

F A V O R I T E

SOCIAL HOUR

SERVED DAILY FROM 3P - 6P

LIBATIONS

PROST PILS \$4

DENVER, CO, 4.8% ABV

WINES OF THE DAY \$6

WHITE, RED, ROSÉ, BUBBLY

COCKTAILS OF THE MOMENT \$7

BARREL AGED OLD FASHIONED
CUCUMBER COLLINS
WHITE PEACH BELLINI

SMALL BITES

MARINATED OLIVES \$6 **V**

ORANGE, PIPARRA PEPPERS, ROSEMARY

*AHI TUNA TARTARE \$6

WONTON TACO, WASABI VINAIGRETTE,
PICKLED ONION, MANGO

CRAB LOUIS LETTUCE WRAP \$6 **GF**

LUMP CRAB, AVOCADO, EGG, COGNAC SAUCE

PEI MUSSELS \$7 **GF**

CHORIZO, NAVY BEANS, WHITE WINE TOMATO BROTH

SLIDERS

BISON \$5

PORTER-BRAISED, AGED CHEDDAR, HOUSE PICKLE

• COLORADO LAMB \$5

RED PEPPER RELISH, CHEVRE

CRAB CAKE \$5

SAUCE TARTARE, MICRO ARUGULA

SHAREABLES

ARTISANAL CHEESE & CHARCUTERIE BOARD \$18 **GF**

SELECTION OF SEASONAL CURED MEATS & LOCAL CHEESE
WITH ACCOUTREMENTS

DUCK SPRING ROLLS \$13

CUCUMBER SALAD, SWEET CHILI DIPPING SAUCE

CRISPY SRIRACHA CHICKEN WINGS \$13 **GF**

POINT REYES BLUE CHEESE, CRUDITÉ

SPICY CHIPOTLE HUMMUS \$11 **GF**

LAVOSH, BABY VEGETABLE CRUDITÉ, EVOO

LUIGI FRIES \$8 **GF V**

OREGANO, GARLIC, PARMESAN, SUN DRIED TOMATO AIOLI

V: VEGETARIAN GF: GLUTEN FREE

* THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN (MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.