



# HAPPY HOUR

## BITES

**\$4**

- ⦿ MARINATED OLIVES
- ⦿ BEER CHEESE SOUP
- ⦿ CHEDDAR MAC & CHEESE
- ⦿ TRUFFLE PARMESAN TOTS
- ⦿ ROSEMARY OLIVE OIL TOASTED MARCONA ALMONDS

**\$6**

- ⦿ BACONY SHAVED BRUSSEL SPROUTS
- ⦿ ITALIAN EGGROLLS – TOMATO, MOZZARELLA & BASIL WITH ARUGULA PESTO
- ⦿ CRUNCH BROCCOLI WITH SRIRACHA CREAM

**\$8**

- ⦿ LOADED TOTS WITH FONDUE, JALAPENOS, GREEN ONION & BACON
- ⦿ BLACKENED FISH TACOS – MANGO PICO, SPICY PEPPER MAYO & SLAW ON CORN TORTILLAS
- ⦿ WHITE AMERICAN FONDUE WITH SEASONAL FRUIT & TOASTED CIABATTA
- ⦿ CALAMARI – CRISPY FRIED SERVED WITH REMOULADE & GREMOLATA
- ⦿ HATCH GREEN CHILI AND CORN WITH HOUSE MADE CRACKERS

**\$12**

- ⦿ SHRIMP – TOSSED IN CAJUN BUTTER WITH TOASTED CIABATTA
- ⦿ BEEF FLATBREAD – TENDERLOIN TIPS, CREAMY BLEU CHEESE, ROASTED RED PEPPERS, CARMELIZED ONIONS
- ⦿ THAI FLATBREAD – CHICKEN ON SPICY PEANUT SAUCE WITH SHREDDED CHEESE & ASAIN SALAD
- ⦿ SMOKED SALMON FLATBREAD –LEMON-HERB CREAM CHEESE, RED ONION, CAPERS AND TOMATOES



AN AMERICAN BISTRO

# HAPPY HOUR

## DRINKS

### \$3 WELLS & BEERS

#### THE USUALS

- ⦿ BLUE MOON
- ⦿ BUD LIGHT
- ⦿ COORS - COORS LIGHT
- ⦿ OMISSION PALE ALE \*GF
- ⦿ O'DOUL'S (N/A)

#### 105 W. BREWING CO.

- ⦿ HOPPED & LOADED IPA
- ⦿ DEEZ NUTS

#### SOULCRAFT BREWING

- ⦿ ALL-MOUNTAIN AMBER

#### DENVER BEER CO.

- ⦿ GRAHAM CRACKER PORTER

#### PIKE'S PEAK BREWING CO.

- ⦿ GOLD RUSH
- ⦿ DEVILS HEAD RED

#### ON THE TAP

#### LONE TREE BREWING

- ⦿ MEXICAN LAGER

#### 105 W. BREWING CO.

- ⦿ ROTATING SEASONAL

#### PIKES PEAK BREWING CO.

- ⦿ BLUE MESA TROPICAL BLONDE

### \$4 HOUSE DRINKS

HOUSE WINE – RED OR WHITE

FRESH SQUEEZED MARGARITAS WITH A FLOAT OF LONETREE MEXICAN LAGER

SNOW CAPPED CIDER 'COLORADO PEACH'

SNOW CAPPED CIDER 'HONEYCRISP'

HIGH HOPS BREWERY PINKALICIOUS SOUR ALE

EDDYLINE BREWERY GRAPEFRUIT YANKER IPA 16oz

**HAPPY HOUR AVAILABLE**  
**TUESDAY – SATURDAY 2:00-6:00**  
**IN THE BAR/LOUNGE AND PATIO**