



SIP THE STARS

on tap

|                              |   |                                |    |
|------------------------------|---|--------------------------------|----|
| TIVOLI HELLES LAGER          | 8 | DELIRIUM 'TREMENS' BELGIUM ALE | 11 |
| 4 NOSES 'BOUT DAMN TIME' IPA | 8 | TELLURIDE 'FACEDOWN' BROWN ALE | 8  |

signature cocktails

|   |   |
|---|---|
| ALPINE GINGER SNAP 14<br>family jones gin, st. george terrior gin, ginger syrup, lemon        | HAUTE COCOA 16<br>wheatley vodka, lustau amontillado sherry, nutmeg, cinnamon, kisbee's hot chocolate w/oat milk (non-alcoholic available \$14) |
| FIRST CHAIR VIBES 14<br>cimmarón tequila, barolo chinato, lime, cardamom                      | SMOKED OLD FASHIONED 18<br>basil hayden, maple syrup, chocolate, orange, smoke  |
| CHALET WARMER 16<br>red wine, courvoisier v.s.o.p., plantation dark rum, seasonal spices, fig | APRÈS SKI CHILLIN 18<br>(barrel aged in-house) a.d. laws bourbon, zucca rababaro, scarpa vermouth, psychaud's bitters                           |

cans \$6

|   |                                  |
|---|----------------------------------|
| Denver Beer Co. Incredible Pedal IPA Colorado | Coors Banquet Colorado           |
| Odd13 Codename: Superfan Hazy IPA Colorado    | Coors Light Colorado             |
| Dry Dock Amber Ale Colorado                   | Corona Colorado                  |
| Great Divide Yeti Imperial Stout Colorado     | Heineken Amsterdam               |
|   | Grüvi Non Alcoholic Lager Canada |

wine

| BUBBLES   |  | ROSÉ  |  |
|---|--|---|--|
| Bisot 'Jeio Cuvée' Prosecco Rosé, IT 2019 11 / 44       | Miraval, FR 2019 15 / 60                         |   |  |
| Schramsberg Blanc de Blancs, CA 2017 15 / 60            |  |   |  |
| Gaston Chiquet Tradition Brut, FR NV 20/ 80             |  |   |  |
| LIGHT & FULL BODIED WHITES                              |  | LIGHT & FULL BODIED REDS                            |  |
| Antiquum Farm 'Daisy' Pinot Gris, OR 2019 12 / 48       | Soter 'North Valley' Pinot Noir, OR 2019 15 / 60 | Land of Saints Pinot Noir, CA 2019 14 / 56          |  |
| Marisco 'Fernlands' Sauvignon Blanc, NZ 2021 11 / 44    | Graffito Malbec, AR 2018 14 / 56                 | Palladino Barbera d'Alba Superiore, IT 2018 17 / 68 |  |
| Domaine J. Geuneau Sancerre, FR 2020 18 / 72            | Sierra Cantabria Crianza Rioja, SP 2017 13 / 52  | Quivira Dry Creek Zinfandel, CA 2018 15 / 60        |  |
| Provins L'Alpage Fendant, CH 2019 13 / 52               | Justin Cabernet Sauvignon, CA 2018 19 / 76       | Château Recogne Bordeaux Supérieur, FR 2018 16 / 64 |  |
| Timbre Winery 'Opening Act' Chardonnay, CA 2018 15 / 60 |  |   |  |
| Domaine Perraud Mâcon-Villages, FR 2020 17 / 68         |  |   |  |

food

|   |   | SNACKS     |  |
|---|---|------------|--|
| marinated olives & feta 8                               | loaded hummus 16  |            |  |
| roasted marcona almonds 8                               | crushed lemon olive oil, crudite vegetables, feta,cracker bread       |            |  |
| smoked sea salt, rosemary                               |   |            |  |
| black truffle & chive dip 9                             | salt & vinegar fries 7  |            |  |
| truffle salted potato chips                             | homemade dill ranch   |            |  |
|   |   | SHAREABLES |  |
| giant bavarian soft pretzel 14                          | aged cheddar & herb fondue 28   |            |  |
| honey dijon   | apples, grapes, cauliflower, sourdough bread                          |            |  |
| chicken schnitzel sliders (4 per order) 21              | charcuterie board 29  |            |  |
| apple cabbage slaw,honey dijon, potato buns             | salami, spanish chorizo, capicola ham, mustard, pickled okra, lahvosh |            |  |
| chicken avocado chopped 21                              | s'mores kit 10  |            |  |
| bacon, avocado, corn, tomato, date, almond, goat cheese | hershey bars, graham crackers, marshmallows                           |            |  |
| burrata caprese 17                                      | shrimp cocktail 18  |            |  |
| heirloom tomato, basil pesto, lemon oil, crostini       | six jumbo shrimp, cocktail sauce, lemon                               |            |  |

champagne & caviar

veuve clicquot yellow label, 1 ounce osetra caviar, black truffle chive dip, truffle salted potato chips