



## signature cocktails

<b>EMPRESS ON THE ROOF</b> empress gin, chateau, tonic, lime	14	<b>CARIBBEAN OVERLORD</b> plantation dark & white rum, passion fruit puree, coco lopez, jalapeno, demi simple syrup	16
<b>PERU WITH A VIEW</b> hibiscus-infused pisco, vida mezcal, mint, lime	15	<b>PEAR DEVANT</b> belvedere essences pear & ginger vodka, d'anjou puree, lemon, simple	15
<b>HERB GARDEN</b> woody creek potato vodka, matcha tea, falernum, green chartreuse, lime, soda	14	<b>TOKI-OH!</b> suntory japanese whiskey, yuzu, grow street orange liqueur, soda, lime	14
<b>CHANDON GARDEN SPRITZ</b> sparkling wine, bitter-orange & herb liqueur	13		

## frozen drinks

<b>ITALIAN FROZE</b> rosso wine, aperol, cinzano bianco, lemon	14	<b>NORTHSIDE-75</b> vsop cognac, lemon, simple, cava float	14
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## on tap

<b>TIVOLI HELLES LAGER</b>	9	<b>DELIRIUM TREMENS BELGIUM ALE</b>	13
<b>4 NOSES 'BOUT DAMN TIME IPA</b>	10	<b>BULL &amp; BUSH AMBER ALE</b>	11

## cans

### LOCAL / DOMESTIC

Denver Beer Co. Incredible Pedal IPA	Colorado
Odd13 Codename: Superfan Hazy IPA	Colorado
Dry Dock Amber Ale	Colorado
Great Divide Yeti Imperial Stout	Colorado
Coors Banquet	Colorado
Coors Light	Colorado

### IMPORTED

Corona	Mexico
Heineken	Amsterdam
Gruvi Non Alc. Lager	Canada

## wine

### BUBBLES

Bisul 'Jejo Cuvee' Prosecco Rose, IT	2020	11 / 44
Schramsberg Blanc de Noirs, CA	2017	15 / 60
Gaston Chiquet Brut, Champagne FR	NV	20 / 80
Veuve Clicquot, Champagne FR	NV	30/120
Campo Viejo, ES	NV	11 / 44

### ROSES

Miraval Rose, FR	2021	15 / 60
Ameztoi 'Rubentis' Txakolina Rosado, ES	NV	15 / 60
Gruvi Non Alc. Bubbly Rose, CA (187mL)	NV	9

### WHITE WINES

Villa Maria Sauvignon Blanc, NZ	2021	11 / 44
Laporte 'Le Rochoy' Sancerre, FR	2021	23 / 92
Marq. Caceres 'Deusa Nai' Albarino, ES	2020	13 / 52
Alois Lageder 'Terra Alpina' Pinot Grigio, IT	2019	12 / 48
Dom. Perraud Macon-Villages, FR	2020	17 / 68
Timbre Winery Opening Act Chard, CA	2017	15 / 60

### REDS

Golden West Pinot Noir, CA	2021	12 / 48
SUNU Pinot Noir, CA	2020	18 / 72
Graffito Malbec, AR	2019	14 / 56
Palladino Barbera d'Alba Superiore, IT	2018	17 / 68
Chateau Cugat Bordeaux, FR	2019	15 / 60
Ramirez de la Piscina Crianza Rioja, ES	2016	13 / 52
Justin Cabernet Sauvignon, CA	2018	19 / 76

## food

### SMALL PLATES

<b>marcona almonds</b> smoked sea salt, rosemary	8	<b>marinated olives &amp; feta</b>	8
<b>loaded hummus</b> lemon olive oil, feta, kalamata olives, crudite vegetables, cracker bread	16	<b>black truffle &amp; chive dip</b> truffle salted potato chips	10
		<b>salt &amp; vinegar fries</b> fresh dill ranch	7

### FOR THE TABLE

<b>giant bavarian soft pretzel</b> honey dijon	14	<b>shrimp escebeche</b> poached prawns, fennel-citrus salad,	24
<b>chicken schnitzel sliders</b> apple-cabbage slaw, honey dijon, potato buns	21	marinated vegetables	
<b>chicken avocado chopped salad</b> bacon, avocado, corn, tomato, date, almond, goat cheese	21	<b>tuna poke*</b> avocado, furikake, tamari, wasabi yuzu	19
<b>burrata caprese</b> heirloom cherry tomato, basil pesto, lemon olive oil, grilled crostini	17	<b>charcuterie board</b> assortment of two meats & a cheese, mixed nuts, dijon, rustic water crackers	29

### DESSERT

<b>chocolate chip cookies</b> Baked fresh to order	9
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#SIP THE STARS