sakè	tokubetsu junmai nigori	10/38	rihaku dreamy cloud
	junmai daiginjo	16/60	takusago divine droplets
sherry	palo cortado	9/70	lastau peninsula jerez de la frontera
	manzanilla	9/70	la cigarrera sanlucar de barrameda
madiera	charleston sercial	14/100	rare wine company

colorado style classics 16

champagne cocktail	bubbles, cognac, sugar cube, angostura
moscow mule	vodka, housemade ginger beer, fresh lime
last word	gin, green chartreuse, maraschino, lime
singapore sling	gin, benedictine, cointreau, pineapple, lime
hemingway daiquiri	rum, maraschino, grapefruit, lime
boulevardier	bourbon, sweet vermouth, campari
sidecar	cognac, cointreau, lemon

the legends

hot chocolate — qr code links to our special recipe! — 12

with a shot (...or two) — amaretto, coffee liquer, frangelica, rumpleminze — +5/10

Glühwein — our austrian inspired mulled wine — 12

sparkling	**cava**	14	raventos penedes 2009
	rosé	16	lucien albrecht alsace mv
	e47 champagne	32	mareuil-sur-ay mv
	krug (375ml)	150	reims mv
white	**pinot grigio**	12	castelfeder alto-adige 2010
	riesling	14	peter lauer saar 2010
	sauvignon blanc	16	pascal jolivet sancerre 2012
	gruner veltliner	17	domaine wachau smaragd 2010
	romarantin	15	francois cazin cour-cheverny 2010
	verdelho	13	scholium california 2010
	chardonnay	15	trefethen oak knoll 2011
	viogner	22	yves cuilleron rhone 2011
	chardonnay	33	michel bouzereau meursault 2011
	kistler	27	chardonnay sonoma 2011
	rosè	12	chateau d'esclans provence 2012
red	**pinot noir**	18	cristom willamette 2007
	burgundy	34	jerome chezeaux nuit st george 2008
	nero d'avola	18	occhipinti sicily 2010
	tempranillo	16	lopez de heredia rioja 2005
	mencia	13	d. jose palacios bierzo 2010
	grenache	28	vieux telegraphe cdp 2010
	sangiovese	35	talenti brunello de montalcino 2007
	merlot	16	sant 'elena friuli 1999
	zinfandel	20	turley california 2011
	cabernet	30	chappellet pritchard hill 2010
	cabernet	42	caymus napa 2010

@carltonmccoy #dealerschoice

$20 - Dealer's Choice 6pm-cl

Each day, our sommeliers will select an exciting + unique wine from our cellar to feature by the glass. We can only tell you if it is white or red. Other than that, you must go all in!

share

6 oysters	21
duck fat fries	6
chips	5
marinated olives	5
fried peanuts	5
deviled eggs	9

small

gravlax	14
roasted squash soup	11
steak tartare	17
caesar salad	13
wagyu beef sliders	18
octopus ceviche	14

large

e 47 burger	22
baked ham + cheese	19
kale salad	13
seared scallops + papaya salad	26

sweet

brownie + bourbon	14
chocolate clafoutis	13
doughnuts + panna cotta	11
pb+j ice cream sandwich	10
sweet bites	16
ice cream or **sorbet**	10

alverta white sturgeon, medium, lush, robust 95/30g

royal **osetra**, medium, firm, juicy, nutty 175/30g

royal **kaluga**, large, delicate, rich 395/30g

buckwheat blini, toasted brioche, chive creme frâiche

cheese *3=15 5=21*

stinky	mouco colorouge, washed rind, pasteurized cow's milk CO
hard	avalanche cheddar, aged 15 months, raw goat's milk CO
soft	mouco camembert, pasteurized cow milk NY
blue	rogue river soft, creamy, raw cow's milk OR
earthy	avalanche cabra blanca, hard rind, mild, raw goat's milk CO

colorado beer 6

tap

kolsch	steamworks durango
amber ale	odells 90 shilling fort collins
wheat	hoegarden
IPA	goose island

not tap

golden	boulder beer co. boulder
blonde	ska durango
wheat	avery white rascal boulder
amber ale	new belgium fat tire fort collins
pale ale	upslope boulder
IPA	aspen brewing company aspen
scottish ale	oskar blues lyons
porter	lefthand brewing longmont

last call

eau de vie	hans reisetbauer pear/apricot/rowanberry/raspberry	12
fruit	grand marnier 100yr	49
fruit	poli grappa	14
bitter	fernet branca	10
bitter	amaro nonino	14
herbal	green chartreuse VEP	27
herbal	yellow chartreuse VEP	27