

# The Tap Room

---

The Tap Room features 26 beers from Colorado's finest breweries. Craft beers can be enjoyed in 5 oz. sample flights, comparing beers from different breweries or all from the same brewery. In addition, we have infused cocktails with these crafted beers with recipes created from our bar keeps. Enjoy your drinks paired with your favorite pub fare.



---

## SEASONAL COLORADO CRAFTED BEERS

---

16 oz. - 6    24 oz. - 8

### Try Our Draught Beer Flights - 6

Choose Three 5 oz. Samplers

#### **BOULDER BEER**

- **Kinda Blue**

Wheat with a Subtle Hint of Blueberry

- **Honey of a Saison**

Dried Fruit and Ester Collide with Malt Sweetness for a Balanced Saison

#### **NEW BELGIUM**

- **Paardebloem**

Peach, Baked Bread, a Bit of Root and Farmhouse in a Refreshing Brew

- **Rampant IPA**

Blasts of Hops Carried by Peach and Citrus Tones for a Burly Imperial IPA

#### **AVERY**

- **Karma**

A Stimulating Blend of Summery Fruit, Esters and Belgian Yeast

#### **BIG CHOICE**

- **#42 Poblano Stout**

A Little Kick of Smokey Poblano Pepper with Chocolate and Coffee Tones

- **Big Choice ESB**

Remarkably Balanced Malt Driven Brew with Just Enough Hop for Balance

#### **GREAT DIVIDE**

- **Wolfgang**

Well Malted Doppelbock Dark Fruit, Toffee and Notes of Caramel

- **Colette Farmhouse Ale**

Belgian-Style Farmhouse Ale - Wheat with Slight Citrus and Sour finish

- **Yeti**

An Imperial Stout with Notes of Caramel and Toffee

---

## COLORADO CRAFTED BEERS

---

### SESSIONS

- **Buffalo Gold**  
Light-Bodied Golden Ale with Tones of Honey and Malt
- **Blue Paddle**  
Traditional Czech Style Pilsner
- **Denver Pale Ale**  
Malty and Bitter Classic Pale Ale

### AMBERS

- **Fat Tire**  
Balanced Amber with Toasty Biscuit Flavors
- **Singletrack**  
Medium-Bodied, Smooth Copper Ale
- **Avalanche**  
A Blend of Pale and Caramel Malts and a Kiss of Bittering Hops

### WHEATS

- **Sunshine Wheat**  
Crystal Wiezen Style with Honey and Apple Tones
- **White Rascal**  
Unfiltered Belgian-Style Wheat with Hints of Orange Peel and Coriander
- **Agave Wheat**  
Agave complements the refreshingly light quality of a wheat beer

### DARKS

- **1554**  
Black Ale with a Bitter Chocolate Flavor
- **Ellie's Brown Ale**  
Dark Brown with Remarkably Smooth Coffee-like Malty Flavor
- **Vanilla Porter**  
A Porter with Flavors of Smooth Roasted Chocolate and a Creamy Vanilla Finish

### IPA

- **Mojo**  
A Blast of Hops with Strong Malt for Balance
- **Titan**  
Aggressively Hopped with Pine and Citrus Flavors
- **Lucky U**  
An American Style IPA with the Perfect Amount of Hop Character and Malty Undertones
- **Disconnected**  
Malt and Citrus combined for a Smooth Red Ale

---

## SMALL BITES

---

### ALE ONION SOUP

caramelized onion / Oskar Blues brewery stout / gruyère

6

### GREEN CHILI

house smoked pork / charred tomatillo / roasted poblano  
cilantro sour cream

8

### WEDGE

maple glazed bacon / blue cheese crumbles  
blue cheese dressing

12

### GRILLED SHRIMP SALAD

bbq shrimp / shaved cabbage / carrot  
cucumber / cilantro-lime vinaigrette

entree 16 / half 10

### SPINACH SALAD

grilled corn / avocado / roasted pepper / red onion  
garlic croutons / red wine vinaigrette

entree 12 / half 8

### CAESAR

romaine / parmesan / herbed croutons / caesar dressing

entree 11 / half 7

### ROASTED RED BELL PEPPER HUMMUS

grilled pita / garden vegetables

9

### ADD TO ANY SALAD FROM THE GRILL

chicken 5    salmon 7    shrimp 7

---

## FOR THE TABLE

---

### SLIDERS

angus beef / aged cheddar / house pickle

**12**

### WINGS

sweet chili-honey glazed

**10**

### CHEESE AND MEAT

assorted Colorado cheese and cured meats

**13**

### QUESADILLA

sauteed peppers and onions / cheddar and jack cheese

sour cream / charred tomato salsa

**10**

**add chicken 12    add bison 13**

### MARGHERITA FLATBREAD

green tomato / mozzarella / basil pesto

**10**

### NACHOS

mojo braised chicken / borracho beans

jalapeño / smoked cheddar

onion / tomato / cilantro

**12**

---

## BETWEEN THE BREAD

---

served with chili-lime spiced tortilla chips or house green chili spiced french fries

### SMASHED BURGER

two 4 oz. seared beef patties / lto / american cheese  
special sauce / toasted brioche bun

12

### BISON BURGER

lto / house brined pickle / toasted brioche bun

13

### BLT

maple glazed bacon / baby spinach / sliced tomato / artichoke-mayo  
toasted wheat

12

### BUFFALO REUBEN

peppercorn rubbed and house smoked buffalo pastrami  
sauerkraut / havarti horseradish cheese  
griddled rye

14

### CHICKEN CLUB

grilled chicken / bacon jam / pleasant ridge reserve cheddar  
tomato / avocado / arugula / toasted wheat

14

### FISH TACOS

cast iron seared trout / onions / cilantro / queso fresco  
corn tortilla

10

---

## SUPPER

---

### FISH & CHIPS

battered alaskan cod / house fries  
tartar / slaw

**14**

### RIBS

bbq baby back pork ribs / house fries / poblano stout bbq  
**full rack 16 / half rack 9**

### BISON BURRITO

smoked bison / green chili / cilantro sour cream / flour tortilla  
**14**

---

## SWEET TOOTH

---

### CHEESECAKE BRÛLÉE

whipped cream cheese / lemon curd / blueberry jam / graham cracker streusel  
**8**

### CHOCOLATE SEA SALT OREO'S

marshmallow fluff  
**7**

### WARM CHOCOLATE CAKE

nutella cream  
**8**

---

## SPARKLING WINES

---

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

---

## WHITE WINES

---

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

---

## RED WINES

---

	6 oz.	9 oz.	Bottle
<b>Hahn, Pinot Noir, "Nicky Hahn," Monterey, California</b>	<b>12.25</b>	<b>16.25</b>	<b>49</b>
<b>Nielson by Byron, Pinot Noir, Santa Barbara, California</b>	<b>12.50</b>	<b>16.75</b>	<b>51</b>
<b>Charles Smith Wines, Merlot, "The Velvet Devil," Columbia Valley, Washington</b>	<b>10.50</b>	<b>14</b>	<b>42</b>
<b>Genesis by Hogue, Meritage, Columbia Valley, Washington</b>	<b>12.50</b>	<b>16.75</b>	<b>50</b>
<b>Terrazas Alto del Plata, Malbec, Mendoza, Argentina</b>	<b>11</b>	<b>14.75</b>	<b>44</b>
<b>Louis M. Martini, Cabernet Sauvignon, California</b>	<b>11.50</b>	<b>15.25</b>	<b>46</b>
<b>Beringer, Cabernet Sauvignon, Knights Valley, California</b>	<b>14</b>	<b>18.75</b>	<b>56</b>

---

## 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 contain high alcohol 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** 14

The original martini created in the 1860's was crafted with equal parts of Gin and Sweet Vermouth. Belvedere Unfiltered, made with Dankowskie Diamond Rye is combined with Dry Vermouth to create one of our most popular cocktails.

### **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** 14

In honor of the Cosmopolitan's 25th Anniversary, celebrate with Grey Goose Vodka 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 Ryes to Bourbons and Rums.

### **Rye Manhattan** 12

Bulleit Rye has notes of Cherry, Tobacco and Cinnamon and is paired with Carpano Antica Sweet Vermouth. Stirred with Fee Brothers Cherry Bitters.

### **Craft Manhattan** 13

Woodford Reserve Bourbon has a bouquet of Banana Bread, Orange and Vanilla and is paired with Dolin Rouge, a lighter Sweet Vermouth. Stirred with Orange Bitters.

### **Añejo Old Fashioned** 14

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.

---

## TIME HONORED

---

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

<b>Moscow Mule</b> Ketel One Vodka and Ginger Beer	<b>12</b>
<b>Champagne Cobbler</b> Svedka Raspberry Vodka, Fresh Lemon and Strawberry Purée, topped with Chandon Rosé.	<b>10</b>
<b>Texas Greyhound</b> Tito's Handmade Vodka, Freshly Squeezed Grapefruit, Lime and Simple Syrup with a touch of Salt.	<b>11</b>
<b>Queen's Park Swizzle</b> Bacardi Superior Rum, Fresh Lime, Raspberry Purée, Grand Marnier Raspberry Peach.	<b>12</b>

---

## WITH OR WITHOUT SALT

---

<b>Elevated Margarita</b> Casa Noble Crystal Organic Tequila from the Lowlands of Mexico has notes of earthiness and tropical fruit. Shaken with Cointreau and Agave Nectar.	<b>14</b>
<b>Reposado Paloma</b> One of the most popular and oldest cocktails in Mexico. Tres Generaciones Reposado Tequila, Fresh Grapefruit, Lime and Club Soda. Shaken and served with a touch of salt.	<b>13</b>
<b>Añejo Honey Margarita</b> Patrón Añejo has a bouquet of Vanilla, Caramel and Oak with subtle Ocean Salt notes. Shaken with Grand Marnier, Fresh Lime and Honey.	<b>14</b>
<b>Grapefruit Jalapeño Margarita</b> A sweet heat Margarita. Avión Silver Tequila and Svedka Grapefruit Jalapeño Vodka. Shaken and served on the rocks.	<b>13</b>

---

## HOMEGROWN

---

<b>Tequila Maple Smash</b> Herradura Añejo Tequila, Maple Syrup, Fresh Lemon and Mint, served on the rocks.	<b>11</b>
<b>Sunshine Orange Collins</b> Hendrick's Gin, Orange and Fresh Lemon, topped with Club Soda.	<b>13</b>
<b>Raspberry Tea Lemonade</b> Deep Eddy Sweet Tea Vodka, Fresh Lemon, Raspberry Purée and Iced Tea.	<b>12</b>
<b>Black Cherry Whiskey Sour</b> Knob Creek Rye, Fresh Lemon and Sugar shaken with Fee Brothers Cherry Bitters.	<b>13</b>

---

## SCOTCH

---

J&B	6.25
Ballantine's	6.25
Cutty Sark	7
Dewar's 12 yr	8.50
Monkey Shoulder	8.50
Chivas Regal	9.50
Johnnie Walker Black	9.50
Johnnie Walker Platinum	13
Johnnie Walker Gold	22
Johnnie Walker Blue	38

---

## SINGLE MALTS

---

Laphroig 10 yr	9
Glenlivet 12 yr	12
Glenmorangie 10 yr	12
Auchentoshan	13
Macallan 12 yr	12
Balvenie 12 yr	13
Oban 14 yr	14
Glenlivet 15 yr	15
Glenlivet 18 yr	18
Oban 18 yr	18
Lagavulin 16 yr	19
Macallan 15 yr	20
Glenmorangie 18 yr	20
Glenrothes	22
Macallan 18 yr	32
Balvenie 21 yr	40
Macallan 25 yr	65

Pair One of Our Cigars Provided by Barlow's Premium Cigars and Pipes

---

## BOURBONS

---

Wild Turkey	8.50
Jim Beam Devil's Cut	8.50
1792 Ridgemoor Reserve	8.50
Buffalo Trace	8.50
Bulleit	8.50
Maker's Mark	9.50
Woodford Reserve	9.50
Knob Creek	9.50
Basil Hayden's	9.50
Baker's	9.50
Booker's	11

---

## WHISKEYS

---

Canadian Club	6.25
Jack Daniel's Tennessee Honey	7
Jameson Irish	8.50
Bushmill's	8.50
Bulleit Rye	8.50
Stranahan's Colorado Whiskey	8.50
Gentleman Jack	9.50
Black Bush	9.50
Jack Daniel's Single Barrel	10

---

## COGNACS

---

Courvoisier VSOP	13
Remy Martin VSOP	12
Hennessey VSOP	13
Remy 1738	13
Courvoisier XO	20
Hennessey XO	25
Remy Martin XO	30
Courvoisier Initiale	55