

HAPPY HOUR

Daily 3pm-6pm & 9pm-Close

DRAFTS

Avery White Rascal

14oz~3.75/25oz~6.50/60oz Pitcher~15

Colorado Native Golden Lager

14oz~3.75/25oz~6.50/60oz Pitcher~15

Coors Light

14oz~3/25oz~5/60oz Pitcher~12

C Squared Colorado Cider

10oz~3.75/14oz~5.25/25oz~9

Dry Dock Apricot Blonde

14oz~3.75/25oz~6.50/60oz Pitcher~15

Great Divide Seasonal

14oz~3.75/25oz~6.50/60oz Pitcher~15

Great Divide Titan IPA

14oz~3.75/25oz~6.50/60oz Pitcher~15

Left Hand Milk Stout Nitro

10oz~3.75/14oz~5.25/25oz~9

Left Hand Sawtooth Ale

14oz~3.75/25oz~6.50/60oz Pitcher~15

Odell Loose Leaf Session

14oz~3.75/25oz~6.50/60oz Pitcher~15

Oskar Blues Old Chub Scottish Ale

14oz~3.75/25oz~6.50/60oz Pitcher~15

SKA Brewing Modus Hoperandi IPA

14oz~3.75/25oz~6.50/60oz Pitcher~15

CRAFT MULES

All American Mule

Tito's Vodka/CO all-natural
Ginger Beer/fresh lime juice ~6

Honey Mule

Jack Daniel's Tennessee Honey
Whiskey/CO all-natural Ginger
Beer/fresh lime juice ~6

Colorado Mule

Tin Cup Whiskey/CO all-natural
Ginger Beer/fresh lime juice ~6

Peach Nectar Mule

Belvedere Peach Nectar Vodka/
CO all-natural Ginger Beer/
fresh lime juice ~6

Blueberry Mule

Stoli Blueberry Vodka/CO all-
natural Ginger Beer/fresh
lime juice ~6

Horseshoe Mule

Herradura Anejo Tequila/
CO all-natural Ginger Beer/
fresh lime juice ~6

WELL DRINKS

All single shot premium well drinks ~3.50

Finlandia Vodka/Captain Morgan White Rum/Old Forester Bourbon/
New Amsterdam Gin/Johnny Walker Red/El Jimador Silver Tequila

HOUSE WINES

Glass {6oz} ~4 / Glass & a Half {9oz} ~6

Canyon Road Cabernet

Canyon Road Merlot

Canyon Road Chardonnay

Canyon Road Pinot Grigio

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PREMIUM COCKTAILS

Jack Daniel's ~4.50

Jack Daniel's Tennessee Honey ~4.50

Jack Daniel's Fire ~4.50

Finlandia Vodka Flavors ~4

Raspberry / Tangerine / Mango / Grapefruit

APPETIZERS

Baked Brie

homemade Colorado peach marmalade / fresh baked flatbread ~9

Brussels Sprouts

sweet & spicy sesame / goat cheese ~6

Short Rib Sliders

braised beef short rib / pickled-carrot slaw / Gruyere /
mini-brioche buns / homemade ranch potato chips ~8

Street Fondido

queso oaxaca / caramelized onions / chorizo / roasted jalapeños /
fresh baked flatbread ~8

Drunken Mussels

coconut-citrus broth / fresh herbs / butter / grilled asparagus /
grilled rosemary bread ~10

Edamame

olive oil / house blend of Asian spices ~5

Duck Poutine

crispy duck / cheese curds / duck-fat gravy / crispy frites ~9

Margherita Flatbread Pizza

crushed-tomato sauce / provolone / buffalo mozzarella /
fresh basil / tomato ~8

{Add pepperoni ~2}

***Fresh Oysters**

Chef's selection of fresh
oysters / cocktail sauce /
mignonette sauce ~2.5 ea.

***Baked Oysters**

half-dozen Goose Point, VA
oysters / yuzu-garlic herb
butter / shishito peppers /
applewood bacon / onions /
white cheddar ~14

***B-Mary Oyster Shooter**

homemade black peppercorn-
jalapeño infused vodka / cocktail
sauce / fresh oyster ~3.5 ea.

{21+ Only}

***G-Drop Oyster Shooter**

Finlandia Grapefruit Vodka /
mignonette sauce / fresh oyster /
candy grapefruit ~3.5 ea.

{21+ Only}

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.