



Draft BEER & CIDER


CRISP & REFRESHING


BUD LIGHT - A light-bodied lager. 4.2% ABV | *Missouri*

 **CERVECERIA COLORADO ¡VENGA! MEXICAN LAGER** - Light and easy drinking with a refreshing depth of flavor. ¡Una mas por favor! ABV 5% | *Colorado*

 **COLORADO NATIVE AMBER LAGER** - Made with all Colorado ingredients, well balanced and very drinkable. 5.5% ABV | *Colorado*

 **COORS BANQUET** - A light and crisp, refreshing American lager. Brewed with 100% Rocky Mountain water. 5% ABV | *Colorado*

 **COORS LIGHT** - Light gold with a clean finish. 4.2% ABV | *Colorado*

 **DENVER BEER CO. PRINCESS YUM YUM** - Kölsch brewed with raspberry purée giving it a tart and dry finish. ABV 4.8% | *Colorado*

 **DENVER BEER CO. DENVER GOLD AMBER LAGER** - Munich & caramel malts and Germon noble hops. ABV 5% | *Colorado*

 **DRY DOCK APRICOT BLONDE** - A misty golden blonde ale fermented with shiploads of fruit for a crisp finish. 5.1% ABV | *Colorado*

 **ELEVATION 8 SECOND KÖLSCH** - Smooth, easy drinking and crisp. 4.5% ABV | *Colorado*

KONA BIG WAVE GOLDEN ALE - A lighter-bodied golden ale with a tropical hop aroma and flavor - smooth, easy drinking and refreshing. 4.4% ABV | *Hawaii*


 **LONETREE MEXICAN LAGER** - A large percentage of flaked corn contributes a slight sweetness balanced with a clean, crisp finish. 5.3% | *Colorado*

 **ODELL LAGERADO CRISPY LAGER** - Crisp mouthfeel, clean, refreshing, easy-drinking lager. 5% ABV | *Colorado*

 **PROST PILS** - Spicy hop flavors in the forefront with a soft imported pilsner malt taste and an herbal finish. 4.6% ABV | *Colorado*

 **STATION 26 TANGERINE CREAM ALE** - Sunshine on draft! Light-bodied cream ale with tangerine & vanilla. 5.4% ABV | *Colorado*

STELLA ARTOIS - A classic pilsner, golden in color with exceptional clarity and a spicy hop character. 5% ABV | *Belgium*


 **UPSLOPE CRAFT LAGER** - Brewed entirely of malted barley for a clean light-bodied lager. 4.8% ABV | *Colorado*

HOPPY

 **AVERY BREWING IPA** - Intensely hoppy pale ale, a citrusy, floral bouquet with a rich, malty finish. 6.5% ABV | 69 IBU | *Colorado*

 **BOOTSTRAP BREWING INSANE RUSH IPA** - A hoppy flavor balanced with citrus and pine. 7.6% ABV | 51 IBU | *Colorado*


 **CEREBRAL BREWING RARE TRAIT HOUSE HAZY IPA** - Citra, El Dorado & Mosaic hops. This is our crown jewel. 6.4% ABV | *Colorado*

 **COMRADE BREWING SUPERPOWER IPA** Pine and grapefruit hop aroma, with flavors of citrus, balanced bitterness with a light malt character. 7.3% ABV | 100 IBU | *Colorado*


DESCHUTES FRESH SQUEEZED IPA - A large amount of citra and mosaic hops give this IPA prominent grapefruit flavors. 6.4% ABV | 60 IBU | *Oregon*

 **GREAT DIVIDE TITAN IPA** - An aggressively-hopped IPA with pine and citrus hop flavors and a malty finish. 7% ABV | 65 IBU | *Colorado*


 **RATIO BEERWORKS SPARKS FLY JUICY IPA** - An electrifying juicy IPA with a velvety satin finish. 6.2% ABV | *Colorado*

 **GREAT DIVIDE HAZY IPA** - Balanced mix of citrus hops with aromatic characteristics of papaya and mango and a hint of ripe strawberries. 6.2% ABV | *Colorado*

 **NEW BELGIUM VODOO RANGER JUICY HAZE IPA** - Packed with bright tropical aromas and brilliant citrusy flavors. 7.5% ABV | *Colorado*


 Indicates a local Colorado craft beer. *Served in a 13oz Belgian beer chalice.

RICH & MALTY

 **ODELL 90 SHILLING** - A smooth and delicious medium-bodied amber ale. 5.3% ABV | Colorado

DARK & ROASTED


GUINNESS STOUT - Dark coffee brown in color with roasted malt grains and flavors of coffee and dark chocolate. 4.2% ABV | Ireland

 **LEFT HAND BREWING NITRO MILK STOUT** - Aromas of brown sugar and vanilla cream, with hints of roasted coffee and a slight hop bitterness in the finish. 6% ABV | Colorado


WHEAT

 **AVERY BREWING WHITE RASCAL** - Spiced with coriander and orange peel, producing a refreshingly zesty classic ale. 5.6% ABV | Colorado

 **BLUE MOON BELGIAN WHITE** - An unfiltered, citrusy witbier with a smooth finish. 4.7% ABV | Colorado

 **BRECKENRIDGE BREWING PALISADE PEACH WHEAT** - Using only peaches from Palisade, Co. this beer is a laid-back porch-side refresher. 5.3% ABV | Colorado

TART & FUNKY

 **FUNKWERKS RASPBERRY PROVINCIAL*** - This tart fruit beer is refreshing, with a citrusy raspberry aroma which transitions to a subtlety sweet and tart finish. 4.2% ABV | Colorado

CIDER

ACE PINEAPPLE CIDER - A great pineapple nose and a semi-sweet initial taste with a tart finish. 5% ABV | California

 **STEM APPLE PEAR CIDER** - Made with a blend of fresh pressed Bartlett pears and apples. 5.3% ABV | Colorado

BOTTLES & CANS

BUDWEISER, COORS BANQUET, COORS LIGHT, CORONA, HEINEKEN, MICHELOB ULTRA, MILLER LITE (16 OZ. CAN), STRONGBOW CIDER, HEINEKEN 0.0 (N/A), OMISSION (GF), PBR (16 OZ. CAN), MODELO ESPECIAL

TOPO CHICO STRAWBERRY GUAVA SELTZER - (12OZ. CAN)

WHITE CLAW - MANGO OR BLACK CHERRY (12OZ. CAN)

Craft FLIGHTS

TASTE ANY 6 BEERS FOR \$14
THE COLORADO FLIGHT

DRY DOCK APRICOT BLONDE, ELEVATION 8 SECOND KÖLSCH,
COMRADE BREWING SUPERPOWER IPA,
ODELL 90 SHILLING, LEFT HAND NITRO MILK STOUT,
BRECKENRIDGE PALISADE PEACH

Refreshers

Fresh Squeezed

BLOOD ORANGE GINGER ICED TEA
HIBISCUS BASIL LEMONADE
PASSION FRUIT & MANGO AGUA FRESCA
LEMONADE & STRAWBERRY LEMONADE
ORANGE & GRAPEFRUIT JUICE

N/A BEVERAGES & WATERS

TOPO CHICO MINERAL WATER
SAN PELLEGRINO SPARKLING WATER
(ORIGINAL, BLOOD ORANGE)
HENRY'S ROOT BEER
REED'S GINGER BEER



COKE, DIET COKE, SPRITE,
DR. PEPPER

TEAS, COFFEE & ENERGY

TAZO ICED TEA
TAZO ASSORTED HOT TEAS
ARNOLD PALMER
SEATTLE'S BEST COFFEE
RED BULL (ORIGINAL)
RED BULL (TROPICAL YELLOW)
RED BULL (WATERMELON RED)
RED BULL (SUGARFREE)

 Indicates a local Colorado craft beer.

*Served in a 13oz Belgian beer chalice.

Craft COCKTAILS

BLOOD ORANGE COSMO

Tito's Handmade Vodka, blood orange purée, triple sec, lime, orange and cranberry juice. 13.5

SPICY MULE

Smirnoff Vodka, ginger beer, lime juice, simple syrup, jalapeños and a lime wedge. 12.5

* **BLOOD ORANGE MARGARITA**

Sauza Hacienda Tequila, blood orange purée, agave nectar, muddled orange & lime and sweet & sour. 13.5

RASPBERRY DROP

Tito's Handmade Vodka, raspberry purée, fresh pressed lemonade, hand-shaken and served in a martini glass with a sugared rim. 13.5

APEROL SPRITZ

Aperol Apertivo liqueur, prosecco and soda water. 14

LION LEMONADE

Smirnoff Citrus Vodka, raspberry liqueur, lemon, Sprite, sweet & sour and simple syrup. 12

PASSION FRUIT MOJITO

Bacardi Silver Rum, passion fruit purée, mint, lime, soda, Sprite and simple syrup. 12.5

GRAPEFRUIT & BASIL MARTINI

Deep Eddy Ruby Red Vodka, St. Germain, grapefruit juice, fresh basil, Fee Brothers Grapefruit Bitters, lime and simple syrup. 13.5



Modern CLASSICS

BOURBON OLD FASHIONED

Evan Williams Bourbon, Angostura Bitters, soda, agave, orange twist and a Bordeaux cherry served over a single large ice cube. 13.5

MAKER'S MARK MANHATTAN

Maker's Mark Bourbon, Martini & Rossi Sweet Vermouth and Angostura Bitters with a Bordeaux cherry. 15

THE SAZERAC

Bulleit Rye, sweet vermouth, absinthe, Fee Brother's Orange Bitters, Angostura and Peychaud's Bitters served over a single large ice cube. 15

MOSCOW MULE

Smirnoff Vodka, ginger beer, lime juice, simple syrup and a lime wedge served in a stainless steel mug. 12

CUCUMBER ROSEMARY GIN & TONIC

Tanqueray Gin, muddled rosemary, cucumber & lime, rosemary simple syrup and tonic. 12.5

* **PEAR MARTINI**

Absolut Pear Vodka, pear purée, sweet & sour, simple syrup, hand-shaken and served in a martini glass with a sugared rim. 13.5

FRESH PRESSED GRAPEFRUIT GREYHOUND

Deep Eddy Ruby Red Vodka, Fee Brother's Grapefruit Bitters and fresh pressed grapefruit juice. 12

BACON BLOODY MARY

New Amsterdam Vodka, tomato juice, Demitri's spices, pepper bacon, pepperoni, carrot, pepperoncini, lime and celery. 13

FRESH FRUIT SANGRIA

E&J Brandy, 14 Hands cab, triple sec, fresh orange & lime wedges, soda and simple syrup. 12.5

FRESH SQUEEZED MARGARITA

Sauza Hacienda Tequila, fresh grapefruit, orange, lemon & lime juice with agave nectar. 13.5

ESPRESSO MARTINI

New Amsterdam Vodka, Mr. Black cold brew coffee liqueur, Kahlúa, simple syrup and fresh brewed coffee. 13.5

Featured WINES

**Served in a glass 6oz. / 9oz. / Bottle*

WHITE & ROSÉ

UNDERWOOD ROSÉ OR | 11.5 / 15 / 40

GERARD BERTRAND COTE DES ROSÉS FR | 13 / 16.5 / 46

CAYMUS CONUNDRUM WHITE BLEND CA | 12 / 15.5 / 42

A to Z PINOT GRIS OR | 12 / 15.5 / 42

ECCO DOMANI PINOT GRIGIO IT | 10 / 13.5 / 35

MATUA SAUVIGNON BLANC NZ | 10.5 / 14 / 37

JOEL GOTT SAUVIGNON BLANC CA | 12 / 15.5 / 42

* KIM CRAWFORD SAUVIGNON BLANC NZ | 13 / 16.5 / 46

KENDALL-JACKSON V.R. CHARDONNAY CA | 12.5 / 16 / 44

SONOMA-CUTRER CHARDONNAY CA | 14.5 / 18 / 51

LA CREMA SONOMA CHARDONNAY CA | 14 / 17.5 / 49

RED

MARK WEST PINOT NOIR CA | 10.5 / 14 / 37

SEA SUN PINOT NOIR CA | 12 / 15.5 / 42

MEIOMI SONOMA PINOT NOIR CA | 13.5 / 17 / 47

* CAYMUS CONUNDRUM RED BLEND CA | 12.5 / 16 / 44

THE PRISONER RED BLEND CA | 79 (Bottle)

ALAMOS MALBEC AR | 10 / 13.5 / 35

MICHAEL DAVID PETITE PETIT SIRAH CA | 12.5 / 16 / 44

14 HANDS CABERNET WA | 10 / 13.5 / 35

FREAKSHOW CABERNET CA | 13 / 16.5 / 46

DAOU CABERNET SAUVIGNON CA | 63 (Bottle)

SPARKLING

WYCLIFF BRUT ROSE CA | 9.5 / 13 / 33

* LA MARCA PROSECCO IT | 12.5 (6oz.) / 44 (Bottle)

MUMM NAPA BRUT PRESTIGE CA | 52 (Bottle)

A 3% surcharge will be added to the pre-tax sale of each transaction for staff recruitment and retention. We will remove this surcharge if requested.

Happy Hour Food

3pm - 6pm (7 Days a Week)
9pm - close (Thursday-Saturday)

\$7.95

CREAMY QUESO DIP Roasted jalapeños, onion, tomatoes, simmered with cheddar, jack and pepper jack. Served with white corn chips.

GARLIC SESAME EDAMAME Soybean pods sautéed with garlic sesame soy glaze.

FRESH HAND CUT FRIES Fresh cut and served with peppercorn ranch and Sriracha fry sauce.

\$8.95

SPICY FRIED CAULIFLOWER** Sesame tempura fried with spicy black bean hoisin sauce, toasted cashews, scallions, cilantro and Sriracha aioli.

ARTICHOKE SPINACH DIP Reggiano cream, chopped artichokes, jalapeños and roasted garlic with melted white cheddar and white corn chips.

CALIFORNIA ROLL Crab, avocado, cucumber, sticky rice rolled in nori and sesame seeds.

GRILLED BURGER SLIDERS* Beef sliders served with lettuce, tomato, cheddar, pickles and burger sauce.

SPICY FRIED CHICKEN SLIDERS Marinated with jalapeño and buttermilk, dusted in spicy flour, crispy-fried and topped with chipotle Napa slaw and dill pickles.

PORK CARNITAS TACOS Slow roasted pork, roasted tomatillo salsa, chipotle Napa slaw, Cotija and white corn tortillas.

BEER BATTERED CHEESE CURDS Crispy fried cheese curds in tempura batter. Served with sweet jalapeño jam and Sriracha dipping sauce.

SPICY TUNA ROLL* Ahi tuna mixed with Sriracha, green onion & cilantro rolled in sticky rice and nori. Served with fried lotus root, soy glaze, Sriracha aioli, pickled ginger and sesame.

TRADITIONAL SCOTCH EGGS* Soft-boiled egg wrapped in pork sausage, breaded and crispy-fried.

\$9.95

AHI POKE STACK* Ahi tuna marinated in soy, Sriracha chili, sweet onions, avocado, nori, scallions, sesame oil and Hawaiian sea salt. Layered with rice, soy ginger and Sriracha aioli with wonton chips.

OVEN BAKED SOFT PRETZEL Served with scratch made beer cheese, jalapeño jam and sweet mustard sauce.

GRILLED SALMON CAKES Fresh salmon, celery and onions coated with panko bread crumbs and flat top grilled. Topped with Sriracha aioli, balsamic marinated tomatoes and arugula.

HAND-BREADED CHICKEN TENDERLOINS Served with Sriracha and peppercorn ranch dipping sauces.

CRISPY CALAMARI Seasoned semolina flour, lightly fried, chili lime sauce and lemon thyme aioli.

BACON WRAPPED BBQ PRAWNS With Black Butte BBQ sauce, sticky rice, soy glaze, julienne carrots and daikon radish.

HAVE YOUR NEXT

Event with us!

Ask about reserving space for your
next private event!

tlevnts@ceghospitality.com

Happy Hour Bar

\$2 OFF 

ALL DRAFT BEER 16 oz. PINTS



COCKTAILS & WINES



\$7.95

THREE THIEVES Chardonnay, Pinot Grigio, Pinot Noir or Cabernet Sauvignon

LION LEMONADE Smirnoff Citrus Vodka, raspberry liqueur, lemon, Sprite, sweet & sour and simple syrup.

\$8.95

PREMIUM WELL DRINKS

UNDERWOOD Rosé

MATUA Sauvignon Blanc

CLASSIC MIMOSA Fresh orange juice and Wycliff Brut.

RANCH WATER Sauza Hacienda Tequila, Topo Chico sparkling water, lime juice, agave and lime wedge.

\$9.95

CAYMUS CONUNDRUM Red or White Blend

MOSCOW MULE New Amsterdam Vodka, ginger beer, lime juice, simple syrup and a lime wedge.

PASSION FRUIT MANGO PUNCH Cruzan Light Rum, passion fruit & mango purée, agave nectar, orange & lime juice.

CLASSIC MOJITO Cruzan Light Rum, mint, lime, soda, Sprite and simple syrup.

THIRSTY LION MARGARITA Sauza Hacienda Tequila, sweet & sour, agave, muddled lime and triple sec.

BLOOD ORANGE MARGARITA Sauza Hacienda Tequila, blood orange purée, agave nectar, muddled orange & lime and sweet & sour.

RASPBERRY DROP MARTINI New Amsterdam Vodka, raspberry purée and lemonade.

BOURBON OLD FASHIONED Evan Williams Bourbon, Angostura Bitters, soda, agave, orange and cherry.

Join Us For
WINE
WEDNESDAY
1/2 PRICE
ALL BOTTLES

*No substitutions - Minimum \$3.95 beverage purchase.
Happy Hour food may not be ordered to-go*