



HAPPY HOUR

BITES

\$4

- ◉ DEVILED EGGS – TOGARASHI SPICE & CHIVES
- ◉ STREET CORN - CHILI LIME MAYO & COTIJA CHEESE
- ◉ PARMESAN POTATO DIPPERS WITH TRUFFLE AIOLI
- ◉ MARINATED OLIVES
- ◉ CHEDDAR MAC & CHEESE

\$6

- ◉ QUINOA & GOAT CHEESE FRITTERS WITH ROMESCO & A BALSAMIC DRIZZLE
- ◉ BACONY SHAVED BRUSSEL SPROUTS
- ◉ ITALIAN EGGROLLS – TOMATO, MOZZARELLA & BASIL WITH ARUGULA PESTO
- ◉ CRUNCHY BROCCOLI WITH SRIRACHA CREAM
- ◉ BURRATA ON HOUSEMADE CIABATTA WITH A TOMATO BASIL SALAD & BALSAMIC SYRUP

\$8

- ◉ BLACKENED FISH TACOS – MANGO PICO, SPICY PEPPER MAYO & SLAW ON CORN TORTILLAS
- ◉ CALAMARI – FRIED CRISPY SERVED WITH REMOULADE & GREMOLATA
- ◉ HATCH GREEN CHILI DIP WITH HOUSE MADE CRACKERS
- ◉ PAPAS RANCHERO – POTATO DIPPERS TOPPED WITH RANCHERO SAUCE, CHEDDAR CHEESE, GREEN ONION, JALAPEÑOS & CHILI SOUR CREAM

\$12

- ◉ TUNA POKE - MAPLE SESAME VINAIGRETTE WITH AVOCADO PUREE & MANGO PICO TOPPED WITH SRIRACHA MAYO & SESAME SEEDS SERVED WITH CRISPY WONTONS
- ◉ SEARED SHRIMP IN A CALABRIAN CHILI, GARLIC BUTTER WITH CIABATTA
- ◉ MUSSELS & HOUSEMADE SAUSAGE – SAFFRON GARLIC WHITE-WINE BROTH, GARLIC AOILI & CIABATTA
- ◉ BEEF FLATBREAD – TENDERLOIN TIPS, CREAMY BLEU CHEESE, ROASTED RED PEPPERS, CARMELIZED ONIONS

- ⦿ THAI FLATBREAD – CHICKEN ON SPICY PEANUT SAUCE WITH SHREDDED CHEESE & ASIAN SALAD



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.

- ⦿ ELEPHANT ROCK IPA

\$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

\$8 MARTINIS

BLACK PEARL – PEARL VODKA, BLACKBERRY INFUSION & FRESH LIME

BLUEBERRY GIN BLOSSOM – BLUEBERRY & LEMON INFUSED GIN, ST ELDER & FRESH LIME

LEMONDROP – CITRUS VODKA, TRIPLE SEC & FRESH LIME WITH A SUGAR RIM

NEW OLD FASHIONED – ORANGE & CHERRY INFUSED WHISKEY, BITTERS & AGAVE SYRUP

HAPPY HOUR AVAILABLE

TUESDAY – SATURDAY 2:00-6:00

IN THE BAR/LOUNGE AND PATIO