wheat beer with a smooth finish and a slightly citrusy flavor.

FAT TIRE, AMBER ALE, NEW BELGIUM BREWING CO, FORT COLLINS, CO, ABV 5.2% IBU 22 6.5

Needs no introduction. Taste why this local brew is known worldwide.

Small Plates

BRAISED SHORT RIB RAVIOLI

Smoked bleu cheese, beef short rib, fried onion strings, braising liquid, micro green salad 7

Pairs well with: Titan IPA or Newton Chardonnay

MEATLOAF SLIDER

Bison meatloaf slider, smoked house ketchup, caramelized onion 7

Pairs well with: Claymore Scotch Ale or Newton Chardonnay

BEET SALAD

Citrus marinated beets with haystack goat cheese frisée salad 7

Pairs well with: 1554 Brown Ale or Sparkling Brut

RICE NOODLE SALAD

Chilled honey-smoked salmon with rice noodles tossed in a sweet, tangy and slightly spicy vinaigrette 7

Pairs well with: 1554 Black Lager or Prosecco

CUBANO ROLL

Smoked pork, pickled poblano and gruyere cheese 7

Pairs well with: Nomad Pilsner or Bollini Pinot Grigio

MAC AND CHEESE

Black forest ham and a creamy aged cheddar 7

Pairs well with: Prost Dunkel or Prosecco

ROMSECO CHICKEN FLAT BREAD

Chicken with romesco sauce, queso fresco and green onion on flatbread 7

Pairs well with: Collette Farmhouse Ale or Saint M Riesling

HOUSE CHIPS & GUACAMOLE

House fried red corn tortilla chips with fresh made guacamole 7

Pairs well with: Easy Street Wheat or Cloudy Bay Sauvignon Blanc

Cocktails

DARK ‘N STORMY

Myer’s Dark rum, fresh lime juice, ginger beer, lime garnish 10

SPICE AND WINE

Absolut Pear vodka, ginger liqueur, agave syrup, Chardonnay, lemon twist 13

EL DIABLO

Cuervo Silver tequila, fresh lime juice, Crème de Cassis, ginger ale, lime garnish 9

CLASSIC MARTINI

Absolut vodka or Tanqueray gin, Cinzano Dry Vermouth, olive garnish 11

SPICED RUM CIDER

Captain Morgan rum, Amaretto Disaronno, cranberry juice, apple cider, cinnamon stick and lime garnish 9

BOULEVARDIER

Breckenridge bourbon, Campari, Cinzano sweet vermouth, orange twist 10

DULCE VIDA

Mezcal tequila, Ancho Reyes, fresh lime juice and grapefruit juice, agave syrup, sugar rim, lime garnish 14

IRISH PUMPKIN COFFEE

Jameson, Bailey’s, pumpkin pie mix, coffee, whipped cream, pumpkin pie spice 13

ROCKY MOUNTAIN APPLE-TINI

Breckenridge bourbon, ginger liqueur, apple butter, sage garnish 15

MOCHA RUSSIAN MARTINI

Absolut Vanilla vodka, Crème de Cacao, Crème de Menthe, Kahlua, heavy cream, chocolate bitters 10

CANDIED-BACON BLOODY MARY

Absolut vodka, house-made bloody mary mix, Sam’s sweet heat dry rub, celery, candied bacon, lemon 10

White Wines

MAGNOLIA GROVE BY CHATEAU ST. JEAN

Chardonnay, California
Glass 7 Bottle 27

BOLLINI

Pinot Grigio, Italy
Glass 9 Bottle 35

KIM CRAWFORD

Sauvignon Blanc, New Zealand
Glass 11 Bottle 43

Red Wines

MAGNOLIA GROVE BY CHATEAU ST. JEAN

Cabernet Sauvignon, California
Glass 8 Bottle 31

BERINGER FOUNDERS ESTATE

Merlot, California
Glass 8 Bottle 31

ALAMOS

Red Blend, Argentina
Glass 9 Bottle 35

DELOACH

Pinot Noir, California
Glass 9 Bottle 35

Sparkling Wines

CHANDON BRUT CLASSIC

California
Glass 14 Bottle 55

LUNETTA PROSECCO

California
Glass 9 Bottle 35

Bottled Beer

DOMESTIC

Budweiser
Bud Light
Coors Light
Samuel Adams Boston Lager
Blue Moon
Fat Tire

IMPORT

Heineken
Heineken Light
Corona Extra
Corona Light
Stella Artois

NON-ALCOHOLIC

St. Pauli Girl NA

Spirits

VODKA

ABSOLUT

Grey Goose

Ketel One

Smirnoff

Tito's Handmade Vodka

Stolichnaya

GIN

Beefeater

Bombay Sapphire

Hendrick's

Tanqueray

SCOTCH

Chivas Regal

Dewar's White Label

Glenfiddich

Johnnie Walker Black Label

Johnnie Walker Red Label

The Macallan 12 yr

Glenlivet 12 yr

BOURBON/IRISH

Jameson Irish Whiskey

Jack Daniel's

Jim Beam White Label

Maker's Mark

Stranahan's Colorado Whiskey

Bulleit Rye Whiskey

BLENDED WHISKEY

Canadian Club

Crown Royal

Seagram's 7 Crown

Breckenridge Bourbon

Spirits

TEQUILA

18 Reposado
Jose Cuervo Silver
Milagro Reposado
Patron Silver
Sauza Silver
Corzo Silver

RUM

BACARDI Superior
Captain Morgan Original Spiced
Cruzan
Malibu Coconut
Myers's Original Dark
Água Luca Cachaça

COGNAC/BRANDY

Courvoisier VS
Hennessy V.S
Hennessy V.S.O.P.

CORDIALS/LIQUEURS

Baileys Irish Cream
Campari
Chambord
Cointreau
Disaronno Amaretto
Domaine de Canton
Drambuie
Frangelico
Grand Marnier
Kahlua
Romana Sambuca
Southern Comfort
Ancho Reyes Ancho Chile

Signature Street Food

EL JEFE BURGER*

Sweet heat rub, pepper jack cheese, crispy jalapenos, TLO, avocado, poblano, mayo & BBQ sauce 12

CHILLED ROASTED CHICKEN SANDWICH*

Sliced chicken breast, fig jam, herbed goat cheese, arugula on focaccia 12

COLORADO CUBANO*

Smoked pork shoulder, whole grain bourbon mustard, ham, pickled Poblano, melted Swiss on hoagie roll 9

CRUSTY GRILLED CHEESE ON ARTISAN BREAD

American and pepper jack cheeses, roasted tomato 8

ROASTED PORTOBELLO SANDWICH

Arugula, Parmesan, lemon rosemary mayo on baguette 10

Sides

French fries 3

Pickle fries 3

Poutine (GF) 6 – fries smothered with creamy cognac demi-glace, brined mozzarella cheese curds, green onion

Side Salad (GF) 4

Pizzas

MARGHERITA PIZZA

11” pie, crushed tomatoes, fresh mozzarella, basil 13

PEPPERONI PIZZA

11” pie, Pomodoro sauce, fontina, Parmesan mozzarella cheese blend 13