HAPPY HOUR

DRINKS

$3 WELL DRINKS & BEER

THE USUALS
- BLUE MOON
- BUD LIGHT
- COORS – COORS LIGHT
- OMISSION PALE ALE (GF)

SOULCRAFT BREWING
- ALL-MOUNTAIN AMBER

105 WEST BREWING CO.
- DEEZ NUTS
- HOPPED & LOADED

PIKE’S PEAK BREWING CO.
- BLUE MESA TROPICAL BLONDE
- GOLD RUSH
- DEVIL’S HEAD RED

DENVER BEER COMPANY
- GRAHAM CRACKER PORTER

LONE TREE BREWING
- MEXICAN LAGER
- ROTATING IPA

ON THE TAP

BOULEVARD BREWING CO.
- UNFILTERED WHEAT

PIKES PEAK BREWING CO.
- ELEPHANT ROCK IPA
- SUMMIT HOUSE STOUT

$4 HOUSE DRINKS

HOUSE WINE - RED OR WHITE
FRESH SQUEEZED MARGARITAS W/ A FLOAT OF ‘UNFILTERED WHEAT’
SNOW CAPPED CIDER ‘COLORADO PEACH’
SNOW CAPPED CIDER ‘HONEYCRISP’
EDDYLINE BREWERY GRAPEFRUIT YANKER IPA 16oz

HAPPY HOUR TUESDAY – SATURDAY 2-6PM
DINE IN ONLY BAR AREA & UPPER PATIO
NO EXCEPTION
**HAPPY HOUR**

**EATS**

$3
- CHEDDAR MAC & CHEESE
- BACONY SHAVED BRUSSELS

$4
- DEVILED EGGS - TOGARASHI SPICE & PARSLEY
- CRUNCHY BROCCOLI - SRIRACHA CREAM
- TRUFFLE PARMESAN TOTS

$6
- BEER CHEESE SOUP WITH SALTED PRETZEL
- TACO EGGROLLS - TOMATO PICO AND CHILI SOUR CREAM
- LOADED TOTS - ‘WIZ’, BACON, JALAPENOS & GREEN ONIONS

$8
- PIMENTO DIP WITH SALTED PRETZELS
- BLACKED FISH TACOS – MANGO PICO, SPICY PEPPER MAYO & SLAW ON CORN TORTILLAS
- CALAMARI – CRISPY FRIED SERVED WITH REMOULADE AND GREMOLATA

$9
- DUCK CONFIT – BLACKBERRY BBQ & POLENTA BITES
- THAI FLATBREAD – CHICKEN ON SPICY PEANUT SAUCE WITH SHREDDED CHEESE & ASIAN SALAD

$11
- BEEF FLATBREAD – SEARED BEEF WITH BLEU CHEESE CREAM, CARAMELIZED ONION, ROASTED RED PEPPER & ARUGULA
- SHRIMP – TOSSED IN CAJUN BUTTER WITH TOASTED CIABATTA
- MUSSELS & SAUSAGE – SAFFRON CHILE BROTH WITH CIABATTA & GARLIC AIOLI